


THE BISTROT



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
- Black chickpea hummus 
with sesame crackers 5€
11
- Avocado and salmon crostino 8€
1, 4
- Steak tartare with sweet & sour mustard
seeds and Olive oil by "Felsina" 9€
10, 12
- Grilled artichoke with yogurt and mint dressing. . . 7€
7
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BREAD

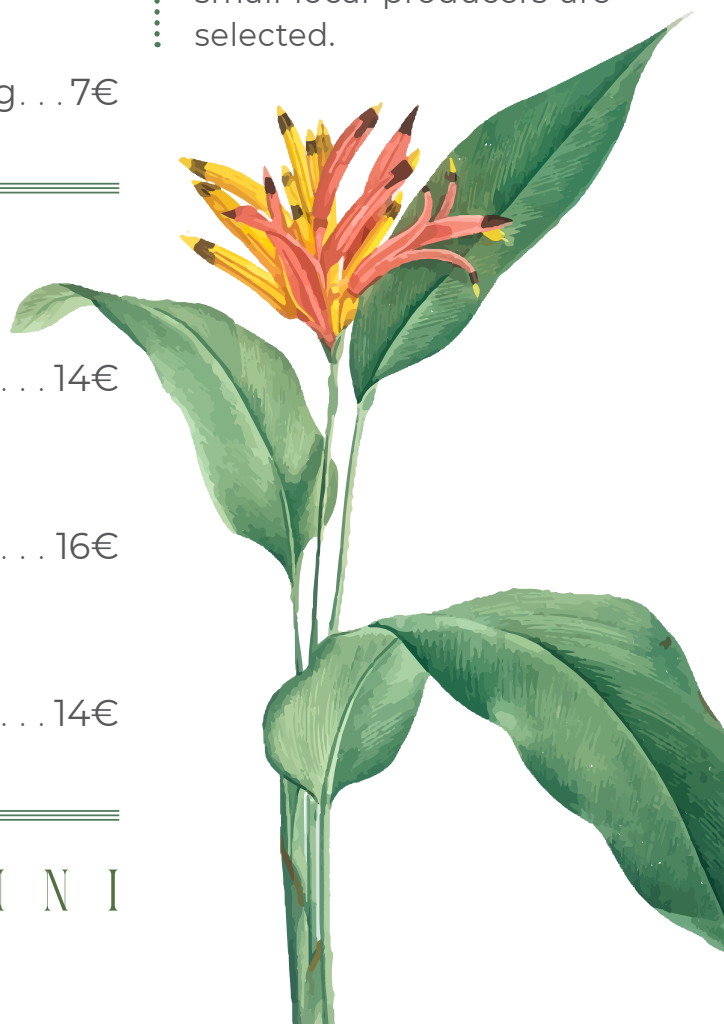
- Club sandwich with "Tarsese del Valdarno"  14€
1, 3, 6, 7, 10, 12
- Beefburger with caramelized onions,
bacon and pecorino cheese. 16€
1, 3, 6, 7, 11, 12
- Veggie-burger with shredded 
white cabbage and vegan mozzarella 14€
6, 12
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THE SPA TREATMENT

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.





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.



SALADS

- Hearty salad with boiled egg and pine nuts 12€
1, 3, 12
- Farro, broad bean, and pecorino salad 12€
1, 7
- Vignarola 14€
12
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EGGS

- Omellette with Tuscan herbs 12€
3
- Fried eggs with roasted vegetables 12€
3
- Omelette with bloomy rind cheese 13€
3, 7
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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
- Pinsa with arugula and hazelnut pesto, semi-dried
cherry tomatoes, and wild boar salami 20€
1, 8
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HOT DISHES

- Primo piatto of the day 14€
- Soup of the day 12€
- Endive and apple millefeuille with almonds
and carrot sauce 14€
1, 8
- Chicken steak with Tuscany herbs,
asparagus and mint mayonnaise 16€
3, 7, 10
- Seabass fillet with herb gratin,
baby spinach, and garlic sauce 16€
1, 4, 7

DESSERTS

Focaccia rapolanese	6€
1, 3, 7, 8	
Tiramisù with cantucci	6€
3, 7, 8	
Fruit salad	6€
Homemade ice-cream	6€
1, 3, 7, 8	

DRINKS

UNPASTEURIZED KOMBUCHA

Ladybug – 200 ml	4€
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ARABICA COFFEE, CINNAMON AND BOURBON VANILLA
LEMON, GINGER, BLUEBERRY AND LAVENDER FLOWERS
STRAWBERRY, BLUEBERRY, MINT AND HIBISCUS FLOWERS

COLD EXTRACTED

Biobacche – 250 ml	6€
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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

- Camillo Donati, Il mio Sauvignon, Emilia, rifermentato in bottiglia, 2022 25€
SAUVIGNON BLANC
- Milan Nestarec, Danger 380 Volts, Moravia, rifermentato in bottiglia, 2021 38€
NEUBURGER, MULLER THURGAU, MOSCATO
- Corti Cugini, Dosaggio Zero, Franciacorta 40€
CHARDONNAY

WHITE WINES

- Antonio Camillo, Vermentino, Maremma, 2023 24€
VERMENTINO
- Do.t.e., New Again, Cortona, 2020 35€
MOSCATO
- Alain Cavaillès, Terre Forte Blanc, Francia, 2022 24€
MAUZAC
- Weingut Molitor, Riesling Alte Reben Trocken, Mosella, 2021 38€
RIESLING

ORANGE WINES

- Canlibero, Iastemma, Sannio beneventano, 2021 30€
FALANGHINA
- Martin Vajcner, Veltlinske Zelene, Repubblica Ceca 2021 35€
GRUNER VELTLINER

ROSÉ WINES

- Tenuta di Carleone, Rosato, Radda in Chianti, 2023 28€
SANGIOVESE
- Bakkanali, Rosa, Monte Amiata, 2023 30€
SANGIOVESE

RED WINES

- Podere Erica, The Raven, Olena, 2023 28€
CANAILOLO, SANGIOVESE, TREBBIANO
- Mannucci Droandi, Barsaglina, Montevarchi, 2020 34€
BARSAGLINA
- Colle Florido, Salvo, Abruzzo, 2022 24€
MONTEPULCIANO D'ABRUZZO
- Mataburro, Idoine, Linguadoca, 2022 38€
MERLOT

CIDERS

- Cantina Errante + Ernesto, Sidro, San Gimignano, 2021, 375 ml 13€
FERMENTAZIONE SPONTANEA DA VARIETÀ ANTICHE DI MELE CURATE DA ERNESTO A CHIANNI
- La Maison Romane, Manoir du Bais Cidre Primeur, 2022, 750 ml 25€
FERMENTAZIONE SPONTANEA CON MELE DELLA BRETAGNA
- Julien Thurel, Cidre Solstice, 2019, 750 ml 50€
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 SEGALÉ
- 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 %vol 375 ml, 12€
FERMENTAZIONE SPONTANEA DA PERPETUA PALE CON GINEPRO
- 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