



Free-handed itinerary

"Each dish tells who I am, the places I've been to and the people I have 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, pumpkin, mint and mustard seeds ^(2, 7, 10)

Riserva San Massimo risotto, porcini mushrooms,
radicchio and pallone di Gravina cheese ⁽⁷⁾

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

Pork neck, onion, savoy cabbage and chestnuts ^(6, 9, 10)

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

Fava beans, chicory and bread crumble ^(1, 7, 9)

Riserva San Massimo risotto, porcini mushrooms,
radicchio and pallone di Gravina cheese ⁽⁷⁾

Ravioli with vanilla-flavored cauliflower, pumpkin, ricotta cheese and chestnuts ^(1, 3, 7)

Celery root ossobuco, lentils, root vegetables and black truffle ^(6, 7)

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 for all at the table