

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
pecorino, loquat, anchovy gelato
and cooked grape must

STUFFED ZUCCHINI BLOSSOMS
eggplant, white chocolate, capers and burrata sauce

POTATO GNOCCHI
saffron sabayon and vegetable jus

STUFFED PAPPARDELLA
with “cacciatora” style rabbit and green olive pesto

CHIANINA BEEF MEDALLION
stuffed potato with mushrooms and chimichurri

OR

DUCK, HONEY AND CHILI
cherries and roasted onion

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

TASTING MENU 155 - WINE PAIRING 80

SAPORI DI CAMPAGNA

From the farm to the table

BRIGHT SALAD
vegetables, bulbs and carrot puree
EVO oil, gin, lemon and pepper dressing

EGG & ASPARAGUS
rice mayo, dark crouton and lemon zests

RAVIOLI MEDICEI
ricotta and candied vegetables, ginger and chicory sauce

COFFEE PICI PASTA
“guanciaie”, fava beans and pecorino cheese

CHICKEN, SCAMPI AND BORRAGE
“Marengo sauce” and green beans

STRAWBERRY & TOMATOES
with fig leaves milk gelato and basil

TASTING MENU 145 - WINE PAIRING 80

AZZURRO

Fish sourced from the Mediterranean Sea

LIGHTLY CURED WHITE FISH AND PRAWNS
cucumbers, beetroots and passion fruit

CRUSTED SCALLOPS WITH KELLOGG'S
cauliflower and almond puree with ponzu sauce

RISOTTO CAMPO DELL'OSTE
“aglione” kissing garlic, oil, chili pepper & bottarga

RICCIONE'S MEMORIES
passatelli, sea urchins and smoked mantis shrimps broth

AMBERJACK
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 sauce

CHERRIES DELIGHT
mascarpone cream, cherry soup
balsamic vinegar gelato

TASTING MENU 165 - WINE PAIRING 80

OUR SIGNATURE DISHES

PIGEON CASSEROLE
from Menchino Peruzzi farm
green tomatoes 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

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

