

MENU

I love using colourful and Km0 ingredients to celebrate Tuscany and its traditions; I also let myself be inspired by places, moments and emotions to create a menu focused on sustainability.

Silvia Baracchi

A JOURNEY IN TUSCANY

A delicious trip to discover traditions and Tuscan aromas

CHIANINA BEEF TARTARE

in crispy wafer, our pomace and wine mayo

OX TONGUE

Lapsang Souchong tea, celeriac roll and passion fruit

ZUCCHINI AND MINT SOUP

with goat cheese and organic saffron

GOOSE TORTELLI

corn sauce, anise oil and pop-corn

ROSATENERO BEEF SIRLOIN

potato fondant green and "agresto" sauce

OR

DUCK, HONEY AND CHILI

figs and spring onions

CREAMY RICOTTA

ederberry heart, salt and honey caramel

tasting menu 160 / wine pairing 80

AZZURRO

Fish sourced from the Mediterranean Sea

CURED BONITO

coquillage and panzanella

PAN SEARED CALAMARI

cacciucco jus, sage and lemon, Trasimeno beans

RISOTTO ISOS Campo dell'Oste

bread, anchovy, burrata, and artemisia scent

SPICY SPAGHETTI flavoured with vermouth, topped with raw red prawns and green olive pesto

CATCH OF THE DAY

Aromatic herbs and sizzling melted butter

OR

SALTED COD

with potato pure, chickpeas and fig leaf oil

GREEN VELVET

cheese cream, raspberries and sorbet

tasting menu 165 / wine pairing 80



SUMMER IN COUNTRYSIDE

A tasting menu dedicated to seasonal vegetables coming from local organic farms and aromatic herbs from our garden

JOYFUL GARDEN

vegetable and flowers with endive jus

STUFFED ZUCCHINI BLOSSOMS with eggplant, capers and white chocolate, creamy burrata and mint aroma

RICOTTA GNOCCHI

Bell pepper cream and parsley extract

PICI PASTA

tomato absolute and kissing garlic sauce, aromatic butter with artemisia

ZUCCHINI PARMIGIANA

baked and fried zucchini, parmesan gelato and mozzarella foam

TIRAMISÙ

tasting menu 145 / wine pairing 70

OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from Menchino Peruzzi's free-range farm, shallot and plums

CRUSTED LAMB with aromatic herbs, tubers and bulbs

CHEESE

Selection of local and other regions artisan cheese served with rosemary flavoured pear, chestnut honey, eggplant jam and walnut bread

À la Carte

IT IS POSSIBLE TO ORDER À LA CARTE CHOOSING FROM THE DISHES OF THE TASTING MENUS

Two courses 90

two courses + dessert 120

three courses + dessert 135

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

Kindly inform our colleagues about any of your allergies or intolerances .