
THE BISTROT




THE SPA TREATMENT

Our natural thermal waters are a cure-all for the body and mind. At San Giovanni Terme Rapolano, we want these benefits to be fully present during your stay.


The interiors are designed to ensure maximum comfort and immerse you in a relaxing and elegant environment. The spa follows the rhythm of the seasons to offer treatments and cures connected to the cycle of nature.

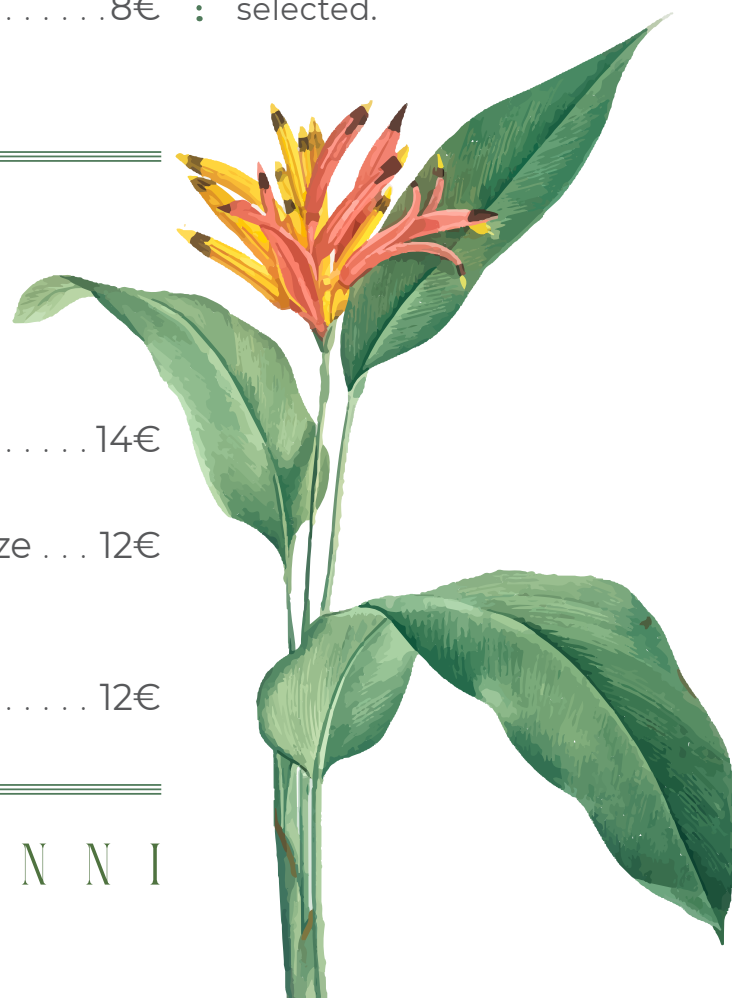
We respect nature through meticulous care of our green spaces and with facilities that are integrated with minimal impact, like the bio-sauna or the Infinity pool. This awareness is the foundation of our cuisine, where products, mostly organic, from small local producers are selected.

NIBBIES

- Bread, Butter & Cantabrian anchovies 6€
1, 4, 7
- Tuscan cured ham & pickled vegetables 8€
9, 12
- Selection of cheeses from
"Fattoria Buca Nova" & organic honey 8€
7
- Chickpeas humus with sesame crackers  5€
11
- Crostino with mushrooms and stracchino cheese . . . 5€
1, 7, 12
- Steak tartare with sweet & sour mustard
seeds and Olive oil by "Felsina" 9€
10, 12
- Quiche Lorraine 8€
1, 3, 6, 7

SALADS

- Mixed salad with smoked 
Orbetello mullet 14€
4, 9
- Sweet potato caprese salad with balsamic glaze . . . 12€
7, 12
- Farro salad with chestnuts, ricotta mousse
and pomegranate 12€
1, 7





TARESE DEL VALDARNO


Traditional cured meat produced near Florence. The back, belly, and part of the loin of heavy pigs are used. It has a pronounced and persistent flavor but it has very delicate taste.



BREAD

Club sandwich with “Tarese del Valdarno”  14€
1, 3, 6, 12

Beefburger with caramelized onions,
bacon and pecorino cheese 15€
1, 6, 7, 11, 12

Veggie-burger with shredded 
white cabbage and vegan mozzarella 14€
6, 12

EGGS

Omellette with Tuscan herbs 12€
3

Fried eggs with roasted vegetables 12€
3

HOT DISHES

“Primo piatto” of the day 12€

Grilled octopus with creamy potatoes,
crunchy celery and cherry tomatoes. 14€
9,14

Roasted pumpkin, yogurt sauce
and vegan feta. 12€
1,7

Herby chicken “steak”
with roasted cabbage 14€

TO SHARE

Cheese and cold cut platter with
pickled vegetables and fruit mustards 18€
7, 9, 12

Flatbread pizza with tomatoes,
stracciatella cheese and anchovies 20€
1, 4, 7

Flatbread pizza with taleggio cheese,
sun-dried tomatoes and kale pesto. 20€
1, 7, 12

DESSERTS

Neapolitan chocolate cake with lemon cream	6€
3, 7, 8	
Tiramisù	6€
3, 7	
Fruit salad	6€
Homemade ice-cream	6€
1, 3, 7, 8	

DRINKS

UNPASTEURIZED KOMBUCHA

Ladybug – 200 ml	4€
ARABICA COFFEE, CINNAMON AND BOURBON VANILLA LEMON, GINGER, BLUEBERRY AND LAVENDER FLOWERS STRAWBERRY, BLUEBERRY, MINT AND HIBISCUS FLOWERS	
Livebarrels – 330 ml	6€
CLASSIC KOMBUCOLA KARKADÈ, ROSEHIP, ASHWAGANDHA AND TURMERIC	

COLD EXTRACTED

Biobacche – 250 ml	6€
APPLE AND BERGAMOT GOJI BERRIES, BLACKCURRANT, APPLE STRAWBERRIES, REDCURRANT, SEABUCKTHORN APPLE, CELERY, LEMON	

KOMBUCHA ELIXIR OF HEALTH?

