

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 with Lapsang Souchong tea, cauliflower and almond sauce, passion fruit dressing

RISOTTO Campo dell'Oste, fava beans, Marzolino cheese foam and saffron oil

LASAGNA with artichoke and sweetbread, Cynar sauce

OSSOBUCO potatoes, green peas, nutmeg and gremolada

OR

BAKED SUCKLING PIG with wild fennel and borage

CREAMY RICOTTA CLOUD, violet ice-cream and blueberry sauce

tasting menu 160

wine pairing 80

SPRING IN COUNTRYSIDE

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

SPRING GARDEN vegetable and flowers with savoy cabbage sauce

LOW TEMPERATURE COOKED EGG from our EggCelsior Hotel with asparagus, savoury sabayon, and lemon scent

RAVIOLI MEDICEI with ricotta and candied fruit potato cream and alchermes swirls

PICI PASTA tomato absolute and kissing garlic sauce, aromatic butter with artemisia

ARTICHOK with eggplant and mint filling and taggiasche olive sauce

APPLE with beetroot infusion, almond crumble, and amaretto ice-cream

tasting menu 145

wine pairing 70

AZZURRO

Fish sourced from the Mediterranean Sea

DITALINI PASTA cooked in fish broth. scallops with turmeric and white wine sauce

CREAMY SALTED COD and goat cheese green pea purée and coffee scent

LOCAL GARLIC LEAF SOUP, kefir stuffed calamari with Medjool dates

SPICY SPAGHETTI flavoured with vermouth, topped with raw red shrimps and green olive pesto

CRUSTED CATCH OF THE DAY with black olives fennel gratin and orange jelly

OR

AMBERJACK, celeriac millefeuille and vegetable jus

STRAWBERRY AND RUBARB SOUP yogurt and cocoa crispy layers

tasting menu 165

wine pairing 80

OUR SIGNATURE DISHES

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

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

32

A LA CARTE

FROM TASTING MENUS CAN FREELY CHOOSE

2 choices for every person 90

three choices for every person 120

four choices for every person 135

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

If you have a food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.

