

*Deliciously Vegetarian*

# GOURMET DINNER

# Welcome to Qbancina

Leading the culinary vision, Chef Federico Viti crafts menus that honor the land and its bounty, transforming seasonal ingredients into delicious vegetarian experiences.

In the fields, our dedicated farming team works tirelessly to nurture the estate's vineyards, olive groves, gardens, and orchards, blending traditional methods with innovative practices to sustain and celebrate the land.

To complement our harvests, the farm hosts 150 hens who are producing daily fresh eggs and 30 happy colonies of bees for honey.

QB is proudly supporting small local farmers and producers using organic methods. We do believe in strengthening local communities.

Together, we share a commitment to sustainability, craftsmanship, and the values of Soul Align, ensuring every moment at One Belvedere Tuscany reflects the harmony of nature and human ingenuity.

*Thank you for joining us today*    
*Federico and Co*

## STARTER

Panzanella (1)

Broccoli, potatoes, salted almonds  
(7, 8)

## FIRST COURSE

Tortelli, ricotta and nettle, butter,  
sage (1, 3, 7)

## MAIN COURSE

Potatoes, cabbage, mushrooms,  
vegetable stock

## DESSERT

Peaches, apricots, lavender, vanilla,  
pepper (1, 3, 7, 8)

## PRICE PER PERSON

€55 per person – includes water and  
coffee

Wine pairing with our signature wines:  
€25

Allergen list Cereals containing gluten (1)  
Crustaceans (2) Eggs (3) Fish (4) Peanuts (5)  
Soybeans (6) Milk (7) Tree nuts (8) Celery (9)  
Mustard (10) Sesame seeds (11) Sulphur dioxide  
and sulphites (12) Lupin (13)

In our restaurant, every ingredient tells a story of respect for nature, passion for the land, and love for plant-based cuisine.

We carefully select our suppliers, prioritizing local producers who share our values of sustainability and quality.

## SEASONAL VEGETABLES AND GREENS

Fresh, genuine ingredients, harvested at peak ripeness to enhance their flavor "Our Garden" – vegetables and greens from our own One Belvedere estate  
Sari Frutta s.n.c. – our trusted supplier in Poggibonsi

## DAIRY PRODUCTS AND ARTISANAL CHEESES

Poggio di Camporbiano Organic Farm – just a stone's throw from San Gimignano, practicing organic farming since 1988

Caseificio Nonno Benito – located in Valdichiana, a family-run dairy producing traditional cheeses

Organic Farm Casanova: situated in Barberino val d'Elsa and renowned in the production of Pecorino cheese since 1979

## GRAINS, LEGUMES, AND ARTISANAL PASTA

Az. Agricola Podere Pereto – located in Serre di Rapolano, practicing organic farming since 1991.

Az. Sapori di Toscana – based in Monteriggioni, a leading company in the search for authentic Tuscan products.

## CHOCOLATE

Amedei Toscana – based in Pontedera, in the province of Pisa, a company renowned for crafting exceptional chocolate.

## NATURAL BEVERAGES

Az. Le Sorgenti – located in the Tuscan-Romagnolo Apennines, they produce juices using only organic fruit.

## COFFEE

Az. Bonito – an artisanal coffee roastery based in Lucca, producing organic coffee.

*April's harvest*

# WHAT IS BLOOMING THIS MONTHS IN OUR GARDEN

Spring is bringing lots of greens, and we love it!

Artichokes, arugula, asparagus, broccoli, cabbage, cauliflower, fresh herbs, leeks, lettuce, microgreens, peas, radishes, spring scallions, and spinach.



Follow our blog, Beloved,  
([www.onebelvedere.com/blog](http://www.onebelvedere.com/blog)) for  
healthy yet delicious recipes,  
gardening ideas, and an off-grid  
lifestyle.

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“NOTHING WILL  
BENEFIT HUMAN  
HEALTH AND  
INCREASE THE  
CHANCES FOR  
SURVIVAL OF LIFE  
ON EARTH AS  
MUCH AS THE  
EVOLUTION TO A  
VEGETARIAN DIET.”

*-Albert Einstein*

*We are looking forward to welcoming you*



## HOW TO REACH US

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