

MATER

surface

Amuse Bouche

Mushrooms of the day, fermented Mayonnaise, Black Garlic, its Broth

Bread with Walnuts and Rosemary butter

Carrot, Crème fraîche, Herbs Pesto and smoked Olives, Zolfino Beans Tuscan way

Wrapped Chestnut Lasagna, Hare and Juniper

Pigeon cooked in Caul fat, Bay leaf, Liver Crème Brulée and marinated sorbet

Rosemary, Helichrysum Vinegar, Licorice and Corn

Apple Tartlet, Whisky and Raisin

Petit Fours

Euro 65

Wine to pair

30 euro Adagio

45 euro Andante

60 euro allegro

MATER

deeper

Amuse Bouche

Barbecued Consommé

Bread with Walnuts and Rosemary butter

Savoy Cabbage, its sauce and burnt Eel

Spaghetti, Abbucciato Cheese, ripened Truffle

Pigeon Cappelletti, Brown Stock, Rapini and Tangerine

Cereal Bread, Flax and Sunflower Seeds

Herbs Salad and daily Mushrooms, "Conditella", Vallombrosa Gin and Fir

Grilled Radicchio, Cooked Must Venison and Almond

Rosemary, Helichrysum Vinegar, Licorice and Corn

Pear, Mulled Wine and Celeriac

Petit Fours

Euro75

Wine to pair

30 euro Adagio

45 euro Andante

60 euro allegro

INFORMATION

As per current legislation, some products, during their processing, can be treated with rapid temperature reduction and freezing on their own. Among the ingredients of some preparations are used products or traces of them that can cause allergies or intolerances. Our customers are kindly requested to communicate any food allergies or intolerances to the restaurant staff in advance. Listed below, the substances or products that may cause allergies or intolerances as per law 304/43 2011:

SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES

Glutine Gluten GRANO, SEGALE, ORZO, AVENA, FARRO, KAMUT	Latte Milk PRODOTTI A BASE DI LATTE E DERIVATI
Crostacei Crustaceans PRODOTTI A BASE DI CROSTACEI	Frutta a guscio Nuts NOCI, NOCCIOLE, MANDORLE, PISTACCHI
Uova Eggs PRODOTTI A BASE DI LIOVA	Sedano Celery PRODOTTI A BASE DI SEDANO
Pesce Fish PRODOTTI A BASE DI PESCE	Senape Mustard PRODOTTI A BASE DI SENAPE
Arachidi Peanuts PRODOTTI A BASE DI ARACHIDI	Semi di sesamo Sesame seeds PRODOTTI A BASE DI SESAMO
Soia Soy PRODOTTI A BASE DI SOIA	Anidride solforosa Sulphites SOLFITI IN CONCENTRAZIONI SUPERIORI A 10MG/L
Lupini Lupins PRODOTTI A BASE DI LUPINI	Molluschi Molluscs PRODOTTI A BASE DI MOLLUSCHI

Please note that smoking is forbidden indoors. An outdoor terrace is available for smokers.

Reading lenses are available for guests upon request.

MATER

freely

Mushrooms of the day, fermented Mayonnaise, Black Garlic, its Broth

Carrot, Crème fraîche, Herbs Pesto and smoked Olives, Zolfino Beans Tuscan way

Wild Pigeon Tartare, Rhubarb and Beetroot

Pigeon Cappelletti, Brown Stock, Rapini and Tangerine

Wrapped Chestnut Lasagna, Hare and Juniper

Chamomile Risotto, Acid Butter, Verbena and Goat Cheese

Spaghetti, Abbucciato ed Truffle

Savoy Cabbage, its sauce and burnt Eel

Pigeon cooked in Caul fat, Bay leaf, Liver Crème Brulée and marinated sorbet

Herbs Salad and daily Mushrooms, "Conditella", Vallombrosa Gin and Fir

Grilled Radicchio, Cooked Must Venison and Almond

Apple Tartlet, Whisky and Raisin

Éclair, Ricotta cheese, Bergamot and Alkermes

Pear, Mulled Wine and Celeriac

Gianduia, Pumpkin and Chestnut

2 course menus and 1 dessert of your choice 50 euro

3 course menus and 1 dessert of your choice 60 euro