

*Deliciously Vegetarian*

# LUNCH MENU

# Welcome to Qbancina

Our culinary visionary, Chef Federico Viti, creates menus that celebrate the land and its bounty, transforming seasonal ingredients into refined, all-vegetarian experiences.

In the fields, our dedicated farming team tends the estate's vineyards, olive groves, gardens, and orchards with care—blending time-honored traditions and innovative practices to sustain and honor the land.

Complementing our harvests, we care for 150 hens who provide fresh eggs daily and 30 thriving bee colonies who gift us with golden honey.

At QB, we proudly support small, local farmers and producers who share our commitment to organic methods. We believe in strengthening community through meaningful partnerships.

Together, we embody a deep commitment to sustainability, craftsmanship, and the principles of Soul Align—ensuring that every moment at One Belvedere Tuscany reflects the harmony between nature and human creativity.

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

# THIS WEEK WONDERS LUNCH MENU

## APPETIZERS

15 euros

Watermelon, buffalo mozzarella, basil flowers (7)

Zucchini, garden herb pesto, cacio cavallo, crunch bread (1, 7, 8)

## FIRST COURSES

16 euros

Carrots, carrots, carrots (1, 7, 8)

Tortelli, peas, red turnip, smoked potatoes (1, 3, 7)

Organic spaghetti with garlic, oil, chili pepper, friggitelli, fermented lemon, and stracciatella cheese (1, 3, 7, 8)

## MAIN COURSES

18 euros

Egg from our farm, onion, Camporbiano beechwood, crumble (1, 3, 7)

Chickpea tempeh, grilled seasonal vegetables and its jus (9)

Potato millefeuille, cabbage and mushrooms (7)

## CHEESE SELECTION

18 Euros

Selection of organic cheeses, honey, jams, and pickled vegetables (7, 8)  
Farm: Podere Poggio di Camporbiano and Farm Casanova

## DESSERTS

12 euros

Memory of an Arab coffee (chocolate, spices, coffee) (1, 3, 7, 8)

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

Cherries, homemade cheese, milk, chocolate

Cover 3 euros per person.

For tables of 5 guests or more, we offer a set menu, the same for all diners, to ensure smooth service and a harmonious dining experience for everyone.

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

### 3 COURSE MEAL

Cost per pax 55 euros

3 wines.

Light lunch from the produce of our garden made daily

Appetizer, main & dessert

One gin cocktail (or mocktail)

### 4 COURSE MEAL

Cost per pax 65 euros

4 wines.

Appetizer, first, main, and dessert

One gin cocktail (or mocktail)

The 3- and 4-course menus feature dishes selected by the kitchen, inspired by the season and the availability of fresh ingredients.

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, giving priority to local farms and producers who share our values of sustainability and quality.

## SEASONAL VEGETABLES AND GREENS

Fresh, genuine ingredients, harvested at peak ripeness to enhance their natural 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

Az. Agricola Poggio di Camporbiano – 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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