

Tasting Menus

The sea to love

The welcome: Hit parade of our savory ice creams
with gin-sour cocktail, cedar and rosemary kombucha

Our service on raw seafood
fish, molluscs and crustaceans, fruit and vegetables

Squid tagliatelle with its broth
chickpeas, lemon with lavender scented

Canestrini of fermented pasta, rennet and saffron
sea urchin, preserved tomato pesto and chives

Slice of fish from our coast "Burnt"
glazed artichokes, spinach cream and oyster sauce

PizzaGelato with prawn essence
ham, curds and rocket

Chocolate what a passion...
architecture and variations in 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

The welcome: Hit parade of our savory ice creams
with gin-sour cocktail, cedar and rosemary kombucha

Artichokes and crab salad
goat's cheese ice cream with almond milk and mint

Stingray fish glazed with osmanthus infusion
heart of lettuce, sea buckthorn, miso bread and black sesame

Pasta potatoes dumplings, flat lobster and chard
octopus reduction in red wine sauce

Curls of pasta cooked in a vegetable extract
mussels, peanuts, and lemon

White turbot stuffed with marjoram
pumpkin and leek with Tenuta rice cream and tarragon

Original sin
apple, celery ice cream and tobacco caramel

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 gin-sour cocktail, cedar and rosemary kombucha*

*Glazed veal sweetbread bar
cauliflower, sea lettuce and mandarin*

*Gnudi made with sheep's ricotta and braised beef cheek
celery cream, nettle and truffle*

*Risotto with "Scoppolato" pecorino cheese and herb pesto
mushrooms, pomegranate with hare cream in "dolceforte"*

*Sliced pork from "Montaione" village
apples, onions and dandelion*

Marrow, cashews, mustard and fish roe

*Thousand juices
fruit, aloe and grape juice*

*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, a 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 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.*

