Start

Prawn, its consommé, lentils and citrus fruit 40

Evolution of quail, fermented pear, brioche bread, braised endive mustard and périgourdine sauce

38

Snapper, sesame wafer, pumpkin foam, chestnuts and bay leaf extract

Organic spelt cous cous, savoy cabbage and pomegranate

Pasta and risotto

Maremma tortello my way 36

Porcini mushroom ravioli, hummus foam, black garlic and wild herb jus 36

Risotto "Riserva San Massimo" with fall garden flavors, whipped codfish and smoked butter 36

Linguine from the "Valdoro farm estate" with sweetbreads, apple and root jus

Meat and fish

Turbot, parsley crust, cauliflower and Tuscan fish stew jus (1, 4, 7, 9)

42

Brunello-braised veal cheek, lettuce emulsion, potato mille feuille and salsify

Venison, parsnip, cashews, coffee and berries

Variation of local rooster, polenta, porcini mushroom and cacciatora sauce jus

Bread and egg dumpling, pumpkin, cappers, olives, tarallo and Apulian prico prac peppers

Cover charge 7

