

Tasting Menus

The sea to love

Our welcome

with the Lunasia cocktail

Bergamot-scented mackerel

kiwi, rocket and smoked yogurt

Composition of fish, mollusks, and shellfish

Cacciucco sauce, fragrance of sage and yuzu

Ravioli filled with clam bread soup

with seafood cream

Peanut-crusted fish fillet from our coast

with artichokes, oysters, and marjoram

Pizza Gelato

raw prawn, ham, curds and rocket

Green and roasted coffee dessert

fennel, caramel, and chocolate

€ 140 per person, drinks excluded

the menu is for all the diners together

Thinking vegetable from the park...from the sea

Our welcome

with the Lunasia cocktail

Seared prawns with yogurt and horseradish ice cream

Béarnaise with tarragon, Jerusalem artichoke and grapefruit

Monkfish cooked in oil with aromatic herbs

radicchio and pears in meunière sauce

Fermented dough ravioli, rennet, and saffron

sea urchin, tomato pesto, and chives

Linguine with flat lobster

lemon, focaccia crumbs, and dill

Herb-stuffed fish in a bread crust

melted potato, green pepper puree, creamed giardiniera, and fish roe

Sea buckthorn soufflé

thyme ice cream and bitter almond sauce

€ 160 per person, drinks excluded

the menu is for all the diners together



Apuan Mountains

Our welcome

with the Lunasia cocktail

Veal carpaccio marinated in spices

asparagus, foie gras, hazelnuts, and sherry

Rabbit 'Gnocchetti' scented with marjoram

mushrooms, walnuts, onion and olives

Spaghetti "chitarra" with legumes flour

braised goat, yoghurt and mint

The pigeon: breast and leg

chestnuts, raisins and pine nuts with chicory

Pumpkin ice cream, sweet and sour ginger

pumpkin seeds and sesame

Tonka bean and zabaglione dessert

almonds and sour cherries

€ 140 per person, drinks excluded

the menu is for all the diners together

Freely freehand ... the Chef chooses for You

Our welcome and...

Five courses, drinks excluded, €120 per person

Four courses, drinks excluded, €100 per person

The tasting menu is exclusively for the whole table

The ingredients à la carte ...

Two courses chosen by you, € 80 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 are our friends.*

As provided by EU Regulation No. 1169/2011, we are at your disposal to identify all allergens, also consulting the complete and detailed list for each of our preparations.



Relais & Châteaux



