



## Start

Variation of asparagus, egg and truffle <sup>(3,10)</sup>

36

Brick-pressed quail from the Val d' Orcia, its fried thigh, fava beans and pears flavored with saffron from Montalcino <sup>(1, 3, 9)</sup>

35

BBQed prawn from the Tyrrhenian Sea, its sauce and celery <sup>(2, 7, 9)</sup>

38

Cuttlefish, wafer with its ink, asparagus, vermouth and mustard seeds <sup>(1, 3, 6, 7, 10, 11, 14)</sup>

35

## Pasta and risotto

Tortelli maremmani 3.0...Sunday memory <sup>(1, 3, 7, 9)</sup>

36

Risotto "Riserva San Massimo", artichokes, kumquat, red mullet and cacciucco jus<sup>(4, 7, 9)</sup>

36

"Gerardo di Nola" vitone pasta, sea urchins, lime, white asparagus and fermented rice bran <sup>(1, 7,14)</sup>

36

Potato gnocchi with a pea filling, red shrimp, its sauce, pappardelle and almond <sup>(1, 2, 3, 7, 9)</sup>

36

## Meat and fish

John Dory, seaweed, burrata and broccoli rabe <sup>(4,7,9,14)</sup>

42

Duo of lamb, wild garlic crust, cardoncelli mushrooms and agretti-flavored mayonnaise <sup>(1, 7, 10)</sup>

42

Braised wild boar from the Maremma, Cinta Senese bacon, sweet sour sauce, spring onion and wild herbs <sup>(6, 9,10)</sup>

42

Vegetable shank, organic quinoa, tubers and root vegetables <sup>(1, 7, 9)</sup>

35