

Tasting Menus

The sea to love

The welcome: Hit parade of our savory ice creams
with Margarita citrus kombucha cocktail

Our service on raw seafood
acidity, sweetness and sapidity

Scabbard fish cooked in oil
artichokes, cod tripes and pears

Potatoes gnocchi of flat lobsters and chard
octopus in red wine sauce reduction

From our riviera: burnt sliced fish
fennel, dried bonito with mandarin and samphire

Pizza Gelato with prawn essence
ham, rennet and rocket

Ice cream on the beach
helichrysum, sea lettuce and white chocolate

Drinks not included, one hundred and forty euros per person
The tasting menu is exclusively for the whole table

Thinking vegetable from the estate to the shoreline

The welcome: Hit parade of our savory ice creams
with Margarita citrus kombucha cocktail

Beetroot Beetroot Beetroot
raw cuttlefish, Massarosa peanuts and herbs

Cooked and raw cod pudding
cabbage, persimmon and lemon

Spelt and rennet ravioli
sea urchin, tomato and chives

Creamed durum wheat semolina seeds
oysters, plums and oregano

Slice of monkfish in bread crust
roots, fish roe in bay leaf sauce

Thousand juices
fruit, aloe and grape juice

Drinks not included, one hundred and sixty euros per person,
The tasting menu is exclusively for the whole table



Apuan Mountains and "Bonifica"

The welcome: Hit parade of our savory ice creams
with Margarita citrus kombucha cocktail

Partridge with chestnut polenta and burnt wheat
black cabbage, foie gras and wild garlic vinegar

Pork rib dumplings
smoked ketchup, broccoli, ham air and lovage

Sobatelle legumes flour
chicken broth, parmesan and beans

BBQ marinated suckling lamb
eel, mixed leaves and plums

Marrow, hazelnuts, scampi

Lemon leaves meringue
citrus fruits & vanilla

Drinks not included, one hundred and forty euros per person
The tasting menu is exclusively for the whole table

Freely freehand ... the Chef chooses for You

Our welcome and...

Five courses, drinks not included, hundred and twenty euros per person

Four courses, drinks not included, ninety five euros per person

The tasting menu is exclusively for the whole table

The ingredients à la carte ...

Two courses chosen by you, eighty euros per person

"Cooking is history and holistic anthropological culture."

L.L #cucinantropologica

*Thanking the custodian farmers, the farms of the San Rossore Park Estate,
Coldiretti and Fishermen's Cooperative, the peasant and hunter they are our friends.*

*For the preparation of some recipes, some ingredients may be subject to temperature reduction as required by
EU regulation 1169/2011, we are available to identify all the allergens present in our recipes.*

