



A LA CARTE MENU

FROM THE SEA

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

FROM THE FARM

Local rooster with red peppers and cacciatora sauce	40
Quail evolution, apricot and shallot	40
Beef ribeye from the Poggio Stenti farm, arugula emulsion, caponata vegetables and potato flavored with extra virgin olive oil	40

PASTE AND RICE

Maremma tortello my way... as an Apulian cartellata	36
Risotto "Riserva San Massimo" white and green zucchini, marinated anchovies and lemon	36
Potato ravioli, octopus, cappers and Tuscan cacciucco jus	36
Val d'Oro linguine, sea urchin, lime, red shrimp and its sauce	36

GARDEN AND SURROUNDINGS

Zucchini variation with Parmesan ice cream	36
Bread cakes, yellow tomato, black olive ash and carrots	36
Eggplant, lettuce and yellow pepper	36
Selection of local and national cheeses	26