Please inform our staff of any allergies, intolerances, or dietary requirements when placing your order. Thank you.

HACCP procedures take into account the risk of cross-contamination; however, food and beverage handling, preparation, and service may involve shared areas and utensils. Therefore, there is a possibility of contact between different food items, including those that contain allergens.

All of our products undergo a rapid temperature reduction process, in compliance with HACCP regulations, to ensure maximum food safety and to preserve the food's organoleptic qualities.
** Raw fish has been subjected to a temperature reduction process (-20°C for 24 hours), in accordance with EC Regulation 853/2004 and the Ministerial Decree of 12/05/1992, to prevent the risk of Anisakis.*
Frozen product. | Some non-seasonal ingredients may be previously frozen.

We look forward to your next visit and to sharing another special experience together.
Please remember that our guests are entitled to a discounted rate at the parking garage located at 44 Via del Vantaggio.

We choose with care the people who walk beside us:
Tirrena who guards ancient grains, Varvara who selects exceptional meats,
Zafferano Monticiano who harvests wild herbs.

We believe in the beauty of what is true.
Every dish is born from sustainability, respect and the playful hands that cultivate with love.

Our cuisine is a gesture of love,
a story that connects roots with the future.
Each plate invites you to share in that story,
to taste not only flavors, but values.

Christian Spalvieri

MICHELIN
2025

RELAIS &
CHATEAUX

Tasting menus

Sorgente

TO ESSENCE, MEMORIES, AND ROOTS - 80

Soft egg, roasted cauliflower, and black truffle

Plin pasta with white ragout, mushrooms, seaweed velouté, and meat jus

Grilled beef, Swiss chard “ajo e ojo,” lemon, and beef jus

Citrus fruits from around the world

4 courses chosen by the Chef

Ascesa

A GASTRONOMIC JOURNEY TOWARD THE UNEXPECTED,
WHERE TECHNIQUE AND VISION MEET - 110

Pumpkin parfait, chestnut beurre blanc, mole sauce, and candied seeds

Raw fish carpaccio, coconut crème fraîche, wild fennel, and roots

Carnaroli risotto, black cabbage, pecorino blue cheese, and almond

Tagliolini in spicy broth, pepper, and cuttlefish

Red mullet, carrots, and its bouillabaisse

6 courses chosen by our Chef

Wine pairing with three glasses- 50

Wine pairing with three glasses - 80

Starters

24

Pumpkin parfait, chestnut beurre blanc, mole sauce, and candied seeds

Soft egg, roasted cauliflower, and black truffle

Rabbit galantine, caviar, and “cacciatora” sauce

Raw fish carpaccio, coconut crème fraîche, wild fennel, and roots

First courses

26

Plin pasta with white ragout, mushrooms, seaweed velouté, and meat jus

Smoked spaghetti, anchovy butter, lemon, and tarragon

Carnaroli risotto, black cabbage, pecorino blue cheese, and almond

Tagliolini in spicy broth, pepper, and cuttlefish

Main courses

38

Grilled beef, Swiss chard “ajo e ojo,” lemon, and beef jus

Monkfish alla saltimbocca style

Red mullet, carrots, and its bouillabaisse

Braised pigeon, preserved cherries, fennel, and pastis (min. 2 people)