



## 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

Langoustine, apple, saffron, Apulian barattieri and caviar

“Gli Aironi” risotto, as a pizza margherita

Maremma tortello my way... as an Apulian cartellata

Local rooster with carrots and cacciatora sauce

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 155 | with wine pairing 230

## GARDEN AND SURROUNDINGS

Zucchini variation with Parmesan ice cream

“Gli Aironi” risotto, as a pizza margherita

Potato cannellone with summer garden flavors and aromas

Bread cakes, yellow tomato, black olive ash and bell peppers

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 150 | with wine pairing 220

From 4 guests, the tasting menu is required