

Tasting Menus

The sea to love

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

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 kombucha rosemary cocktail

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
corn, rhubarb and matcha tea

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 kombucha rosemary cocktail*

*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
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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.*

