

Land

Amuse bouche

Marinated duck from the Valdarno, raspberry vinegar

Grilled onion, potato, Zolfino bean and livers

Veal Cheek “Simone Fracassi”, celeriac and pear

Buffalo mozzarella

Passatelli with mushrooms of the day, “Vacche Rosse” Parmigiano cream and white truffle

Tagliolino, quail, Casentino snails and salad

Stuffed Guinea fowl from the Valdarno “Laura Peri”, carrots and spicy sauce

Marinated roe deer with chestnut honey, chanterelles and red fruits

Forest salad

Crème fraîche, lime and hazelnut

Gianduia, nuts, pears and chocolate

Petit Fours

€ 70

Wine Paring

Adagio € 40

Allegro € 50

Andante € 85

Water

Amuse bouche

Bread, salted butter, capers and parsley, Cantabrian anchovy

Cuttlefish and sea salad noodle

Red prawn from “Mazara del Vallo”, winter melon, tomato and thyme

Marinated scampi and finger lime

Spaghetti “Mancini” smoked butter, anchovies, breadcrumbs and lime

Monkfish Fagottini pasta, capers and Bottarga

Grilled octopus, cream of eggplant, horseradish

Smoked eel, salted lemon, sweet pepper and onion

Forest salad

Crème fraîche, lime and hazelnut

Winter melon, ginger, lemon, eucalyptus

Petit Fours

€ 75

Freely

From the two Tasting menus you may freely select

2 main courses and one dessert per person € 65

3 main courses and one dessert per person € 85