

APPETIZERS

Beef tongue, Viareggio prawns, citrus fruits, parsley and celery ^{2,7,9}	34,00
Charr of the Casentino, lovage, dill and wild salmon roe ^{4,7,9}	29,00
Zucchini in scapece style, melted pecorino, almonds and tomato water ^{7,8,9}	24,00
Glazed veal sweetbread, rhubarb and liquorice ^{1,7,9}	29,00

FIRST COURSES

Organic Carnaroli rice from <i>Tenuta San Carlo</i> , local pink prawns and black truffle from the farm <i>Az. DiVino Tartufo</i> of the Mugello ^{2,4,7,9}	44,00
Homemade egg tagliatelle, baked lamb, cocoa beans, bay leaf and citrus fruits ^{1,3,6,7,8,9}	34,00
Tortellini with mountain potatoes and leeks, smoked eel, creamy soup of fresh caught fish and fresh herbs from our botanical garden ^{1,3,4,6,7,9}	34,00
Double ravioli of organic smoked broccoli and buffalo mozzarella from Campania, crunchy seasonal vegetables and their stock ^{1,3,6,7,9}	34,00

SECOND COURSES

Pigeon from the farm <i>Soc. Agricola Da Pagliana</i> , Asparagus and Olives ^{1,7,9}	59,00
Duck of Firenzuola from the farm <i>Az. Agricola Orto Torto</i> , foie gras, raw spring salad and Tarocco red oranges ^{7,9}	44,00
Mediterranean monkfish, cabbage, Wakame seaweed and sesame ^{3,6,7,9,11}	44,00
Grilled organic purple artichoke, goat cheese, peanuts and carpione ^{1,7,8}	36,00

ALLERGENS 1 Gluten · 2 Crustaceans · 3 Egg · 4 Fish · 5 Peanuts · 6 Soy · 7 Dairy Products · 8 Nuts
9 Celery · 10 Mustard · 11 Sesame Seeds · 12 Dioxide and Sulphites · 13 Lupin · 14 Molluscs

Allergens are listed in Annex II of EC Reg. 1169/2011.

ATTUALITÀ

*The savoir-faire
of our small farmers
and livestock farmers*

5 COURSES

Zucchini in scapece style, melted pecorino,
almonds and tomato water ^{7,8,9}

99,00

Charr of the Casentino, lovage,
dill and wild salmon roe ^{4,7,9}

Homemade egg tagliatelle, baked lamb,
cocoa beans, bay leaf and citrus fruits ^{1,3,6,7,8,9}

Grilled organic purple artichoke,
goat cheese, peanuts and carpione ^{1,7,8}

Pan brioche, *Col di Fiesole* Tuscan extra virgin olive oil
and Valrhona white chocolate ^{1,3,7,8}

CARTA BIANCA**9 COURSES**

The free interpretation of the Chef

159,00

IDENTITÀ

*The soul
and the voyage
of Antonello*

7 COURSES

Zucchini in scapece style, melted pecorino,
almonds and tomato water ^{7,8,9}

129,00

Glazed veal sweetbread, rhubarb and liquorice ^{1,7,9}

Double ravioli of organic smoked broccoli
and buffalo mozzarella from Campania,
crunchy seasonal vegetables and their stock ^{1,3,6,7,9}

Homemade egg tagliatelle, baked lamb,
cocoa beans, bay leaf and citrus fruits ^{1,3,6,7,8,9}

Grilled organic purple artichoke,
goat cheese, peanuts and carpione ^{1,7,8}

Duck of Firenzuola from the farm *Az. Agricola Orto Torto*,
foie gras, raw spring salad and Tarocco red oranges ^{7,9}

Bavarese pie with apple, Sorrento lemon and Limoncello gelato ^{1,3,7}