

SUMMER 2022

*I love using colorful and Km0 ingredients to celebrate Tuscany and its traditions;
I also let myself be inspired by places, moments and emotions to create a menu focused on sustainability*

Silvia Baracchi

THE WHITE GIANT

*... a tasting theme menu dedicated to the prestigious beef coming from our valley: the Chianina
The names of the dishes are taken from famous local bulls!*

FANFULLO beef carpaccio, Gran Magi cheese, kiwi and balsamic drops 7

DRAGO 77 Scented ox tongue with Lapsang Souchong smoked tea, baked celeriac, caviar and passion fruit 9

DONETTO Vermicelli with butter, sage, cinnamon, oxtail gravy and brown sugar (Leonardo da Vinci's recipe) 1-3-7-9

DRUSO STUFFED PAPPARDELLA with Tuscan ragoût, tomato sauce and a lightly flavored nutmeg béchamel 1-3-7-9

BEEF SIRLOIN low temperature cooking, pink and green pepper sauce, aromatic herb flavoured potatoes 9

DESIDERIO Strawberry Millefeuille with EggCelsior cream 1-3-7

TASTING MENU 145 Euro / Wine pairing 80 Euro

SUMMER IN TUSCANY

A delicious journey between tradition and Tuscan aromas

CHICKEN LIVER pate, Tuscan gin scent, avocado and crispy wafer 1-8

ZUCCHINI BLOSSOMS stuffed with quinoa, blue cheese and pear juice 7-9

COFFEE PICI pasta "all'aglione della Valdichiana", pancetta, lavender, legumes and spicy bread crumble 1

STUFFED PASTA rings with goose ragoût, on a creamy corn soup with marjoram aroma and pop-corn 1-9

CRUSTED LAMB with marc, lightly smoked and summer sauce 9
or

BAKED SUCKLING PIG wild fennel flavoured, grilled water melon and shallots 9

Tiramisù cream with panela wholemeal sugar, cocoa crumble and coffee ice cream 1-3-7

TASTING MENU 140 Euro / Wine pairing 60 Euro

OUR SIGNATURE DISH

Pigeon casserole with spring onion and plumes €44

AZZURRO

A splash in the Mediterranean sea

Marinated croaker fish and scallops with summer veggie and passion fruit dressing 4-14

CREAMY SALTED COD, beetroot flavored with vinsanto vinegar and corn wafer 4

RISOTTO of Carnaroli ISOS rice Campo dell'Oste with tomatoes, mackerel, burrata and lemon...a touch a basil 4-7-9

SPICY SPAGHETTI di Martino flavoured with vermouth, topped with red shrimps and green olive pesto 1-2

BAKED AMBERJACK green beans, candied lemon and sage scented yogurt 4-7
or

RED SNAPPER with zucchini, roasted peppers and spicy sauce 4

PANNACOTTA with chia seeds, mango jelly, blueberries, pineapple and basil sorbet

TASTING MENU 145 Euro / Wine pairing 65 Euro

JOYFUL VEGETABLE GARDEN

Neither meat nor fish

IL POMO D'ORO Tomato with a surprise of panzanella, Tuscan bread salad, spring onion and aged vinegar 1-9

PARMIGIANA fried eggplant, parmesan ice-cream, and topped by a cloud of mozzarella mousse 1-7

MUSHROOM TORTELLI with light potato cream and cypress berry oil 1-3-7

EGG N' FLOWERS, yolk into the blossoms, white frittata, ricotta cheese and minted zucchini mirepoix 3-7

CHEESE Local and other Italian regions artisan cheese selection served with hot rosemary flavoured pears, chestnut honey, eggplant jam and warm walnut bread 1-3-7-8

CHOCOLATE cake, hazelnut mousse, apricots and lavender ice-cream 1-3-7

TASTING MENU 130 Euro / Wine pairing 50 Euro

À la Carte

It is possible to order à la carte choosing from the dishes of the tasting menus

two-courses € 80

three-courses including dessert € 105

four-courses including dessert € 120

If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve