

TASTING MENÙ

29 DICEMBRE 814

Four-courses tasting menù inspired by tradition 50

04 GIUGNO 2021

Six-courses creative tasting menù 75

The tasting-menù are served for the whole table.

APPETIZERS

Salt Cod, peach, Tomato seeds, Avocado, Miso	20
Pochè Egg, foam of pecorino cheese, black truffle, broth of prataioli mushroom and ginger	20
Anchovies "In Carpione", cucumber, bread crumble	18
Chianina tartare, pickled vegetables, yolk sauce, capper waffle	18

FIRST COURSES

Rye pinci cacio e pepe, pink shrimps and lime	23
Risotto with sea snails, Campiglia snails, sea lettuce	23
Pappa al pomodoro bottone, caprino cheese, dashi tomato	18
Cold spaghetti, peach, clams and herbs	21

MAIN COURSES

Pheasant, cherry, muesli and sorrel (min. 2 persone)	60
Cod, algae, beurre blanc, seanoodle	24
Olive brisé, ratatouille, vegetable jus, aioli sauce	21
Cinta Senese, cardoncello mushroom, blackberries jus and vinegar gel	25