

AUTUMN 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

Alvia Baracchi

TEMPTATION FROM THE FORREST

Truffle passionate

STUFFED POTATO ZUCCOTTO
with chanterelle mushrooms and black truffle

LOW TEMPERATURE COOKED EGG from our EggCelsior hotel,
parmesan sabayon, cardoons and white truffle

TARLATI PHEASANT soup with black truffle

TRUFFLED RAVIOLI with aromatic herbs and white truffle

STUFFED QUAIL with chestnut and truffle, roasted squash
flavored with rosemary

TRUFFLE TIRAMISÙ cream, marsala, chocolate sauce
and extra virgin olive oil ice-cream

TASTING MENU 190 Wine pairing 75

A TUSCAN JOURNEY

The many colors and flavors of my territory

WILD BOAR
pistachio praline with camouflage and pomegranate jelly

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

MEDITATION PICI PASTA with red wine, 36-month aged
parmesan fondue, black Tuscan tobacco aroma

STUFFED PAPPARDELLE with Chianina ragout, tomato sauce
and light flavored bechamel with nutmeg

BAKED DUCK BREAST with Tuscan spices, chicory
roasted onion with karkadè

OR

CRUSTED LAMB with grape crumble, Syrah and cooked must

HAZELNUT AND APPLE cake with quince sauce and chocolate

TASTING MENU 145 Wine pairing 75

AZZURRO

Fish sourced from the Mediterranean Sea

SCALLOPS with cabbage and turmeric sauce

SEARED CALAMARI with cacciucco sauce, sage
and lemon

RISOTTO DI RISO ISOS Campo dell' Oste, Jerusalem
artichokes, anchovy garum and elderberry chutney

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

SALTED COD "Zimino" style with chards, pine-nuts and
raisins

OR

RED SNAPPER, fennel, candied lemon and saffron sauce

CHESTNUT DELIGHT with persimmon sauce

TASTING MENU 155 Wine pairing 75

OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from a local free range farm
with artichokes 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

A 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.