

# MENÙ

I love using colourful and local 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 Tuscan traditions*

CHIANINA BEEF TARTARE  
chicory sprouts, burrata, anchovy gelato  
and sweet-and-sour sauce

ARTICHOCKE & SWEETBREAD  
artichoke mousse, truffle and Cynar juice

POTATO GNOCCHI  
Saffron sabayon and vegetable jus

STUFFED PAPPARDELLA  
with "cacciatora" style rabbit and green olive pesto

CHIANINA BEEF SIRLOIN  
Syrah and juniper sauce with a touch of dark chocolate

OR

DUCK, HONEY AND CHILI  
stuffed cabbage with its giblets

MACHA TEA INFUSED PEAR  
with rosemary robiola cheese and black pepper gelato

TASTING MENU 155 - WINE PAIRING 80

## PRIMAVERA

*A Joyful Spring*

VEGETARIAN DELIGHTS  
vegetables, bulbs and seasonal temptations

PARSNIP FLOWER  
pureed chickpea and quinoa, borage and dandelion soup

RAVIOLI MEDICEI  
ricotta and candied vegetables, lightly spice chicory sauce

COFFEE PICI PASTA  
"guanciale", fava beans and pecorino "marzolino"

EGG & ASPARAGUS  
rice mayo, dark crouton and lemon zests

VANILLA GREEK YOGURT CREAM  
merengue and sorrel scent

TASTING MENU 145 - WINE PAIRING 70

## À LA CARTE

OUR TASTING MENUS ARE SERVED FOR THE *ENTIRE* TABLE

It is possible to order à la carte choosing from the dishes of the tasting menus

2 COURSES 90    2 COURSES + DESSERT 120    3 COURSES + DESSERT 135

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

## AZZURRO

*Fish sourced from the Mediterranean Sea*

CRUSTED SCALLOPS  
with kellogg's, cauliflower almond puree and  
ponzu sauce

CREAMY PEA SOUP  
finely sliced cuttles and barley coffee drops

RISOTTO CAMPO DELL'OSTE  
"aglione" kissing garlic leaf cream, raw red prawns  
and passion fruit

RICCIONE'S MEMORIES  
passatelli, sea urchins and smoked slipper lobster broth

AMBERJACK  
with turmeric and white wine sauce  
seasonal vegetables and rosemary rice chips

OR

PAN SEARED TUNA  
black sesame, alchermes liquor celeriac, roots, leeks and  
beurre blanc whisky

FROM THE FLOWERS TO THE HONEY  
filled ricotta, propolis and chamomile extract

TASTING MENU 165 - WINE PAIRING 80

## OUR SIGNATURE DISHES

PIGEON CASSEROLE  
from Menchino Peruzzi farm  
artichoke and shallots

CRUSTED LAMB  
with Sangiovese pomace, radicchio,  
beetroots and sheep milk kefir

## CHEESE

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