

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
green tomatoes pecorino, anchovy gelato
and cooked grape must

EGG & TOMATOES
tomato confit, onion and fig leaf oil

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

ZUPPA INGLESE
a classic Tuscan dessert with coffee heart and alchermes

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

STUFFED ZUCCHINI BLOSSOM
pureed zucchini, leaf extract and sunflower seeds

BLUE CHEESE TORTELLI
creamy potato sauce, figs and elderberry jus

PICI PASTA
cheese, pepper and turmeric

EGGPLANT PARMIGIANA
tomato sauce, parmigiano gelato, mozzarella foam

CHOCOLATE CIGAR
plum compote and rum gelato

TASTING MENU 145 - WINE PAIRING 80

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
smoked mantis shrimps broth, eggplant & bottarga

SPICY SPAGHETTI FLAVORED WITH VERMOUTH
topped with raw red prawns and green olive pesto

BAKED AMBERJACK
crunchy tapioca tuile, 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

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

