

Tasting Menus

The sea to love

The welcome: Hit parade of our savory ice creams
with Lunasia tepache cocktail

Our service on raw seafood
with fruit and vegetables

Composition of fish, mollusks, and shellfish
Cacciucco sauce, fragrance of sage and yuzu with crunchy black bread

Pasta, bread, and sea
semolina ravioli and clam "Pancotto"

Slice of fish from our coast "Burnt"
cooked and raw kohlrabi, anchovy sauce and liver cream

PizzaGelato with prawn essence
ham, curds and rocket

Tonka bean and eggnog dessert
almond and black cherry salad with warm aromatic herb decoction

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 Lunasia tepache cocktail

Seared prawns with yogurt and horseradish ice cream
cold Béarnaise, porcini mushrooms, vanilla sauce

Breed fish glazed with Osmanthus-infused
lotus flower root, herb pesto, and citrus miso

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

Linguine pasta cooked in sea truffle broth
lemon and dandelion cream

White turbot stuffed with "quinto-quarto"
melted potatoes, giardiniera puree and crunchy vegetables

Warm dark apricot mousse
lime, herb biscuit and pea syrup

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 Lunasia tepache cocktail*

*Roasted veal sweetbread ingot glazed with Saba
cabbage, sheep's blue cheese, fermented blueberries and hazelnuts*

*Rabbit 'Gnocchetti' scented with marjoram
mushrooms, walnuts, onion and olives*

*Spaghetti "chitarra" with legumes flour
goat, yoghurt and mint with pickle fir needles*

*The duck of the Park: breast, leg and offal
chard and plums*

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.*

