

Starters

Terrine of Chicken Liver with Cardamom, Pan Brioche, Raspberry Gel and Hazelnuts	€ 12
Tartare of Veal with Mustard, Burrata, Datterini Confit and Iced Pesto	€ 14
Tartare of Tuna, Watermelon Gazpacho, Sour Cream and Cumin Wafer	€ 14
Smoked Eggplant, Cherry Tomato Salad, Vanilla Oil and Crispy Bread	€ 12

First Courses

Fusilloni with Rabbit Ragù, Black Olives and Carrot Powder	€ 15
Ravioli filling Pappa al Pomodoro, Goat Cheese Mousse and Tarragon Flavored Olive Oil	€ 15
Tagliolini with Clams, Ginger, Lemon and Mullet Roe	€ 15
Spinach Gnocchi with Almond Pesto, Zucchini Flowers and Green Beans	€ 15

Second Courses

Fillet of Beef with Chianti Classico Sauce, Julienne of Vegetables and Onion Petals	€ 22
Medallions of Cinta Senese (Local Pork) Citrus Flavors, Celeriac Puree and Glazed Fennel	€ 20
Roll of Guinea Fowl with Porcini, Herbs and Summer Truffle	€ 22
Monkfish, Cream of Yellow Cherry Tomatoes, Zucchini with Lemon and Bitter Leaves	€ 22

Desserts

Selection of Local and Italian Cheeses with Jams and Mustards	€ 12
White Chocolate Mousse with Apricots and Pistachio	€ 6
Sphere of Dark Chocolate and Raspberry with Cocoa Crumble	€ 6
Pannacotta with Salted Caramel and Almond Crumble	€ 6
Cantucci and Vin Santo del Chianti Classico	€ 10