

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

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

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

VEGGIE LASAGNA with roasted vegetable jus

STUFFED TORTELLI with Saffron from the organic farm "La Rinascita" on a creamy pea soup, coffee scent

IL POMO D'ORO stuffed and baked tomato with quinoa and buffalo mozzarella, basil and oregano

SPRING GARDEN...flowers and butterfly strawberry, chocolate and vanilla cream

TASTING MENU 145 Wine pairing 75

AZZURRO

Fish sourced from the Mediterranean sea

MEDITERRANEAN AQUARIUM with marinated croaker fish and citrus flavored scampi, cucumber and passion fruit dressing

STUFFED ANCHOVIES with Medjoul dates, chicory sprouts and anchovy Roman sauce

RISOTTO ISOS Campo dell'Oste nettle, mint, with creamy salt cod and raspberries

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

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

OR

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

CHOCOLATE and cherry passion

TASTING MENU 155 Wine pairing 75

A JOURNEY IN TUSCANY

A delicious trip to discover traditions and Tuscan aromas

CHICKEN liver paté, vinsanto jelly apricot and lavender

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

PICI pasta with "aglione della Valdichiana" kissing garlic, bruschetta sauce and bread crumbs

CANNELLONE "CACCIATORA" STYLE, coriander carrots and parmesan fondue

CRUSTED AND SMOKED LAMB with rosemary, cherries and shallots

OR

BAKED Flavoured suckling pig with wild fennel roasted roots and tubers

MILLEFEUILLE WITH CHANTILLY, ice-cream, lemon curd sauce and "acquarosa" Leonardo da Vinci's recipe

TASTING MENU 140 Wine pairing 70

OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from a local free range farm with minted mushrooms

CHIANINA BEEF SIRLOIN CBT 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.

