

SPRING 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

TERRITORY & TRADITION

... 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
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 lasagna with lampredotto
served with Tuscan green and red sauce 1-3-4-9

BANDO Ossobuco with marrow sauce, potatoes and peas 9

DESIDERIO Chocoholic's dream with carrot cake, pistachio
ice cream and honeycomb 1-3-7-8

TASTING MENU 145 Euro / Wine pairing 80 Euro

SPRING IN TUSCANY

A delicious journey between tradition and Tuscan aromas

ZUCCHINI BLOSSOMS stuffed with burrata, anchovies, celery, basil
sauce and bloody Mary 3-4-7-9

CARAMELIZED ONION, sweetbread and turmeric sauce

TOMATO PICI with fava bean and pecorino cheese pesto,
aromatic pepper crumble 1-3-7

CANNELLONI STUFFED PASTA "alla cacciatora" style
carrot sauce and parmesan 1-3-7

CRUSTED LAMB with marc, smoked kissing garlic flowers,
spicy oil and garlic sauce 9

or

DUCK scented with Tuscan spices, leeks and Matcha tea
sauce 9

PRALINED PEAR and stuffed with rosemary icecream and
China Elixir sauce 7

TASTING MENU 140 Euro / Wine pairing 60 Euro

OUR SIGNATURE DISH

Pigeon casserole with spring onion and cherries €44

AZZURRO

TUNA TARTAR with radish, elder flowers, coconut milk
and Tuscan gin sauce 4

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

RISOTTO of Carnaroli ISOS rice Campo dell'Oste with nettle,
mint and ginger, calamari and blueberries 14

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

BAKED AMBERJACK borage, candied lemon
and sage scented yogurt 4-7

or

RAY FISH with spicy broth and roasted bellpepper 4

STRAWBERRY Millefeuille with EggCelsior cream 1-3-7

TASTING MENU 145 Euro / Wine pairing 65 Euro

ETRUSCAN SYMPOSIUM

LOW TEMPERATURE COOKED EGG
with parmesan zabaione, asparagus and truffle 3-7

ETRUSCAN FARRO
organic saffron from Le Scure farm and cumin 1-9

"BRUSTICO" TORTELLI with Trasimeno bean soup
and crunchy carbon bread 1-4

BAKED PORK, rind pop-corn and seasonal wild herbs 9

PECORINO CHEESES Local artisan pecorino cheese selection
served with Etruscan sauce; pear and garlic flower compote,
aromatic wine shot and spicy bread 1-3-7-8

LEMON RICOTTA cake, extra virgin olive oil ice cream,
spicy green peas and cherries liquor 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