

TO THRILL,
WITH FINE DINING DISHES.
IT'S THE AGRITOURISM EXPERIENCE THAT
TRANSFORMS FLAVORS INTO EMOTION.
THIS ISN'T MERE HEDONISM:
IT'S A SIGN, A MESSAGE,
IT TELLS A STORY
WITH A LANGUAGE FREE OF WORDS,
YET JUST AS EXPRESSIVE.

Stories excite us because they speak, haute cuisine can excite, if it speaks.

Il Passaggio is a door.

To cross it is to make the transition between heritage and discovery.

From your “home” that is a protected environment composed of consolidated flavours since ancient times, through the Passage we go outside, in the “great circus of the world”, which is adventure, play, wonder.

We use the ingredients of the Tuscan territory, certified and guaranteed, bringing them to their maximum expression

to tell a story of harmony between intensity and delicacy.

The flavours become characters in our stories, they emerge from memory, they venture in landscapes of raw materials, such as those from our garden, to go through forms of experience and life and finally rise in freedom, independence and maturity.

We work without ever losing our smile by putting passion and joy into everything we do.

Discover our Suppliers



“

The objective of our work
is to make you live a great and significant experience,
with the enthusiasm
of entertainment and great food.

Il Passaggio is living a show.

”

Cover Charge 3.00



IL PASSAGGIO

BY CAPANNA

Food & Wine Emotions

FROM OUR GARDEN

15

Pappa al pomodoro (tuscan tomato bread soup)
(A · G)

Fried Panzanella and mayonnaise
(A · F)

Egg with seasonal salad and potatoes
(C · L · H)

SEASONAL FRESH DISHES

15

Salad with tender chicken, aged Pecorino cheese, and ceaser dressing
(C)

Mixed baby greens salad with chickpeas, vegetables from our garden, and
basil pesto sauce
(H)



IL PASSAGGIO

BY CAPANNA

Food & Wine Emotions

LOCAL PASTA

18

Pici with pecorino cheese and black pepper
(A · G)

Tuscan pasta with meat ragù
(A · L · O)

Risotto with cuttlefish, saffron, and lemon
(B · D · G · L · R)

Tuscan pasta with roasted tomato
(A)

OUR HOMEMADE BREAD

17

Pulled pork with mustard mayonnaise and salad
(A · C · M · G)

Buffalo mozzarella with roasted tomato and basil
(A · G)



IL PASSAGGIO

FROM TRADITION

Our selection of tuscan cured meats and cheeses

(G)

20

Our beef tartare with mustard gelato

(M · G)

20

Tuscan-style tripe with beans

(L)

20

atch of the day with seasonal side dish

(D · O)

25

Veal with seasonal side dish

(L · O)

25

Selection of cheeses paired with Moscadello Late Harvest

(G)

30