Kombucha, often referred to as the “Elixir of Health” by the Chinese, is a fermented drink originating from the Far East. The earliest traces of it date back to around 220 B.C. during the Qin dynasty, where it was said to have been prepared for the first time for Emperor Qin Shi Huangdi.

Kombucha is a beverage made from black tea fermented with a SCOBY. The SCOBY, also known as the mother, is a symbiotic community of bacteria and yeast that forms a floating cellulose disc used as a starter for producing the fermented tea.

Thanks to the fermentation process from which it originates, Kombucha contains a very high number of beneficial live bacteria, as long as the beverage has not been pasteurized, known as probiotics. These bacteria settle in our intestines, support the immune system, and help us absorb nutrients.





WINE TASTINGS

Our wine list is the result of meetings with artisans who want to tell the story of this a region. We select small producers who respect nature, are aware of the importance and value of their work, and are able to express the place and time in which they live. To deepen your understanding of our selection and philosophy, we offer tasting experiences with five glasses, accompanied by snacks, which can be booked at the reception.

SPARKLING WINES

- Podere della Bruciata, Bonaccia Rosato, Brut Nature, Montepulciano, 2020.36€
TREBBIANO, SANGIOVESE
- Milan Nestarec, Danger 380 Volts, Moravia, rifermentato in bottiglia, 202138€
NEUBURGER, MULLER THURGAU, MOSCATO
- Mas Gomà, La Volta, Brut Nature, Metodo Classico, Catalogna25€
MACABEO, XARELLO

WHITE WINES

- Antonio Camillo, Marittimo, Manciano, 2023.24€
VERMENTINO
- Do.t.e., New Again, Cortona, 202035€
MOSCATO
- Vigneti Massa, Derthona, Colli Tortonesi, 202234€
TIMORASSO
- Weingut Molitor, Riesling Alte Reben Trocken, Mosella, 2021.38€
RIESLING

ORANGE WINES

- Canlibero, Iastemma, Sannio beneventano, 2021.30€
FALANGHINA
- Martin Vajcner, Veltinske Zelene, 202135€
GRUNER VELTLINER

ROSÉ WINES

- Tenuta di Carleone, Rosato, Radda in Chianti, 202328€
SANGIOVESE
- Bakkanali, Rosa, Monte Amiata, 2023.30€
SANGIOVESE

RED WINES

- Podere Erica, The Raven, Olena, 2022.28€
CANAILOLO, SANGIOVESE, TREBBIANO
- Bakkanali, Kab, Monte Amiata, 2023.38€
CABERNET SAUVIGNON
- Colle Florido, Salvo, Abruzzo, 202224€
MONTEPULCIANO D'ABRUZZO
- Mataburro, Idoine, Linguadoca, 202238€
MERLOT

CIDERS

- Cantina Errante + Ernesto, Sidro, San Gimignano, 2021, 375 ml13€
FERMENTAZIONE SPONTANEA DA VARIETÀ ANTICHE DI MELE CURATE DA ERNESTO A CHIANNI
- La Maison Romane, Manoir du Bais Cidre Primeur, 2022, 750 ml25€
FERMENTAZIONE SPONTANEA CON MELE DELLA BRETAGNA
- Julien Thurel, Cidre Solstice, 2019, 750 ml50€
FERMENTAZIONE SPONTANEA CON MELE DEL GATINAIS. EXTRA-BRUT.

BEERS

- Birrificio La Stecciaia, Ko-meta, Rapolano Terme, 4,6 %vol . . . 330 ml, 6€; 750 ml, 14€
BLONDE ALE
- Birrificio La Stecciaia, Rye Ipa, Rapolano Terme 330 ml, 6€; 750 ml, 15€
INDIAN PALE ALE CON SEGALE
- Birrificio La Stecciaia, Cocò, Rapolano Terme, 4,8 %vol 330 ml, 6€; 750 ml, 15€
BLANCHE CON FARRO MONOCOCCO
- Cantina Errante, Ka Ginepro, San Gimignano, 2021, 6,1 %vol375 ml, 12€
FERMENTAZIONE SPONTANEA DA PERPETUA PALE CON GINEPRO
- Cantina Errante, Ka Saline, San Gimignano, 2022, 6,5 %vol375 ml, 12€
FERMENTAZIONE SPONTANEA DA PERPETUA CON SALE DI VOLTERRA, MELISSA E TIMO CEDRINO
- 3 Fonteinen, Oude Geuze Geuze n°7, Belgio, 22/23, 6,7% vol.375ml, 17€
BLEND DI LAMBIC DI DIVERSI PRODUTTORI

FOR THE COMPLETE SELECTION IT IS POSSIBLE TO REQUEST THE WINE LIST