





CHEF'S TASTING MENU



Amouse bouche

Organic egg cooked at 62°, asparagus, fresh sheep cheese, bottarga (3, 4, 7, 9)

Grilled artichoke, parmesan fondue, sage pesto (7, 8, 9)

Stuffed tuscan evo oil ravioli, chickpeas cream, rosemary (1, 3, 7, 9)

Lamb cannelloni, chicory, lemon (3, 9)

Rabbit in fricassee, sage, peas (3, 9)

Dessert of your choice

Petits fours (1, 3, 5, 7, 8, 11)

68 a persona

THE MENU IS FOR THE ENTIRE TABLE





TRUFFLE TASTING MENU



Amouse bouche

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Chicken liver parfait, peanut butter, pan brioche, truffle (1, 3, 4, 5, 7, 9)

Organic egg cooked at 62°, baked leeks, beurre blanc, truffle (3, 4, 7, 9)

Handmade tagliolini pasta with fresh truffle (7, 9, 12)

Risotto with truffle, vanilla and cocoa grue (3, 9)

Duck breast, coffee, cauliflower, truffle (9)

Dessert of your choice

Petits fours (1, 3, 5, 7, 8, 11)

76 a persona

THE MENU IS FOR THE ENTIRE TABLE





| Chicken liver partait, peanut butter, pan brioche, rasperries (1, 3, 4, 5, 7, 9) | 16 |
|--|----|
| Grilled artichoke, parmesan fondue, sage pesto (7, 8, 9) | 14 |
| Marinated anchovies, orange, red onion, chili pepper (4) | 12 |
| Selection of Italian cheeses (5pcs) (7, 9) | 16 |
| Organic egg cooked at 62. asparagus fresh sheep cheese. bottarga (3, 4, 7, 9) | 14 |





| green apple and vinsanto reduction (7, 9) | 16 |
|--|----|
| Stuffed tuscan evo oil ravioli, chickpeas cream, rosemary (1, 3, 7, 9) | 16 |
| Lamb cannelloni, chicory, lemon (3, 9) | 18 |
| Handmade tagliolini pasta with fresh truffle (7, 9, 12) | 24 |
| Fusillone fabbri, colonnata lard, raw red prawns (1, 2, 7, 9) | 20 |





| Rabbit in tricassee, sage peas (3, 9) | 18 |
|---|----|
| Duck breast, coffee, cauliflower, dill (9) | 20 |
| Tomatoes tartlet. thyme. pecorino cheese (1, 3, 7, 9) | 14 |
| Mussels. mortadella and parmesan crumble (1, 7, 8, 9, 14) | 18 |
| Octopus, romesco sauce and spring onions (8, 9, 12, 14) | 22 |



| Selection of cold cuts and local cheeses recommended for two people (1, 7, 10) | 24 |
|--|-------|
| Rustic tuscan bread, seasonal vegetables, pecorino cheese (1, 7, 9) | 12 |
| Beef tartare mustard grains, anchovies, egg sauce (3, 4, 9, 10) | 16 |
| Maccheroncini with cinta senese meat sauce (1, 3, 9) | 16 |
| Braised pork ribs tile (9, 10, 12) | 18 |
| Florentine steak "classic" minimum size 1,2 kg | 60/kg |
| Florentine steak "selection" minimum size 1,2 kg | 76/kg |
| Grilled fillet served with a aride dish | 30 |
| Charcoal cockerel served with a aride dish | 18 |





| Roasted potatoes | 6 |
|------------------|---|
| Beans in oil (9) | 7 |
| Garden salad | 6 |
| Spinach (9) | 6 |
| Fried potatoes | 6 |





| (1, 3, 7) | / |
|---|---|
| Handmade cantuccini and vinsanto (1, 3, 7, 8, 12) | 7 |
| Almond tartlet, lemon curd, strawberries (3, 6, 8) | 8 |
| Grandma's pie, vanilla ice cream (1, 3, 7, 8) | 8 |
| Contemporary trifle (1, 3, 7, 12) | 8 |
| Pink pepper panna cotta and grapefruit gel (7) | 8 |
| Brownies, white chocolate namelaka and salted caramel ice cream (1, 3, 7) | 9 |





