



Nestled in the heart of the city, San Gimignano emerges as a tranquil sanctuary, beckoning to aficionados of authentic Italian gastronomy. Inspired by the quaint town in Tuscany and the cherished culinary secrets of Nonna's kitchen, the restaurant has a menu that honors Italy's culinary traditions.

This Italian retreat presents the perfect ambiance for a myriad of occasions. Whether you seek an intimate dinner setting, a productive locale for business luncheons, or a relaxed space for heartfelt conversations with friends, family, or loved ones, San Gimignano attends to your every whim.

Here, you can host private gatherings and craft cherished memories with each visit.

Adding to its allure is the newly unveiled Pergola Style Terrace, a hidden oasis amidst the city's hustle and bustle. Step into a distinctly Tuscan atmosphere and immerse yourself in the romance of al fresco dining. Adorned with exquisite wrought iron accents and cobblestone pathways, this terrace offers a serene escape, allowing you to relish your Italian feast while surrounded by the natural beauty of the outdoors, creating a truly unique and unforgettable experience.

## ANTIPASTI – STARTERS

✓	INSALATA CATERINA DE' MEDICI (su,n,d) 130gms   569kcal	950
	<i>Wild green salad with parmesan, walnuts, pine nuts, capers, herb dressing</i>	
✓	BURRATA CON POMODORO E PESTO DI BASILICO (n,d) 145gms   815kcal	1350
	<i>Fresh burrata cheese with tomatoes, pesto and olive oil</i>	
✓	INSALADA DI AVOCADO 186gms   466kcal	1350
	<i>Tartar of avocado, beetroot, sautéed cannellini beans, Italian dressing</i>	
▲	PATE DI FEGATO DI POLLO (d) 197gms   160kcal	1450
	<i>Nonna's chicken liver and portobello pate, cranberry tomato jelly</i>	
▲	CARPACCIO DI MANZO CON OLIO AL TARTUFO E PARMIGIANO (d,su) 120gms   329kcal	1450
	<i>Classic tenderloin carpaccio seasoned with truffle oil, lemon mustard and parmesan</i>	
▲	SALMON E ALLE ERBE (d,f) 170gms   379kcal	1650
	<i>Herb cured salmon, crispy potato tapenade, sour cream</i>	
▲	PROSCIUTTO DI PARMA CON FINOCCHIO AL BALSAMICO (p,d,g) 250gms   800kcal	2100
	<i>24 months aged prosciutto ham, shaved fennel, Toscana parmesan grissini</i>	

## LE ZUPPE – SOUPS

✓	MINISTRONE CON VERDURE FRESCHE DI STAGIONE (d,n) 260gms   263kcal	900
	<i>Fresh seasonal vegetables, pesto, parmesan</i>	
✓	CREMA DI PARMIGIANO ALL'OLIO DI TARTUFO (d) 260gms   954kcal	1100
	<i>Light parmesan cheese cream soup flavored with truffle oil</i>	
✓	VELLUTATA DI CREMA DI CARCIOFI E PATATE (g,d) 260gms   292kcal	1100
	<i>Jerusalem artichokes, baby potato, truffle croutons</i>	



## Signature dishes

(✓)Vegetarian (▲) Non-Vegetarian (D) Dairy (E) Eggs (G) Gluten (N) Nuts (SH) Shellfish (F) Fish (SU) Sulphite (P) Pork  
 Please as your server to ascertain the spice level. Edible oil is being used in cooking/frying of all the dishes.  
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## PRIMI DI PIATTI – PASTA & RISOTTO

✓	GNOCCHI ALLA SORRENTINA (d,g) 408gms   786kcal <i>Potato gnocchi, basil tomato sauce, melted burrata</i>	1350
✓	PENNE AL PESTO CON PANNA (d,g,n) 301gms   1048kcal <i>Creamed pesto sauce, penne pasta, parmesan shavings, pine nuts</i>	1350
✓	TAGLIATELLE AL FUNGHI (d,g) 200gms   651kcal <i>Morel mushrooms, basil, cherry tomato, parsley breadcrumbs, parmesan</i>	1850
✓	FETTUCINE TARTUFO (d,g) 174gms   612kcal  <i>Truffle butter, fresh herbs, roasted tomatoes, freshly shaved black truffle</i>	3400
▲	SPAGHETTI CARBONARA (e,d,p,g) 280gms   998kcal <i>Spaghetti with provolone, parmesan, pancetta, pepper, egg yolk</i>	1450
▲	PENNE ALL' ARAGOSTA PICCANTE (Sh,g,d) 392gms   1568kcal  <i>Rock lobster, light coconut curry, chili, baked tomatoes</i>	1850
▲	RAVIOLI RIPIENI CON FUNGHI DI BOSCO AL TARTUFO (e,d,g) 520gms   1553kcal <i>Homemade ravioli filled with porcini and wild mushrooms, tomatoes, basil, truffle oil, parmesan</i>	1850
▲	LASAGNA AL NONNA (p,d,g) 536gms   994kcal  <i>Baked tenderloin &amp; crumbled pork sausage ragout, gratinated with mozzarella cheese</i>	1650
▲	PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,g,d) 535gms   1449kcal <i>Homemade pappardelle pasta, lamb and porcini mushroom sauce, truffle oil, parmesan</i>	1950
✓	RISOTTO CON FUNGHI PORCINI ALLE ERBE FRESCHE (d) 242gms   1115kcal <i>Porcini mushrooms and fresh herbs</i>	1500
✓	RISOTTO ALLA MILANESE CLASSICO (d) 239gms   763kcal  <i>Kashmiri mogra saffron, creamy cheese sauce, sautéed asparagus</i>	1850

