JUAN QUINTERO

EXECUTIVE CHEF

I would like to turn the experience at our table into a moment of immense happiness, and let perfumes and tastes speak about us and about the authenticity of this territory. I believe in the beauty of gesture: picking a vegetable in the garden a few minutes before cooking is a value that we want you to find in our dishes.
This land producing excellence is our guide in search of a special balance between elegance and simplicity.
Cooking is an act of love, and that's what I want to transmit with our cuisine, this love that we cultivate every day for good food and for Tuscany.

MY PROPOSALS

I miei piatti del cuore

5 course
150

Amberjack ceviche with sorrel and caviar
Wild boar risotto,olives and cypresses
Tuscan clay
Lamb from Altamura, aubergine and cardamom boronia
Caper flower, bergamot and saffron from Val d'Orcia

La Toscana Latinoamericana

7 course
180

Enrico Bartolini

STARTERS

Amberjack ceviche with sorrel and caviar (**SG**)
42

Beef tartare with roasted citrus fruits
36

Oyster salad with Sangiovese grapes (**SG**)
40

Grilled artichoke with snail ragout (**SG**)
36

FIRST COURSE

Kale and horseradish ravioli with pistachio curry (**V**)
32

Spaghetti with sea urchins, pine nuts from San Rossore and wild fennel
38

Wild boar risotto, olives and cypresses (**SG**)
36

Pici and peanuts: cooked in milk, malt and peated whiskey (**V**)
30

FISH

Red snapper with sea snails from Porto Ercole and almonds
42

MEAT

Roasted pigeon with nutmeg and hibiscus (**SG**)
48

Lamb from Altamura, aubergine and cardamom boronia (**SG**)
40

Angus ribeye in dolce-forte sauce, strawberry tree fruit and tarragon
48