

Deliciously Vegetarian

MENU

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

Welcome to qbancina

TASTING MENU

A gastronomic journey designed for those who wish to be guided by flavors and culinary creativity.

Our surprise menu is born from the encounter between seasonality, local products, and the inspiration of the chef.

Each course represents a stage of a journey that combines Tuscan tradition with contemporary interpretations, offering unexpected pairings and refined harmonies to surprise and delight.

Let yourself be carried into a sensory experience that celebrates the essence of raw ingredients and transforms them into a unique story, signed QB Cucina.

The menu is designed for the entire table. The chef will gladly take into consideration any allergies or intolerances, which must be communicated at the time of ordering.

5 COURSES

€60 per person – includes cover charge and coffee

Wine pairing with our signature wines:
€25

STARTER

16 euros

Grilled romaine lettuce, olives, capers, mustard, crispy bread(1,10)

Artichoke, Jerusalem artichoke, black garlic, parsley, aromatic herbs(1,7)

Carrots, wild fennel, goat, sour carrots(1,7)

FIRST COURSE

18 euros

Chickpeas, mushrooms, chives, corn(9)

Tortelli, carbonara, asparagus, tarragon, toasted hazelnuts(1,3,7,8)

Organic spaghetti, smoked butter, agretti, chili pepper, buffalo stracciatella, pine nuts, fermented lemon(1,3,7,8)

MAIN COURSE

20 euros

Egg from our farm, beans, pecorino foam(1,3,7)

Chickpeas and peas tempeh, seasonal vegetables, brown vegetable stock(9)

Cauliflower, spices, pumpkin and sage

DESSERT

12 euros

Pears, saffron, sheep's ricotta, crispy waffle(1,3,7,8)

Dark chocolate, hazelnuts, coffee, puffed rice(3,7,8)

Apples, walnuts, cremino, praline ice cream, biscuits(1,3,7,8)

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) Tree nuts (8) Celery (9)
Mustard (10) Sesame seeds (11) Sulphur dioxide
and sulphites (12) Lupin (13)

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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

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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!

In our garden in this moment:

Agretti, artichokes, broad beans, asparagus, chard, peas, chicory, romaine lettuce, spinach, leeks, fennel,cauliflower, broccoli.



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

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“NOTHING WILL
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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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