



STARTERS

Jerusalem Artichoke

Sea Asparagus, Pine Nut Milk, Mushrooms * 20

Squids

Mussels, "Taggiasche" Olives, Green Sauce 21

Raw Red Prawns "Porto S. Spirito"

Honey "Batignani Montalcino", Capers "Pantelleria IGP" 23

Guinea Fowl

Eel, Savoy Cabbage, Tuscan Chickpeas Miso * 23

Smoked Deer Tartare

Pickled Vegetables * 22

FIRST COURSES

Risotto "Riserva San Massimo"

Goat's Cheese, Nigella Seeds, Bay Leaves, Curry * 23

Spaghetti "al Burro"

Alpine Butter, Paprika, Parmigiano Reggiano "Latteria Sociale San Pietro" 22

Pasta and Beans

"Gerardo di Nola" Pasta, Cuttlefish with its Ink, Sage, Zolfini Bean 22

Potato Dumplings

Crustaceans Extract, Coconut Milk, Parsley, Sesame 22

Homemade Fresh Ravioli "Cibreo" Style

Chicken Offal, Egg, Lemon * 24

SECOND COURSES

Different Consistencies of Vegetables

Vegetables Jus, Salad, Verjuice * 32

"Fish of the Day"

Saffron "Pura Crocus Montalcino", Cauliflower 32

Poached Pigeon

Foie Gras, Peppers Sauce * 33

"Cinta Senese" Pork

Dried Plums of Montalcino, Hazelnut, Salsify * 33

Dry Aged Beef Sirloin in Herb Crust

Grape Must * 36

* Recommended with the addition of truffle from San Giovanni d'Asso - 6 € dishes à la carte
(based on availability)



CHEESES

Ewe's Cheese "Cugusi Pienza" Selection 18

Goat's Cheese "Le Caprine Gambassi" Selection 19

Selection of Tuscan, Italian and Foreign Cheeses 20

DESSERT

Honey

Fresh Pollen, Citrus Fruits 13

Smoked Semi-Frozen "Zuccotto"

Candied Kumquats, Alchermes, Cocoa 13

Warm Puff Pastry

Pistachio Custard, Green Apple and Cinnamon Sorbet 13

Cream Puffs

Extra Virgin Olive Oil Ice Cream, Eggnog 13

Dessert Wine Pairing 12