

Tasting Menus ...

The sea to love

Welcome to the sea: the shoreline and the first fruits of our garden
with "shiso" kombucha seltzer cocktail

Our service on raw seafood
acidity, sweetness and sapidity

Scabbard fish cooked in oil
porcini mushrooms, cod tripes and pears

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

From our riviera: burnt sliced fish
aubergine, unripe tomato, green apple in lactume sauce

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

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Marinated tomato and mozzarella
friggittelli peppers and prawns

Crispy scorpion fish in "guazzetto" sauce
green beans, potatoes, basil and black pepper

Spelt and rennet ravioli
sea urchin, tomato and chives

Creamed durum wheat semolina seeds
oysters, figs and oregano

From our riviera: roasted sliced fish
courgettes and flowers scented fruit

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"

Welcome from our garden

with marinated tomato, mozzarella and bread ice cream

Tuscan marinated meat in anchovy colatura

anchovy ice cream, herb infusion and crunchy vegetables

Gnudi with rabbit and smoked aubergines

cacciatora sauce, pecorino water and mint

Sobatelle legumes flour

chilly broth, parmesan and first fruits

BBQ marinated suckling lamb

eel, mixed salad and prunes

Marrow, hazelnuts, scampi

Lemon leaves meringue

citrus fruits & vanilla

Drinks not included, one hundred and forty euros per person

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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, hundred and ten 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.

