

# MENU

*I love using colourful and Km0 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 traditions and Tuscan aromas*

### CHIANINA BEEF TARTARE

in crispy wafer, our pomace and wine mayo

### OX TONGUE

Lapsang Souchong tea, celeriac roll and passion fruit

### ZUCCHINI AND MINT SOUP

with goat cheese and organic saffron

### GOOSE TORTELLI

corn sauce, anise oil and pop-corn

### ROSATENERO BEEF SIRLOIN

green tomato "agresto" sauce and water melon

OR

### DUCK, HONEY AND CHILI

lavender scented apricot and spring onions

### CREAMY RICOTTA

elderberry earth, salt and honey caramel

*tasting menu 160 / wine pairing 80*

## AZZURRO

*Fish sourced from the Mediterranean Sea*

### TOMATO SURPRISE

with cured bonito and red prawns

### PAN SEARED CALAMARI

cacciucco jus, sage and lemon

### RISOTTO ISOS

Campo dell'Oste oysters and ginger

### SPICY SPAGHETTI

alkermes liquor, anchovies, capers and burrata cream

### CATCH OF THE DAY

bell pepper, peach and oregano scent

OR

### SALTED COD

with potatoes, chickpeas and fig leaf oil

### GREEN VELVET

cheese cream and raspberries and sorbet

*tasting menu 165 / wine pairing 80*



## SUMMER IN COUNTRYSIDE

*A tasting menu dedicated to seasonal vegetables coming from local organic farms and aromatic herbs from our garden*

### JOYFUL GARDEN

vegetable and flowers with endive jus

### STUFFED ZUCCHINI FLOWERS

panzanella, tomato sauce and basil

### CHIOCCIOLE PASTA

white cabbage and hazelnut, beetroot and citrus zest

### PICI PASTA

tomato absolute and kissing garlic sauce, aromatic butter with artemisia

### EGGPLANT PARMIGIANA

baked and fried eggplant, parmesan gelato and mozzarella foam

### TIRAMISÙ

*tasting menu 145 / wine pairing 70*

## OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from Menchino Peruzzi's free-range farm, shallot and plums

CRUSTED LAMB with aromatic herbs, tubers and bulbs

## CHEESE

Selection of local and other regions artisan cheese served with rosemary flavoured pear, chestnut honey, eggplant jam and walnut bread

*À la Carte*

IT IS POSSIBLE TO ORDER À LA CARTE CHOOSING FROM THE DISHES OF THE TASTING MENUS

*Two courses 90*

*two courses + dessert 120*

*three courses + dessert 135*

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

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