

Tasting Menus

The sea to love

The welcome: Hit parade of our savory ice creams
with strawberry Daiquiri kombucha and shiso cocktail

Our service on raw seafood
fish, molluscs and crustaceans

Scampo crispy
cod pudding, asparagus and lemon

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

From our riviera: burnt slice of fish
glazed lettuce, shallots, avocado in rice sauce

PizzaGelato with sea urchin
lardo, rennet and rocket

Ice cream on the beach
helichrysum ice cream, 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 Park ... from the Sea

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with strawberry Daiquiri kombucha and shiso cocktail

Salad of crab
spelt and goat milk ice cream, zucchini and peanuts

Slice of bonito in "carpione"
sauce of fresh fruits, unripe lemon, herbs and flowers

Ravioli "Explosion" with marinara sauce
seafood and tomato

Creamed semolina linguine with fish eggs
bottarga and pesto of pepper and pine nuts

White turbot stuffed with marjoram
corn, rhubarb and matcha tea

Strawberry meringue
white chocolate, strawberries and yogurt

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



Apuan Mountains and "Bonifica"

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with strawberry Daiquiri kombucha and shiso cocktail

Quail with apricot polenta and burnt wheat
wild erbs, foie gras and wild garlic vinegar

Pork rib dumplings
smoked ketchup, broccoli, ham foam

Sobatelle legumes flour
hen Cibreo, parmesan and mushrooms

Braised cheek of beef
celeriac, plums and dandelion

Marrow, hazelnuts, scampi

Homage to Alfonso Cuarón
dulce de leche, tequila, cocoa sheets in aloe and mango sauce

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, hundred 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.*

