



A LA CARTE MENU

FROM THE SEA

Langoustine, apple, saffron, Apulian barattieri and caviar	42
Sea bream, avocado, sorrel and celery	38
Grilled cuttlefish, panzanella, sesame wafer and green olive jus	38

FROM THE FARM

Local rooster with carrots and cacciatora sauce	40
Quail evolution, cherries and red onion	40
Beef ribeye from the Poggio Stenti farm, lettuce emulsion, eggplant and potato flavored with extra virgin olive oil	40

PASTE AND RICE

Maremma tortello my way... as an Apulian cartellata	36
"Gli Aironi" risotto, as a pizza margherita	36
Potato ravioli, octopus and Tuscan cacciucco jus	36
Val d'Oro linguine, sea urchin, lime and green apple	36

GARDEN AND SURROUNDINGS

Zucchini variation with Parmesan ice cream	36
Bread cakes, yellow tomato, black olive ash and bell peppers	36
Red beets, 5 organic grains, lupins and green beans	36
Selection of local and national cheeses	30