



A LA CARTE MENU

FROM THE SEA

Citrus-marinated amberjack, fava beans, burrata and sesame wafer	38
Red shrimp, seaweed, asparagus and borrago	38
Cuttlefish and green peas, black ink sauce, fried tentacle and Sichuan pepper mayonnaise	38

FROM THE FARM

Val d'Orcia lamb, fava beans, chicory and tartlet wild herbs	42
Quail from Laura Peri, annurca apple, black salsify, cacciatora sauce	40
Beef Ribeye from the Poggio Stenti farm in Brunello di Montalcino, lettuce emulsion, saffron potato and fondant onion	40

PASTE AND RICE

Maremma tortello my way... as an Apulian cartellata	36
Cannellone filled with potato, brown butter and sage, tarragon, spring flavors and aromas	36
Riserva San Massimo risotto, fondant savoy cabbage, vanilla, pork belly, almonds and spring truffle from San Giovanni d'Asso	36
Val d'Oro linguine, slipper lobster sauce, wild garlic from Sangiolele, seafood, parsley jus	36

GARDEN AND SURROUNDINGS

Variation of asparagus, egg and truffle	36
5 grains- Pieve a Salti Organic, red beets, broccoli rabe, lupines	36
Bread cakes, yellow tomato, basil, carrots, olives	36
Selection of local and national cheeses	30