

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, fruit and vegetables

Scampo crispy
cod pudding, green beans and lemon

Potato pasta bunnels stuffed with flat lobsters and chard
octopus in red wine sauce reduction

From our Riviera: burnt slice of fish
glazed lettuce, raspberry shallot, avocado in rice sauce

Milk tidbits from the Park
cherries and rosemary

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

Thinking vegetable from the Park ... from the Sea

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with strawberry Daiquiri kombucha and shiso cocktail

Crab salad
spelt and goat milk ice cream, zucchini and peanuts

Red mullet stuffed with olives
aubergines, tomato and bottarga

Ravioli "Explosion" with marinara sauce
seafood and tomato

Mafalde semolina pasta cooked in a summer vegetables extract
squids, zucchini flowers and saffron

White turbot stuffed with marjoram
corn, rhubarb and matcha tea

Watermelon granita cube
coconut, mint, tobacco and lemon

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 strawberry Daiquiri kombucha and shiso cocktail*

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

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

*Sobatelle legumes flour
hen "Cibreato" sauce, parmesan and mushrooms*

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

Marrow, hazelnuts, scampi

*Strawberry meringue
white chocolate, strawberries and yogurt*

*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.*

