

MENÙ

Amo l'uso di ingredienti colorati e a Km 0 per celebrare la Toscana e le sue tradizioni; mi lasci ispirare anche da luoghi, momenti ed emozioni per creare un menu attento alla sostenibilità

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 BLOSSOM
pureed zucchini, leaf extract and sunflower seeds

LEONARDO DA VINCI'S VERMICELLI
butter, sage, cinnamon and vegetable jus

STUFFED PASTA RINGS WITH GOOSE RAGÙ
creamy corn soup and rosemary oil

CHIANINA BEEF MEDALLION
stuffed potato with mushrooms and chimichurri

OR

SUCKLING PIG PORCHETTA
chop with mustard and spiced heirloom pears

FROM FLOWERS TO 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, radish and carrot puree
EVO oil, gin, lemon and pepper dressing

EGG & TOMATOES
tomato confit, onion and fig leaf oil

RAVIOLI MEDICEI
ricotta and candied vegetables, ginger and chicory sauce

BASIL PICI PASTA
parmigiano reggiano sauce and pine nut crumble

BAKED FREE RANGE CHICKEN
spinach, green beans and white wine sauce

CHERRIES DELIGHT
mascarpone cream, cherry soup, balsamic vinegar gelato

TASTING MENU 145 - WINE PAIRING 80

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

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

CRUSTED SCALLOPS WITH KELLOGG'S
cannellini bean puree with ponzu sauce

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

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

BAKED AMBERJACK
thyme peach and bell pepper sauce

OR

PAPPA COL POMODORO CRUSTED TUNA
green tomatoes and basil

STRAWBERRY & TOMATOES
with fig leaves milk gelato and basil

TASTING MENU 165 - WINE PAIRING 80

OUR SIGNATURE DISHES

PIGEON CASSEROLE
from Menchino Peruzzi farm
lavender apricot 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