

SUMMER 2023

I love using colorful and "Km 0" 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

SUMMER IN COUNTRYSIDE

A tasting menu dedicated to seasonal vegetables coming from local organic farms and aromatic herbs from our garden

TOMATO with traditional panzanella salad, Tuscan bread, summer vegetable and a touch of spring onion

STUFFED ZUCCHINI BLOSSOMS with eggplant, capers and white chocolate, creamy burrata and mint aroma

VERMICELLI with vegetables and herbs come from our garden, on a light saffron sauce

TRUFFLED RAVIOLI with cheese and summer truffle

LOW TEMPERATURE COOKED EGG come from our EggCelsior Hotel with mushrooms, pecorino cheese fondue and truffle

THE MANY FLAVOUR OF SUMMER raspberry, beetroot smoothy with mango and Greek yogurt ice-cream

TASTING MENU 140 Wine pairing 70

AZZURRO

Fish sourced from the Mediterranean sea

MEDITERRANEAN AQUARIUM cured croaker fish and gin tonic flavored scampi with cucumber and almond sauce

SEARED CALAMARI with cacciucco sauce and lemon scent

RISOTTO ISOS Campo dell'Oste with bellpepper, stracciatella, anchovie and oregano

SPICY SPAGHETTI flavored with vermouth, raw red shrimps and green olive pesto

CATCH OF THE DAY with string beans, turmeric and ginger sauce

OR

TURBOT with "pappa al pomodoro" sauce, lemon touch, green tomato chimichurri and tomato water

PESCA & MANDORLA vanilla pannacotta, peach and lemon jelly, mering and almond ice cream

TASTING MENU 155 Wine pairing 75

A JOURNEY IN TUSCANY

A delicious trip to discover traditions and Tuscan aromas

CHIANINA BEEF CARPACCIO, roasted water melon with vinegar and Gran De'Magi cheese

OX TONGUE with Lapsang Souchong tea, celeriac, passion fruit dressing and spinach sprouts

COFFEE PICI pasta with sweet "aglione della Valdichiana" garlic, pancetta and beans

GOOSE TORTELLI with corn sauce, aromatic oil and pop-corn

STUFFED GUINEA FOWL with porcini mushroom, roasted onion and karkadè aroma

OR

PORK "SALTIMBOCCA" with roasted zucchini, elderberry chutney and white wine sauce

RICOTTA & FICHI forest berries sauce, biscuit and bay leaf powder

TASTING MENU 145 Wine pairing 75

OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from a local free range farm with plums and shallots

CHIANINA BEEF SIRLOIN (sous vide) with "peposo" sauce, potatoes in different consistencies and colours

CHEESE

Selection of local and other regions artisan cheese served with rosemary flavoured pear, chestnut honey, eggplant jam and walnut bread

À la Carte

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

TWO-COURSES 80

TWO-COURSES & DESSERT 105

THREE-COURSES & DESSERT 120

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

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