| Ultra-filtered water | 2 |
|-----------------------------|------|
| Mineral water Vernia | 3,5 |
| Coca-cola / Fanta | 4 |
| Glass of wine | 7 |
| Glass of wine riserva | 9 |
| Glass of wine Supertuscan | 14 |
| Espresso coffee | 2 |
| American coffee /Cappuccino | 3 |
| Amari | 5 |
| Grappa | 5 |
| Grappa Barricata | 6 |
| Grappa Aromatizzata | 8 |
| Rhum | 8/12 |
| Whisky | 8/12 |

COVER CHARGE €3



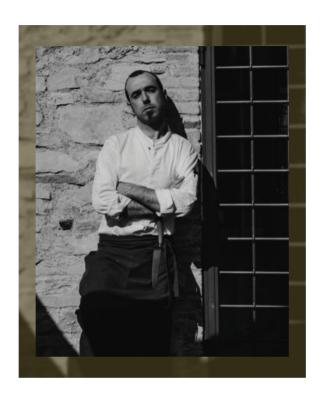
SWEET WINES AND SPIRITS

VINI DOLCI

| Vin Santo Castello Di Radda | 10 |
|--|----|
| Torcolato Firmino Miotti | 8 |
| Erbaluce Di Calluso | 8 |
| Sauternes Chateau Fontebride | 8 |
| Passito Di Pantelleria Kufurà | 7 |
| Privilegio Passito Feudi di San Gregorio | 9 |
| Porto Ruby Quinta Do Tedo | 9 |
| Sherry Montegaudo | 9 |
| RUM | |
| Trois Rivieres Bianco Agricolo - Martinica | 8 |
| Baron Samedi Spiced - Caraibi | 9 |
| Brugal Anejo Superior - Rep.Domenicana | 8 |
| Zacapa Sistema 23 Solera - Guatemala | 12 |
| WHISKEYS | |
| Caol Ila 12 Single Malt - Scozia | 10 |
| Laphroaig 10 Since Malt - Scozia | 9 |
| Oban 14 Scotch - Scozia | 10 |
| Lagavulin 8 Scotch - Scozia | 12 |
| Maker's Mark Bourbon - Kentuky | 8 |
| GRAPPE | |
| Felsina Sangiovese Bianca | 5 |
| Felsina Fontalloro Riserva | 6 |
| Carpendu Vei Acquavite di Mele | 7 |
| Prus Acquavite di pere | 8 |
| Milla Liquore Di Camomilla | 6 |
| Marolo Grappa Di Barolo - Riserva | 7 |



CHEF RANIERI UGOLINI

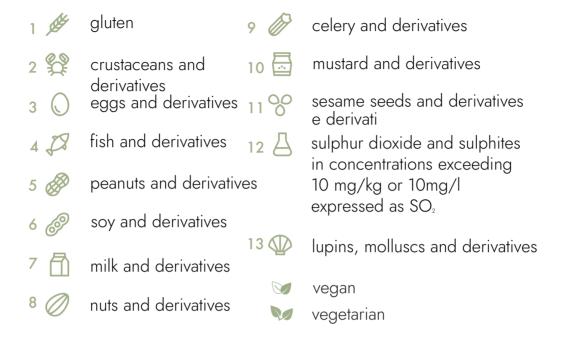


Class of 84 Passionate about Tuscan cuisine
Ten-year experience with a gradual growth passing
through all the roles until becoming Chef
and a poetic creator of wise and balanced Tuscan menus.
A motto he likes about Chef Davide Oldani:

"We must enhance the balance of contrasts, in the kitchen and in life"



ALLERGENS



The fish intended to be consumed raw or practically raw has been subjected to a preventive cleansing treatment, in compliance with the requirements of EC Regulation 853/2004, Annex III, Section III, Chapter 3, Letter D, Point 3.

To offer the raw materials used in our Menu in every season and to always guarantee the highest quality and safety for our preparations, the ingredients purchased fresh undergo a thermal reduction process at -20°C, are vacuum-packed and subsequently stored at a temperature of -18°C.

