



[ROOMS](#) [THE HOTEL](#) [RESTAURANT](#) [GALLERY](#) [CONTACT](#)

### Experience Chianti in Every Season

Tuscany, and especially the Chianti region, is renowned not only for its world-class wines but also for its delicious, traditional cuisine. At Villa le Barone, we invite you to savor these Tuscan recipes in our restaurant, Il Torchio. Welcome to Chianti, where every meal is a gastronomic adventure!

### A taste of Tuscany's culinary heritage



Italian cuisine is celebrated worldwide for its simplicity, freshness, and unmistakable flavors. Its unique charm has made it one of the most beloved cuisines on the planet. The foundation of Tuscan cuisine—olive oil, fresh vegetables, and pasta—traces back to ancient Etruscan and Roman cultures. The Mediterranean diet of Tuscany is further enriched with herbs like rosemary and sage, while many dishes are inspired by the "waste not" philosophy, turning humble ingredients into culinary masterpieces.

[Get ready for a gastronomic experience](#)

### Farm-to-Table freshness

At Villa le Barone, we take pride in using the finest ingredients, many of which are grown or produced right here. Our extra virgin olive oil comes from our own olive groves at Villa le Barone and our farm "Vecchienna" in Alta Maremma. We cultivate fresh herbs such as rosemary and sage in our garden and grow our own tomatoes, bursting with flavor. Local, high-quality ingredients are at the heart of every dish we serve.



[Discover our cuisine philosophy](#)

### Discover iconic Tuscan dishes

Tuscany is known for its hearty and flavorful dishes, many of which you can savor in our restaurant or on our open-air dining terrace. Some highlights include:

- **Pappa al Pomodoro:** A comforting soup made with stale bread, ripe tomatoes, and garlic.
- **Ribollita:** A twice-cooked vegetable and bread soup, rich in flavor.
- **Panzanella:** A refreshing summer salad with tomatoes, cucumbers, onions, and bread, generously seasoned with olive oil and vinegar.
- **Bistecca alla Fiorentina:** A succulent, thick-cut T-bone steak, grilled to perfection.



### Panzanella Recipe (Serves 4-6)

#### Ingredients

- 200 g stale bread, cubed
- 4 ripe tomatoes (about 500 g), chopped
- 1 cucumber (about 200 g), sliced
- 1 small red onion (about 50 g), thinly sliced
- 10 g fresh basil leaves, torn
- 80 ml extra-virgin olive oil
- 30-40 ml red wine vinegar
- 1/2 tsp salt & 1/4 tsp black pepper

(Optional: bell pepper, olives, capers, or anchovies)

#### Instructions

1. Prepare bread: If not stale, dry bread in the oven at 150°C for 10 minutes.
2. Mix veggies: Combine tomatoes, cucumber, onion, and basil in a bowl.
3. Make dressing: Whisk olive oil, vinegar, salt, and pepper.
4. Combine: Toss bread with veggies and dressing. Let sit for 20-30 minutes before serving.

Fresh, simple, delicious!

[Dining Chianti style](#)

### The Art of a Tuscan meal



**Antipasti** - Italian meals often begin with an array of appetizers, offering a variety of textures and flavors. Antipasti at Villa le Barone include dishes like:

- **Bruschetta:** Toasted bread topped with fresh tomatoes and olive oil.
- **Fried Zucchini Flowers:** A crispy, flavorful treat.
- **Caprese Salad:** Slices of fresh mozzarella, ripe tomatoes, and sweet basil, drizzled with olive oil.

**For the first course**, pasta or rice takes center stage. From spaghetti and lasagna to ravioli and tagliatelle, our menu features a wide variety of shapes and sauces, such as Bolognese, pesto, carbonara, and sage butter.

**The main course** offers a choice between two meat dishes—like osso buco, guinea fowl, or the famous Bistecca alla Fiorentina—and a vegetarian option.

**Cheese and Dessert Delights** - Our buffet includes a selection of cheeses, from aged and fresh Tuscan Pecorino to Gorgonzola, Taleggio, and Grana Padano. To end your meal, indulge in seasonal fruits, panna cotta, tiramisu, gelato, or cantucci paired with vin santo.

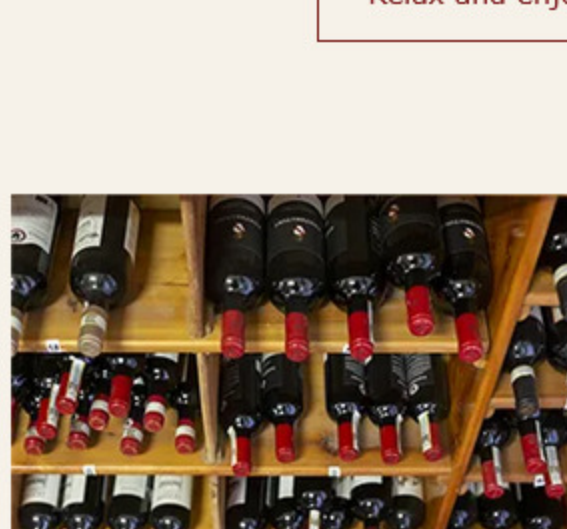
[Discover Our restaurant](#)

### A Light Lunch After an Active Day

After a swim in our heated, saltwater infinity pool or a cycling adventure, treat yourself to a light lunch on our villa terrace. Enjoy a variety of salads, caprese, or pasta dishes while relaxing in the stunning surroundings and our home grown tomatoes.



