



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 in “vendemmia” and caviar

Risotto “Riserva San Massimo” white and green zucchini, marinated anchovies and lemon

Maremma tortello my way... as an Apulian cartellata

Local rooster with red peppers and cacciatora sauce

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 155 | with wine pairing 230

GARDEN AND SURROUNDINGS

Eggplant, lettuce and yellow pepper

Risotto “Riserva San Massimo” white and green zucchini and lemon

Potato cannellone with summer garden flavors and aromas

Bread cakes, yellow tomato, black olive ash and carrots

Sweet surprise

4 courses 140 | with wine pairing 200

5 courses 150 | with wine pairing 220

From 4 guests, the tasting menu is required





A LA CARTE MENU

FROM THE SEA

Langoustine in "vendemmia" 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, figs 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



DESSERT

White chocolate cheesecake truffles, tonka bean and cherries	25
Tiramisu cigar	25
Milk, peanuts and caramel	25
Mille feuille with figs, blueberry and chantilly custard cream	25
Chocolate and hazelnut planet with raspberry coulis	25
Selection of local and national cheeses	26