



Welcome to Vitaleta Gourmet

An exclusive culinary experience in one of the most iconic settings of the Val d'Orcia curated by Chef Antonio Pastore.

Our tasting menu invites to discover Tuscany through flavor, a journey where each dish is a harmony of local excellence, contemporary creativity, and timeless tradition.

We celebrate the richness of our land, our philosophy of Amore Toscano, through a seasonal, refined, and authentic cuisine that tells the stories of rolling hills, vineyards, ancient villages and artisans.

Let yourself be guided on a sensory journey shaped by our passion,

*“where every flavor tells a story,
and every story is a taste of Tuscany”*

List of Allergens:

1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk and dairy products -
8 Nuts - 9 Celeriac - 10 Mustard - 11 Sesame - 12 Sulfur Dioxide and sulfites - 13 Lupini beans -
14 Molluscs



VITALETA

GOURMET

Rabbit

Low-temperature cooked rabbit tomahawk, rabbit leg terrine, cumin-scented carrot purée, mantis shrimp broth, coriander (2,7,9,12)

Fava beans and Pecorino cheese

Fava beans, Pecorino di Pienza cream, Pecorino tuile, spring herbs sauce (1,3,7)

Risotto

Creamed risotto with smoked butter, crispy Jerusalem artichoke, pigeon bottarga (7,9,12)

Raviolo

Charcoal-grilled artichoke filled raviolo, buttermilk, toasted black sesame (1,3,7,11)

Wild boar

Wild boar fillet, dolceforte jus, celeriac in two textures, loquat (7,8,9,12)

Asparagus

Asparagus royale, Tuscan Vermentino sauce, crispy white and green asparagus, puffed layered bread (3,7,12)

Oil

White chocolate and olive leaf mousse, almond praline cream, our organic EVO oil in three textures and salt (1,3,7)

Hay

Hay bavarois, goat milk ice cream, honey streusel (1,3,7)



Four courses - 125

Six courses - 165

Seven courses - 175