

Il Brunello

Radici

On the trail of our volcano

Santa Fiora

Marinated trout, white currant and caviar

Rocconi

Colombaccio, fermented plums, and fern root

Vivremo

Risotto with eel and watercress

Monte Labbro

Venison, mushrooms, and mountain fog

Pigelleto

Pine granita, sea buckthorn, and berries

€ 175,00

Touché

Inspiration beyond borders

Campania, Amalfi Coast

Octopus, seawater and citrus

Mexico, Tulum

Tortillas, lamb, coconut oil and lima

Japan, Gōe

Lobster gyoza and niboshi dashi

England, London

Scallops bottoni, liver and truffle

Denmark, Baltic Sea

King crab, grilled salmon eggs and smoked butter

Tuscany, Home

Duck

Puglia, Daunia

Pudding made with arso wheat

€ 205,00

 il.brunello

Some fresh products of animal origin, as well as raw fish Products, are subjected to chilling.

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

A discretionary 10% service charge will be added to the final bill.

We kindly invite all Guests to switch their mobile phones on silent mode.