

AUTUMN 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

AUTUMN IN TUSCANY

BEEF CARPACCIO, Gran Magi cheese, seasonal vegetables, pomegranate and truffle

RIBOLLITA a classic Tuscan soup with cannellini beans and a spring onion touch 1-9

OX TONGUE TORTELLI, celeriac sauce and passion fruit 1-3-9

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

CRUSTED LAMB with marcs, lightly smoked and Jerusalem artichokes 9

OR

BEEF SIRLOIN CBT, pink and green pepper sauce, aromatic herb flavoured potatoes 9

ZUPPA INGLESE, classic Tuscan dessert in a new way 1-3-7

TASTING MENU 145 Euro / Wine pairing 75 Euro

WALKING INTO THE FORREST

GAME praline, camouflage, quince and hazelnuts 1-3-7-8

THE WOOD AND THE EGG low temperature cooked egg with mushrooms and truffle 3-7

STUFFED PASTA RINGS with wild boar on chick peas and chestnut soup 1-9

TRADITIONAL HARE PAPPARDELLE 1-3-9

QUAIL with sun dried figs and sausage filling, and artichoke 9

OR

ROASTED VENISON spicy butternut squash, leeks and juniper sauce 9

UNDEBRUSH SYMPHONY blackberry cooked cream, raspberry dollops, meringue, blueberry sorbet 3

TASTING MENU 140 Euro / Wine pairing 75 Euro

OUR SIGNATURE DISH

Pigeon casserole with shallots and turnips € 50

AZZURRO

MARINATED TUNA with teriyaki sauce flavored with vinsanto vinegar and Autumn mini veggies 4

BEETROOT SOUP, ginger, kefir and anchovie sauce 4-7

RISOTTO of Carnaroli ISOS rice Campo dell'Oste with turnip greens, lard foam and red raw prawns 2-7

SALTED COD RAVIOLI with onion and red wine sauce 1-3-4-7

SWORDFISH Alchermes liquers flavored with cauliflower and cabbages 4

OR

CATCH OF THE DAY roasted fennel, black olive crumble and tangerine "ponce" 4

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

TASTING MENU 145 Euro / Wine pairing 65 Euro

VEGGIE TEMPTATIONS

PANZANELLA SALAD with seasonal vegetables, aged vinegar and crispy bread 1-8

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

RICOTTA DUMPLINGS with black cabbage sauce and rosemary pumpkins 1-3-7

ARTICHOKE WITH EGG from our EggCellsior HOTEL and Truffle 3-7

CHEESE 1-3-7-8

Local and other Italian regions artisan cheese selection served with hot rosemary flavoured pears, chestnut honey, eggplant jam and warm walnut bread

CHOCOLATE cake Vestri, pear and syrah sorbet 1-3

TASTING MENU 130 Euro / Wine pairing 65 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