



# GALLO • NERO

R I S T O R A N T E

**Typical Tuscan Lunch €15-**  
**Wine Tasting €15-**  
**Medieval Dinner Experience €25-**






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## GUIDEDED TUSCAN WINE TASTING €15

### INTRODUCTION COURSE TO THE KNOWLEDGE OF TUSCAN WINE

**Wine** is one of the components that characterizes a territory. To know a place can be even more rousing though the discover of its earth's products.

The course will take place in **the wonderful Medieval rooms of the restaurant**, comfortably sat down.

*Enotria*, the land of wine, from the vineyards to your glass.

Open your senses to wine tasting in 3 steps: sight, smell and taste.

#### The wine tasting includes 3 DOCG

##### wine:

- Vernaccia di San Gimignano D.O.C.G.
- Chianti Colli Senesi D.O.C.G.
- Vino Nobile di Montepulciano D.O.C.G.

During the course will be served taste of pecorino cheese with medieval bread.

#### Program:

**Meeting Point:** Gallo Nero Restaurant

**Time:** twice daily – 12.00 a.m. and 18.30 p.m.

**Days:** Every day, from Monday to Friday

**Participants:** minimum 2 people - maximum 24 people

**Price:** € 15,00

**Optional:** 4° wine Brunello of Montalcino DOCG € 8,00

#### *Promotional offers...*

**Course + Lunch :** € 27,00 p.p.

**Starters:** toasted bread with extra virgin olive oil, donzella ripiena, cascata di mele, black typical senese crouton, taste of pecorino cheese.

**First courses:** ribollita soup, picci hand made with cheese and black pepper.  
Medieval bread and water.

**Course + Dinner :** € 37,00 p.p.

**Starters:** Chianina's veal carpaccio marinated, cantuccio del Gallo Nero, crostone al lardo di cinto senese.

**First courses:** Hand made ravioli filled with ricotta cheese, nettle, pecorino cheese and black pepper, hand made pappardelle with wild boar and porcini mushroom.

**Main courses:** Stracotto braised veal with Chianti wine with potatoes.

Medieval bread and water.

*Discount 10% 6 people up*