

## 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

**Scampo crispy**  
cod pudding, green beans and lemon

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

**From our Riviera: burnt slice of fish**  
cardoncelli mushrooms glazed in porcini cream, Plantago herb and oyster sauce

**Milk tidbits from the Park**  
figs and leaves figs olive oil

**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

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

**Porcini mushroom and crab salad**  
goat's cheese ice cream with almond milk and mint

**Red mullet "Med"**  
fennel, roots and bottarga

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

**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*

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

*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, 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.*

