



IL PASSAGGIO

OUR PROPOSALS

Tasting Menù

“BLIND”

5 courses, dessert included
€ 90

WINE PAIRING € 55,00

THE TASTING MENU IS INTENDED FOR THE WHOLE TABLE

Cover charge € 5,00



IL PASSAGGIO

OUR APPETIZERS

Traditional Tuscan board

(A · G)

20

Beef tartare with mustard ice cream

(C · M · G)

20

Tripe and beans

(L)

18

Tomato bread soup with poached egg, pecorino and truffle

(A · C)

18

OUR FIRST COURSES

Pici with butter and truffle

(A · L · G)

20

Senatore Cappelli rigatoni from Mulino Val d'Orcia with ragù

(A · L · O)

18

Plin with sausage and figs

(A · L)

18

Potato gnocchi with roasted tomato

(A)

18



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OUR MAIN COURSES

Cinta Senese pork with pepper

(O · L)

25

Fried catch of the day with seasonal side

(D · O)

25

Tuscan beef with seasonal side

(L · O)

25

Artichoke, almond, chimichurri and truffle

(H · O)

20

DESSERT

Selection of De'Magi cheeses with late-harvest Moscadello

(G)

20

Cocoa, coffee and truffle

(D · G)

15

Almond and lemon

(A · H)

12

Sheep's milk ricotta, hazelnut and blackberries

(H · G)

12



IL PASSAGGIO

CUISINE OF THE TERRITORY, AWARENESS AND RESPECT

At Il Passaggio, cooking begins with listening to the land, the seasons, and the memories they hold.

We don't follow trends; we follow a path that reflects identity, with raw ingredients as our foundation and conscious intention as our direction.

Chef Mirko Cairone leads our kitchen with a sense of care and depth. Ingredients are harvested at their peak and preserved using time-honored techniques a way of extending their life without compromising their nature. This is our vision of ethical, mindful de-seasonalization: not bending nature to our will, but walking alongside it, so we can offer the best of our territory at any time of year.

Our biodynamic garden, vibrant and ever-changing, provides vegetables, herbs, and fruits that speak the honest language of the earth.

Meat is sourced from small, carefully selected Tuscan farms. Lesser-known cuts are handled with skill and respect, restoring flavor and dignity to every part of the animal, a zero-waste, ethical approach at the heart of our philosophy.

At Il Passaggio, tradition and innovation don't compete they coexist.

What emerges is a cuisine that speaks plainly, not for effect, but with authenticity and depth.