

# 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*

GAME PATE'  
cured green persimmons and cooked must

OX TONGUE WITH LAPSANG SOUCHONG TEA,  
celeriac roll and passion fruit dressing

COFFEE PICI PASTA  
quail ragout and squash sauce

WILD BOAR TORTELLI  
with red wine and juniper sauce

CHIANINA BEEF MEDALLION  
stuffed potato with mushrooms and chimichurri

OR

SUCKLING PIG PORCHETTA  
chop with mustard and spiced heirloom pears

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

TASTING MENU 165 - WINE PAIRING 90

## SAPORI DI CAMPAGNA

*From the farm to the table*

AUTUMN SALAD  
cabbages, radish and carrot puree  
EVO oil, gin, lemon and pepper cocktail

GUINEA FOWL EGG COOKED IN ITS OWN SHELL  
mushrooms, parmigiano fondue and truffle

LEONARDO DA VINCI'S VERMICELLI  
butter, sage and cinnamon

POTATO GNOCCHI  
saffron sabayon and vegetable jus

EGGPLANT PARMIGIANA  
tomato sauce, parmigiano gelato, mozzarella foam

MILLEFEUILLE WITH HAZELNUT CUSTARD  
quince compote, vinsanto gelato and raisins

TASTING MENU 155 - WINE PAIRING 90

## AZZURRO

*Fish sourced from the Mediterranean Sea*

LEMON VERBENA SALTED COD  
Jerusalem artichokes, elderberry and truffle

CRUSTED SCALLOPS WITH KELLOGG'S  
hummus and 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

CATCH OF THE DAY  
fennel and its jus, tapioca chip

OR

MEDITERRANEAN HERB CRUSTED TUNA  
beetroots and beurre blanc sauce

CREAMY BUFFALA MOZZARELLA  
fruit berries, pecan nuts and fig leaf gelato

TASTING MENU 175 - WINE PAIRING 90

## SIGNATURE DISHES

*will require a supplement of 20 euro*

PIGEON CASSEROLE  
from Menchino Peruzzi's farm  
grape sauce and shallots

CRUSTED LAMB  
with Sangiovese marc, leeks and tangerine sauce

## 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 95    2 COURSES + DESSERT 125    3 COURSES + DESSERT 140

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

