



SAN FELICE
BORGO

POGGIOROSSO



JUAN QUINTERO
EXECUTIVE CHEF

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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. 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.

ORCHESTRA MENU

Tasting menu

A four-part harmony
for surprising notes of taste

150



Enrico Bartolini

THE DISHES OF MY HEART

Juan's welcome



Amberjack ceviche, sorrel leaves, caviar

Tuscan Guinea fowl, pumpkin, guava, thyme

Chianti risotto, wildboar and cypress

Lamb with eggplants Boronia, almonds and cardamom

Dessert à la carte

180

MY LATIN AMERICAN TUSCANY

Juan's Welcome

From San Felice's garden

Snapper, eel and tobacco

Bellpepper ravioli, citron, clams, coconut oil

Lobster & Black tea

Pici, Pienza milk and peanuts

Potatoes and truffle in ancient cooking, snails and Colombian coffee

Nutmeg roasted Pigeon, hibiscus flower

Dessert à la carte

195

Dishes of the tasting menu are also available *à la carte*:

3 courses 130 — 4 courses 150

Beverages not included — Prices in euro

(SG) Senza Glutine / (V) Vegetariano

Prezzi in €, VAT e servizio inclusi

I piatti o gli ingredienti indicati nel menù sono congelati o surgelati all'origine dal produttore, oppure sono sottoposti in loco ad abbattimento a temperatura negativa per garantirne la qualità e la sicurezza, come descritto nelle procedure del Piano Haccp ai sensi del Reg. CE 852/04. Per allergie o intolleranze specifiche si prega di rivolgersi al personale. Alcuni piatti o bevande possono contenere uno o più dei 14 allergeni indicati dal Regolamento UE n.1169/2011.

Per qualsiasi informazione su ingredienti e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale di servizio.

Le illustrazioni di questo menù rappresentano la biodiversità delle regioni del cacao colombiano da cui proviene il cioccolato di filiera sostenibile Cordillera.

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(SG) Gluten Free / (V) Vegetarian

Prices in €, VAT and service included

The dishes or ingredients indicated in the menu are frozen from manufacturer, or they are subjected to on-site blast chilling at a negative temperature to guarantee their quality and safety, as described in the Haccp Plan procedures pursuant to EC Reg. 852/04.

For specific allergies or intolerances, please contact the staff. Some dishes or drinks can contain one or more of the 14 allergens indicated by EU Regulation 1169/2011.

For any information on ingredients and allergens you can consult the appropriate documentation that will be provided, on request, by the staff on duty.

The illustrations on this menu represent the biodiversity of the Colombian cocoa regions from which the Cordillera sustainable supply chain chocolate comes from.

