

Tasting Menus

The sea to love

A welcome in small bites
with the "Rock Puccini" kombucha cocktail

Bergamot-scented mackerel
kiwi, rocket and smoked yogurt

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"

Peanut-crusted fish fillet from our coast
with artichokes, oysters, and marjoram

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

A welcome in small bites
with the "Rock Puccini" kombucha cocktail

Seared prawns with yogurt and horseradish ice cream
Béarnaise with tarragon, Jerusalem artichoke and grapefruit

Monkfish cooked in oil with aromatic herbs
late radicchio and pears in meunière sauce

Fermented dough baskets, rennet, and saffron
sea urchin, preserved tomato pesto, and chives

Linguine with mantis shrimp
miso and lemon butter, focaccia crumbs, and dill

Herb-stuffed fish in a bread crust
melted potato, green pepper puree, creamed giardiniera, and fish roe

Creamy goat cheese and figs
mulled wine, honey, and spices

Drinks not included, one hundred and sixty euros per person
The tasting menu is exclusively for the whole table



Relais & Châteaux

Apuan Mountains

A welcome in small bites

with the "Rock Puccini" kombucha 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 Park's pigeon: breast, leg and liver chocolate

in Castagnaccio: chestnuts, raisins and pine nuts with chicory

Sweet and sour pumpkin and ginger

ice cream with pumpkin seed and sesame praline

Mocha dessert with green and roasted coffee

fennel, caramel, and chocolate

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.

As provided by EU Regulation No. 1169/2011, we are at your disposal to identify all allergens, also consulting the complete and detailed list for each of our preparations.

