

Il Brunello

Amiata

A story behind our Mountain

Mountain top

Wild apple, tagete and geranium

Wellspring

Cray fish, fern roots and pine

Vivremo

Smoked risotto, eel and watercress

Cervini

Venison, hazelnuts, fir and pinecones

Undergrowth

Magnum with moss, lichens and birch syrup

€ 130,00

Contaminazione

A journey through the cultural experiences of our chefs

Denmark

Oyster, green apple, affilla and wild fennel

Mexico

Bees wax, gooseberry, wild herbs and tapioca

Campania

Gnocco with octopus and Sorrento lemon

England

Scallops cappellaccio foie and truffle

France

Langoustine on charcoal, foie gras and red fir

Tuscany

Duck

Japan

Kelp cooked in Aronia juice, fennel, elderflowers and yuzu

€ 150,00

Some fresh products of animal origin, as well as raw fish Products, are subjected to killing. The dishes marked with(*) are prepared with frozen or deep-frozen raw material the origin. As discretionary 10% service charge will be added to the final bill

For any information on substances and allergens, our staff is at your disposal.

In partnership with:

Selecta, Laura Peri, Chianti wild, Sapori di Toscana, Lisa Chironi, Mirco Tartufi, Sena frutta.

Il Brunello

Executive Chef Bacciottini Riccardo

Chef Alfano Giuseppe

"I love cooking as a pure form of art. Cooking is not my ambition, it's a way to express myself "Cit. Gualtiero Marchesi"