

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 marinated in Volterra salt in a sea of apples...

Risotto" Riserva San Massimo " with zucchini, clams, caciocavallo cheese and tamarind-flavored Tuscan fish stew sauce

Maremma tortello my way

Val d' Orcia roster breast and thigh with cacciatora sauce and cardoncelli mushrooms

Sweet surprise

5-courses 155 $\ensuremath{\mathfrak{e}}$ - with wine pairings 230 $\ensuremath{\mathfrak{e}}$ / 4-courses 140 $\ensuremath{\mathfrak{e}}$ - with wine pairings 200 $\ensuremath{\mathfrak{e}}$

FROM THE GARDEN TO THE TABLE

Bell pepper with a quinoa and cardamom-flavored zucchini pulp stuffing and spring vegetable sauce

Risotto" Riserva San Massimo " with summer garden flavors and fragrances

Pizza wanna be...

Bread ossobuco in a tomato sauce, taralli crumble, basil, capers and olives

Sweet surprise

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

From 4 guests, the tasting menu is required