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## SECONDI PIATTI – SECOND COURSE

✓	MELANZANA ALLA PARMIGIANA (d,g) 528gms   888kcal	1600
	<i>Traditional layered crumb fried eggplants baked in tomato sauce, mozzarella and provolone cheese</i>	
✓	TOMINO AL FORNO CON SPINACI (d,g) 332gms   779kcal	1600
	<i>Baked tomini cheese and spinach in flaky pastry, vegetable ciambotta</i>	
✓	ZUCCHINI TART (d,g) 400gms   926kcal	1750
	<i>Green &amp; yellow zucchini tart, puff pastry, goat cheese, mesclun microgreens</i>	
▲	SUPREMA DI POLLO AL VINO BLANCO (d) 742gms   1516kcal	2400
	<i>Oven braised chicken supreme, red bell pepper, Marsala white wine, cream, parmesan mash</i>	
▲	FILLETO DI SALMONE AL FORNO CON SALSA VERDE (f,d,su) 399gms   953kcal	2850
	<i>Baked salmon fillet with herbed dressing, borlotti bean ragout</i>	
▲	ARAGOSTA VERDE (sh,d) 561gms   605kcal	3650
	<i>Baked rock lobster with parsley, basil gremolata, broccoli puree</i>	
▲	COSTINE DI AGNELLO (d) 455gms   1267kcal	3950
	<i>Seared New Zealand lamb chops, rosemary baby potato, red wine jus</i>	
▲	MERLUZZO NERO AFFOGATO (f,d) 421gms   1018kcal	3950
	<i>Black cod poached in fragrant oil, leek ragout, black garlic, cauliflower espuma</i>	

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## LE PIZZE – PIZZA

✓	MARGHERITA (g,d) 390gms   981kcal <i>Tomato sauce, mozzarella, fresh basil, olive oil</i>	1300
✓	BIANCA (g,d) 425gms   1298kcal <i>Our version of a white pizza .... Fontina cheese, mozzarella, roasted garlic</i>	1400
✓	LA SIGNORINA ANANAS (g,d,n) 472gms   1272kcal  <i>Pineapple carpaccio, fontina cheese sauce, buffalo mozzarella, cherry tomato, pine nuts, fresh basil</i>	1400
✓	PORTOBELLO ROSA (g,d,n) 492gms   1281kcal  <i>Sautéed portobello mushrooms, walnuts, fresh mozzarella, garlic parsley oil, pink sauce</i>	1600
▲	PEPPERONI <i>Tomato sauce, pepperoni, mozzarella</i> <i>Pork pepperoni (g,d,p) 485gms   1470kcal</i> <i>Chicken pepperoni (g,d) 485gms   1258kcal</i>	1600
▲	NONNA ROYALE (g,d,p) 490gms   1086kcal  <i>Tomato sauce, artichokes, red onion, crumbled home-made pork sausages</i>	1750
▲	ALLA PUTTANESCA (g,d,f) 450gms   1157kcal <i>Tomato sauce, mozzarella, kalamata olives, capers and anchovies</i>	1600
▲	DONATO (g,d) 495gms   1256kcal <i>Chicken, rosemary, mushroom, garlic, sun dried tomatoes, mozzarella, tomato sauce</i>	1600
▲	EMILIANA (g,d,p) 445gms   1127kcal <i>Fresh mozzarella, tomato sauce, prosciutto, arugula, balsamic reduction parmesan cheese flakes</i>	1750

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## DOLCE – DESSERTS

▲	PANNA COTTA CON FRAGOLE MARINATE (d) 167gms   452kcal <i>Vanilla panna cotta with marinated strawberries</i>	700
▲	TIRAMISU (e,g,d) 186gms   632kcal <i>Lady finger cookies soaked in espresso, mascarpone cheese, cocoa powder</i>	850
▲	TORTA DI RICOTTA CON FRUTTI DI BOSCO (e,g,d) 140gms   257kcal <i>Ricotta cheese cake with berries</i>	700
▲	TORTINO DI CIOCCOLATO FONDENTE GELATO DI VANIGLIA (e,g,d) 120gms   474kcal <i>Warm dark chocolate pastry served with vanilla bean gelato</i>	850
✓	SORBETTI 111gms   73kcal Limone/ Fragola / Frutto della passione / Ananas e basilico <i>Lemon/ Strawberry / Passion fruit / Pineapple and Basil</i>	650
✓	GELATI Vaniglia / Cioccolato / Frutti di bosco / Espresso <i>Vanilla/ Chocolate/ Forest berries/ Coffee</i>	550