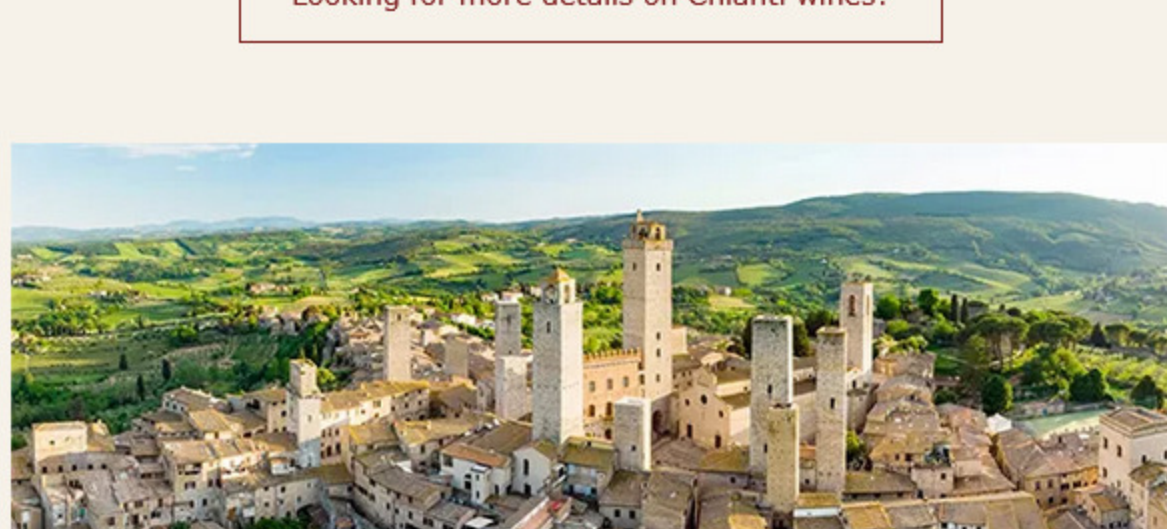
[Relax and enjoy Villa Le Barone](#)



### Pairing Food and Wine

Enhance your dining experience with our selection of local Chianti wines and plan your wine tasting. Taste the best of Chianti wines also in the various wineries around: we can organize for you visits of the wineries in Panzano in Chianti with memorable wine tasting.

[Looking for more details on Chianti wines?](#)



### Explore nearby restaurants

If you wish to explore more of the local gastronomy, excellent restaurants are located near Villa le Barone. We'd be delighted to provide recommendations and make reservations for you.

[Explore Chianti and its hidden gems](#)



[Book now your next holidays!](#)

### We also offer other experiences such as:

**In the center of Florence**, in Via Tornabuoni, an apartment for 2 to 6 persons in a Historical Renaissance Palace. You are going to feel like a Florentine Aristocrat!

[Discover the Palace](#)



**In Panzano in Chianti**, fully equipped apartments for 4 and one for 6, both with stupendous views and comfort (with possible access to Villa le Barone's services)

[Explore the Apartments](#)



**In Alta Maremma**, a beautiful house in a large Historical Farm: authenticity and quietness guaranteed.

[See the Farmhouse](#)



### We would love to have your advice!

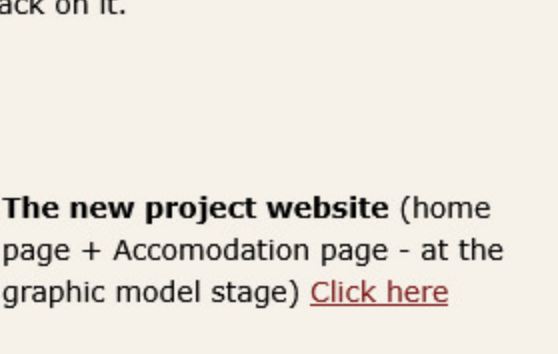
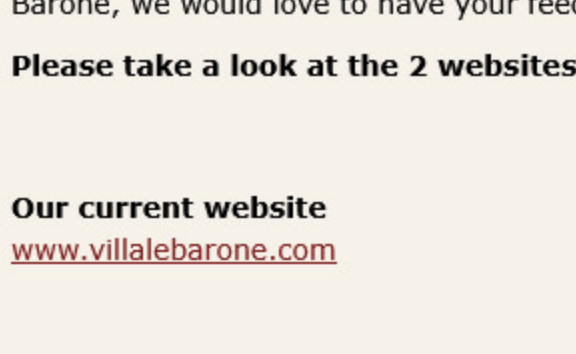
We are working on the new website of Villa Le Barone and, as friends of Villa Le Barone, we would love to have your feedback on it.

**Please take a look at the 2 websites:**

**Our current website**

[www.villalebarone.com](http://www.villalebarone.com)

**The new project website** (home page + Accomodation page - at the graphic model stage) [Click here](#)



Let us know your thoughts by filling this quick survey.  
Thank you very much for your kind advice.

[Answer the quick survey \(5 questions only!\)](#)



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