

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, its consommé, lentils and citrus fruit

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

Maremma tortello my way

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

Sweet surprise

5-courses 155 € - with wine pairings 230 € - 4-courses 140 € - with wine pairings 200 €
- with cheese 15 € supplement

FROM THE GARDEN TO THE TABLE

Organic spelt cous cous, fall vegetables and root jus

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

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

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

Sweet surprise

5-courses 155 € - with wine pairings 230 € - 4-courses 140 € - with wine pairings 200 €
- with cheese 15 € supplement

From 4 guests, the tasting menu is required

