

Drink

Non-Alcoholic Cocktails

Hugo Light

Schweppes lemon, Elderflower syrup, Mint

€ 5,00

Ave Cesare

Strawberries, Pineapple juice

€ 5,00

Non-Alcoholic Mojito

Mashed lime, Cane sugar, Soda, Ginger Ale, Mint

€ 5,00

I' Circolo

Lemon juice, Grapefruit, Tonic water, Sugar, Mint

€ 5,00

Cinderella

Orange juice, Peach juice, Grenadine

€ 5,00

Fruit Punch

Sour, Pineapple juice, Orange juice, Strawberry puree

€ 5,00

Alcoholic Cocktails

Spritz

Prosecco, Aperol

€ 6,00

Senesino

Vodka, "Panterino" soda, Lime

€ 6,00

Hugo

Prosecco, Elderflower syrup, Mint

€ 7,00

Mojito

White Rhum, Cane sugar, Lime, Mint

€ 7,00

Americano

Red Vermouth, Campari bitter, Seltz

€ 7,00

Negroni

Gin, Red Vermouth, Campari bitter

€ 7,00

Bloody Mary

Vodka, Tomato juice, Worcestershire sauce, Tabasco, Salt, Pepper

€ 7,00

Margarita

Tequila, Triple Sec, Lime, Salt

€ 7,00

Moscow Mule

Vodka, Lime, Ginger beer

€ 7,00

Gin Tonic Premium

Gin Premium at your choice, Fever Tree Tonic Water

€ 12,00

**SOCIETA'
ORCHESTRALE**

**WINE BAR
FONTERUTOLI**

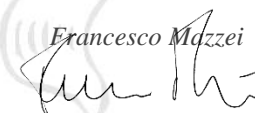
The "Società Orchestrale" (Orchestral Society) was built at the end of 19th Century to give a place for practicing to the musicians living in Fonterutoli or in the surrounding farms; for it was a tradition, in every family, to have someone able to play an instrument in the local marching band, that used to play music during the different anniversaries, especially the religious ones.

During the years, this place became the "Circolo" (Club) of Fonterutoli, where people was used to meet to play cards or billiard, and to drink something together. With the same spirit, today the "Società Orchestrale" proposes an area with garden where to meet for an aperitif, or to eat some dishes or some appetizers created by our cuisine team, paired with a wine of Fonterutoli or from another Mazzei estate.

Our family is connected to Fonterutoli since 1435, and in this great "terroir" we produce wine since 25 generations with passion and a special attention to respect the territory. Here you can stay in luxury rooms diffused inside the hamlet, taste Mazzei wines in our Enoteca, have a lunch or dinner in our Osteria guided by chef Marco Capparelli Mugnai; you can also visit our state-of-the-art cellar dug into the rock, with its underground barrel cellar naturally "climatized" by source water flowing from the wall.

Welcome!

Francesco Mazzei



Wi-Fi: Castello_di_Fonterutoli - sicpi1435


MAZZEI
1435

Bruschetta and Plates

Violino	€ 8,00
Dry cured ham, scamorza cheese, marinated artichokes, rocket, truffle cream 🍷 🍷	
Lira	€ 8,00
Mortadella, stracciatella cheese, pistachio pesto, sun dried tomatoes 🍷 🍷 🍷	
Sassofono	€ 8,00
Anchovies, buffalo mozzarella, escarole with pine nuts and raisins, marinated lemons 🍷 🍷 🍷 🍷	
Selection of cold cuts, cheeses, oil cured vegetables - small	€ 12,00
Selection of cold cuts, cheeses, oil cured vegetables - big	€ 22,00

“Focaccia” Bread

Quornia	€ 7,00
“Finocchiona” fennel-flavoured cold cut, pecorino cheese, sun dried tomatoes cream 🍷 🍷 🍷	
Badiola	€ 7,00
“Salame” cold cut, scamorza cheese, grilled aubergines 🍷 🍷	
Caggio	€ 7,00
“Capocollo” cold cut, rocket, parmigiano cheese cream 🍷 🍷	

Salads

Cæsar Salad	€ 12,00
Chicken, Cæsar sauce, lettuce, parmigiano cheese, cherry tomatoes, crunchy bread 🍷 🍷 🍷 🍷	
Green / Mixed	€ 5,00

From the Kitchen

Pasta / Soup of the day	€ 8,00
Main course of the day	€ 12,00

Desserts

“Cantucci” (Almond Biscuits) and Vinsanto	€ 5,00
Tiramisù 🍷 🍷 🍷	€ 5,00
Cake of the day 🍷 🍷 🍷	€ 5,00

Cover Charge € 1,00 ~ Espresso Coffee € 1,50 ~ Cappuccino € 2,00

Wines

	Glass	Bottle
Red		
Poggio Badiola 2021 - Toscana IGT	€ 5,00	€ 20,00
Sangiovese, Merlot		
Zisola 2021 - Sicilia Noto Rosso DOC	€ 5,00	€ 25,00
Nero d'Avola		
Belguardo Ciliegiole 2023 - Maremma Toscana DOC	€ 5,00	€ 24,00
Ciliegiolo		
Belguardo Tirrenico 2020 - Maremma Toscana DOC	€ 5,00	€ 26,00
Cabernet Sauvignon, Alicante		
Belguardo Bronzone 2020 - Morellino di Scansano Riserva DOCG	€ 6,00	€ 28,00
Sangiovese		
Fonterutoli 2021 - Chianti Classico DOCG	€ 6,00	€ 28,00
Sangiovese, Malvasia Nera, Colorino		
Ser Lapo 2020 - Chianti Classico Riserva DOCG	€ 7,00	€ 32,00
Sangiovese, Merlot		
Castello Fonterutoli 2020 - Chianti Classico Gran Selezione DOCG	€ 12,00	€ 60,00
Sangiovese		
White / Rosé		
Zisola Azisa 2023 - Sicilia DOC	€ 5,00	€ 22,00
Grillo		
Belguardo Vermentino 2023 - Maremma Toscana DOC	€ 5,00	€ 22,00
Vermentino		
Belguardo Rosé 2023 - Toscana IGT	€ 5,00	€ 22,00
Sangiovese, Syrah		
Belguardo V 2022 - Vermentino Superiore Maremma Toscana DOC	€ 38,00	
Vermentino		
Prosecco		
Villa Marcello Brut Millesimato 2023 - Treviso DOC	€ 5,00	€ 20,00
Glera, Pinot Bianco		
Villa Marcello Brut Millesimato Rosé 2022 - Treviso DOC	€ 5,00	€ 20,00
Glera, Pinot Nero		
Villa Marcello E.G.O. Dosaggio Zero 2022 - Treviso DOC	€ 6,00	€ 25,00
Glera, Chardonnay		



Wi-Fi: Castello_di_Fonterutoli - siepi435

🍷 Gluten 🍷 Crustaceans 🍷 Eggs 🍷 Fish 🍷 Peanuts 🍷 Soybeans 🍷 Milk 🍷 Nuts 🍷 Celery 🍷 Mustard 🍷 Sesame 🍷 Sulphites 🍷 Molluscs
Detailed allergen list is available upon request. Please inform us about your intolerances and special diets.
If not available, fresh ingredients might be replaced by frozen quality products.