

# MENU AUTUMN 2021

*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 modern menus with a focus on sustainability*

*Silvia Baracchi*

## AUTUMN IN TUSCANY

RIBOLLITA the most traditional Tuscan baked soup with kale, cannellini bean sauce, and a touch of spring onion 1

Ox tongue scented with Lapsang Souchong smoked tea, spinach sprouts and passion fruit dressing 9

PICI pasta "persimmon carbonara" and crispy pancetta 1-7

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

BAKED SUCKLING PIG flavoured with wild fennel 9

OR

ROSATENERO Beef sirloin low temperature cooking, pink and green pepper sauce, aromatic herb flavoured potatoes 9

LO ZUCCOTTO del Buontalenti, the most typical Tuscan dessert created to celebrate the Brunelleschi dome in Florence 1-3-7

TASTING MENU 125 Euro

## FOREST TEMPTATIONS

GAME PATE with pear, pistachio and elderberry juice 1-3-8

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

ZUPPA DEL TARLATI traditional pheasant soup with deep fried meatballs 1-3-7-9

STUFFED PAPPARDELLA with hare on sweet-and-sour sauce 1-3-7-9

QUAIL with sun dried fig and sausage filling, red radicchio and purple potatoes 9

OR

WILD BOAR "PASTICCIO" with butternut squash and Tuscan kale 9

MILLEFOGLIE, tiramisu cream, chestnut and flavored bay leaf persimmon sauce 1-3-7

TASTING MENU 125 Euro

## OUR SIGNATURE DISH

Pigeon casserole with pancetta, shallots and quince Euro 44

## ROUGH SEA

Ray wings steamed on aromatic milk, cuttlefish sauce, red cabbage and bottarga 4-7

Smoked octopus, rosemary scented quinoa and Jerusalem artichokes 1-7-14

SEA E COUNTRYSIDE Carnaroli Riserva risotto with butternut squash, creamy salted cod and truffle 4

SPICY SPAGHETTI Di Martino with kale pesto, red prawns tartar and bergamot 1-2

CATCH OF THE DAY with gin sauce, fermented beetroots and seaweed caviar 4-7

OR

SALTED COD with tomatoes of the last sun, chard and crunchy raisins and pine-nuts 4-8

CITRUS CHEESECAKE with prickly pear sorbet 3-7

TASTING MENU 135 Euro

## SAVORY FALL VEGETABLES

AUTUMN SALAD with seasonal vegetables and red fruits Spring onion and aged vinegar dressing 1

MUSHROOM TORTELLI potato and saffron sauce 1-3-9

ETRUSCAN SOUP chick pea and chestnut creamy soup, spelt and sheep blue cheese 7-1

FRITTATA fluffly egg white, ricotta, leeks and truffle served with parmesan sabayon 3-7

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

BRRHH! DARK CHOCOLATE BROWNIE coffee mousse and "Branca Menta" ice-cream 1-3-7

TASTING MENU 110 EURO

## À la Carte

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

**two-courses € 70**

**three-courses dessert included € 90**

**four-courses dessert included € 110**

Table pleasure € 10

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