

# LATE SUMMER 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*

## THE WHITE GIANT

*... 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 pecorino cheese, kiwi and cooked must 7

DRAGO 77 Scented ox tongue with Lapsang Souchong smoked tea, baked celeriac and passion fruit sauce 9

DONETTO Vermicelli with butter, sage, cinnamon, oxtail gravy and brown sugar (Leonardo da Vinci's recipe) 1-3-7-9

DRUSO Stuffed pappardella with Tuscan ragoût, tomato sauce and a lightly flavored nutmeg béchamel 1-3-7-9

BANDO Beef sirloin CBT, pink and green pepper sauce, aromatic herb flavoured potatoes 9

Tiramisù cream with panela wholemeal sugar, cocoa crumble and coffee ice cream 1-3-7

TASTING MENU 145 Euro / Wine pairing 80 Euro

## SUMMER IN TUSCANY

*A delicious journey between tradition and Tuscan aromas*

"PEACH" SAVORY PASTRY with chicken liver paté, pistacchios and delicate onion sauce 1-3-8

ZUCCHINI BLOSSOMS stuffed with burrata and quinoa with bloody Mary shot 7-9

COFFEE PICI pasta "all'aglione della Valdichiana", pancetta, lavender scent, legumes and spicy bread crumble 1

STUFFED PASTA rings with wild boar, on a creamy potato soup with wine and juniper sauce 1-9

CRUSTED LAMB with marcs, lightly smoked and Jerusalem artichokes 3-7-9

or

GUINEA FOWL stuffed breast, thigh and meatball with vegetable millefeuille 1-3-9

ZUPPA INGLESE, classic Tuscan dessert in a new way 1-3-6-7

TASTING MENU 140 Euro / Wine pairing 60 Euro

## OUR SIGNATURE DISH

Pigeon casserole with spring onion and turnips €44

## AZZURRO

*A splash in the Mediterranean sea*

Seared scallops, violet cabbage and elderberry sauce 14

ROOTS AND OCTOPUS with its broth, tubers, bulbs and roots 14

RISOTTO of Carnaroli ISOS rice Campo dell'Oste with chickpeas, salted cod mousse, grapes and lemon 4-7-9

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

CRUSTED TUNA with dry "pappa al pomodoro" cherry tomato and basil juice 1-3-4-7  
or

CATCH OF THE DAY with roasted eggplant, black olive crumble and orange "ponce" 4

CHOCOLATE cake, figs, pecorino cheese puffs and honey ice-cream 1-3-6-7

TASTING MENU 145 Euro / Wine pairing 65 Euro

## SEPTEMBER TEMPTATIONS

*mushroom and truffle*

MUSHROOMS & MUSHROOMS 1-8-9

MUSHROOM PARMIGIANA with catmint ice-cream and mozzarella foam 1-7

CANNELLONI filled with chanterelle mushrooms, parmesan and carrot sauce 1-3-7

SOFT WHITE FRITTATA, tender yolk, stewed mushrooms and truffle 3-7

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

UNDERBRUSH SYMPHONY Blackberry cooked cream, raspberry dollops, meringue, blueberry sorbet 3

TASTING MENU 130 Euro / Wine pairing 65 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