



Free-handed itinerary

"Each dish tells who I am, the places I've been to and the people I met.

A journey that, thanks to authentic and evocative flavors, I hope will lead you through my idea of cuisine"

Domenico Francone

7-courses 185 € - with wine pairings 280 €

TERRAMADRE

Prawn from the Tyrrhenian in " vendemmia " and caviar ^(1, 2, 3, 7)

Risotto "Riserva San Massimo" peach, bell peppers, tomato water,
tarragon and monkfish ^(2, 4, 7, 8, 9, 14)

Tortello maremmano my way 3.0, Sunday memory ^(1, 3, 7, 9)

Brick-pressed cockerel from Val d'Orcia, beet root, pecorino cheese and sesame ^(7, 8, 9, 10, 11)

Sweet surprise ^(1, 3, 5, 7, 8)

5-courses 155 € - with wine pairings 230 € - with cheese 15 € supplement

4-courses 140 € - with wine pairings 200 €

FROM THE GARDEN TO THE TABLE

Eggplant, bell peppers and tomato ^(1, 3, 7, 9)

Risotto "Riserva San Massimo peach, bell peppers and tarragon ^(7, 8, 9)

Ravioli filled with zucchini, its flower and buffalo ricotta foam "Maremma" ^(1, 7, 9)

Vegetable ossobuco, organic quinoa and pickled vegetables ^(1, 7, 9)

Sweet surprise ^(1, 3, 5, 7, 8)

5-courses 150 € - with wine pairings 220 € - 4-courses 140 € - with wine pairings 200 €

From 4 guests, the tasting menu is required