

Free-handed itinerary

"Each dish tells who I am, the places I've been to and the people I met. A journey that, thanks to authentic and evocative flavors, I hope will lead you through my idea of cuisine" Domenico Francone

7-courses 185 € - with wine pairings 280 €

TERRAMADRE

Prawn from the Tyrrhenian in a sea of apples with Oscietra caviar $^{(1, 2, 3, 7)}$

Risotto "Riserva San Massimo" basil pesto, green beans, potatoes, and cuttlefish (2, 6, 7, 8, 9, 14)

Tortelli maremmani my way 3.0, Sunday memory ^(1, 3, 7, 9)

Wild boar, potatoes, fennel, wild herbs and cacciatore sauce ^(3, 6, 7, 9, 10)

Sweet surprise (1,3,5,7,8)

5-courses 155 € - with wine pairings 230 € - with cheese 15 € supplement 4-courses 140 € - with wine pairings 200 €

FROM THE GARDEN TO THE TABLE

Eggplant, bell peppers and tomato ^(1, 3, 7, 9)

Risotto "Riserva San Massimo" basil pesto, green beans and potatoes (7, 8)

Ravioli filled with zucchini, its flower and buffalo ricotta foam "Maremmana"^(1, 7, 9)

Vegetable ossobuco, organic quinoa and pickled vegetables ^(1, 7, 9)

Sweet surprise ^(1, 3, 5, 7, 8)

5-courses 150 € - with wine pairings 220 € - 4-courses 140 € - with wine pairings 200 € From 4 guests, the tasting menu is required

