

# 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

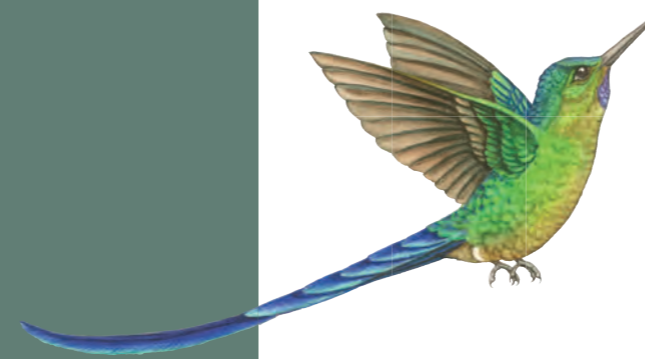
Lamb from Altamura, aubergine and cardamom boronia

Caper flower, bergamot and saffron from Val d'Orcia

### La Toscana Latinoamericana

7 course  
180

  
Enrico Bartolini



## STARTERS

Amberjack ceviche with sorrel and caviar (NG)  
42

Beef tartare with roasted citrus fruits  
36

Herb savarin, Tuscan purple prawns, peache and ginger  
38

Baby squids with green tomato, basil and sea fennel (NG)  
38

## FIRST COURSE

Kale and horseradish ravioli with pistachio curry (V)  
32

Spaghetti with sea urchins, pine nuts and wild fennel  
38

Wild boar risotto, olives and cypresses (NG)  
36

Pici and Peanuts cooked in milk, malt and peated whisky (V)  
30

## FISH

Red snapper with sea snails from Porto Ercole, almonds and saffron  
42

## MEAT

Roasted pigeon with nutmeg and hibiscus (NG)  
48

Lamb from Altamura, aubergine and cardamom boronia (NG)  
40

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