

SPRING 2023

I love using colourful 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

SPRING 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 fava beans, chard sauce 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

ARTICHOCKES & ARTICHOCKES
stuffed and baked artichoke with Cynar sauce

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

TASTING MENU 145 Wine pairing 75

A JOURNEY IN TUSCANY

A delicious trip to discover traditions and Tuscan aromas

CHICKEN liver paté, vinsanto jelly and rhubarb

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

PICI pasta with Sweet "aglione della Valdichiana" garlic, Trasimeno beans, bread crumbs

CANNELLONE "CACCIATORA" STYLE, coriander carrots and parmesan fondue

CRUSTED LAMB with syrah marc and sauteed borage
OR

BAKED Flavoured suckling pig with wild fennel roasted roots and tubers

ZUPPA INGLESE, traditional Tuscan dessert, sponge cake, custard with Alchermes and coffee

TASTING MENU 140 Wine pairing 70

AZZURRO

Fish sourced from the Mediterranean sea

MEDITERRANEAN AQUARIUM with seared quinoa, scallops, sea food and sea Asparagus

STUFFED ANCHOVIES with Medjoul dates, chicory sprouts and anchovy aromatic oil dressing

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

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

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

OR

CRUSTED TURBOT with bread, thyme and lemon, chickpea puré, green tomato chimichurri and "acqua faba"

ALMOND BISCUIT with white chocolate mousse, passion fruit and camomile ice cream

TASTING MENU 155 Wine pairing 75

OUR SIGNATURE DISHES

PIGEON CASSEROLE from a local free range farm with shallots and artichokes

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

THREE-COURSES DESSERT INCLUDED 105

FOUR-COURSES DESSERT INCLUDED 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.

