



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

Steamed langoustine, its consommé, cauliflower, caviar and pomegranate

“Riserva San Massimo” risotto with Condimento Balsamico Etrusco, duck,

fondant onion and almonds

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

Zucchini variation with buffalo ricotta

“Riserva San Massimo” risotto with Condimento Balsamico Etrusco,

fondant onion and almonds

Porcini mushroom ravioli, chickpea hummus, wild herb and garlic jus

Eggplant “as a parmigiana”, lettuce and yellow pepper

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

Steamed langoustine, its consommé, cauliflower, caviar and pomegranate	42
Turbot in bread crust, consistencies of pumpkin, katsubushi and mint	40
Squid in "zimino", fried tentacle and garden-fresh tomato ketchup	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, fondant chicory, arugula emulsion, potato flavored with extra virgin olive oil	40
Veal, sage, carrots and mustard seed jus	40

PASTE AND RICE

Maremma tortello my way... as an Apulian cartellata	36
"Riserva San Massimo" risotto with Condimento Balsamico Etrusco, duck, fondant onion and almonds	36
Porcini mushroom ravioli, chickpea hummus, wild herb and garlic jus	36
Val d'Oro linguine, sea urchin, lime and calamari	36

GARDEN AND SURROUNDINGS

Zucchini variation with buffalo ricotta	36
Bread cakes, yellow tomato, black olive ash and carrots	36
Eggplant" as a parmigiana", lettuce and yellow pepper	36
Selection of local and national cheeses	26



DESSERT

Total black with muscovado ice cream	25
Tiramisu cigar	25
Milk, peanuts and caramel	25
Mille feuille with blueberries and figs ice cream	25
White chocolate planet, cheesecake, pear, ginger and pine nuts ice cream	25
Selection of local and national cheeses	26