

# 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  
fig "vincotto"

OIL-COOKED SALTED COD  
zucchini and saffron sauce

PICI PASTA  
sweetbread, fava beans and pecorino cheese

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

"ROSATENERO" BEEF MEDALLION  
cannellini beans, fermented plums and tomatoes

OR

HONEY AND CHILI ROASTED DUCK  
pepper, kefir and spring onion

ZUPPA INGLESE  
a delicious Tuscan dessert

TASTING MENU 165 - WINE PAIRING 80

## PRIMAVERA

*A Joyful Spring*

VEGETABLE GARLAND  
salad, bulbs and EVO oil, gin and pepper cocktail

CELERIAC & EGGPLANT ROLL  
Mediterranean flavors, borage soup

RISOTTO  
"Aglione" garlic leaves, asparagus, lemon  
jammy marinated egg

RAVIOLI MEDICEI  
ricotta and candied vegetables, spiced chicory sauce

SAVOY CABBAGE "COTOLETTA"  
sweet potatoes and aromatic mayo

SPRING DELIGHT  
sweet celery, rhubarb, strawberry and peanut gelato

TASTING MENU 155 - WINE PAIRING 80

## AZZURRO

*Fish sourced from the Mediterranean Sea*

KELLOGG'S CRUSTED SCALLOPS  
almond cauliflower puree and ponzu sauce

WARM CUTTLEFISH SALAD  
peas and black sesame mousse

SEA ROBIN BEETROOT TORTELLI  
with its aromatic soup

SPICY SPAGHETTI  
anchovy and butter, Campari jelly and parsley oil

PAN SEARED AMBERJACK  
turmeric sauce, tapioca chips and monk's beard

FROM THE FLOWERS TO THE HONEY  
ricotta, kumquat, propolis  
and chamomile aroma

TASTING MENU 175 - WINE PAIRING 90

## OUR SIGNATURE DISHES

*will require a supplement of 20 euro*

PIGEON CASSEROLE  
from Menchino Peruzzi farm  
artichoke and shallots

SYRAH POMACE CRUSTED LAMB  
potatoes in different colors and consistencies

CHEESE  
Selection of local and 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*

