



FREE - HANDED ITINERARY

“Each dish tells the story of who I am, the places I have traveled, and the people I have met. It’s a journey that, through authentic and evocative flavors, I hope will lead you across my vision of cuisine.”

Chef Domenico Francone

7 courses 185 | with wine pairing 280

TERRAMADRE

Red shrimp, seaweed, asparagus and borage

"Riserva San Massimo" risotto, fondant savoy cabbage, vanilla, pork belly, almonds and spring truffle from San Giovanni

Maremma tortello my way...as an Apulian cartellata

Val d'Orcia lamb, fava beans, chicory and Brunello di Montalcino jus

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 155 | with wine pairing 230

GARDEN AND SURROUNDINGS

Variation of asparagus, egg and truffle

5 grains- Pieve a Salti Organic, red beets, broccoli rabe, lupines

Cannellone filled with potato, brown butter and sage, tarragon, spring flavors and aromas

Bread cakes, yellow tomato, basil, carrots, olives

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 150 | with wine pairing 220

From 4 guests, the tasting menu is required