



## 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 <sup>(1, 2, 3, 7)</sup>

Risotto "Riserva San Massimo" peach, bell peppers, tomato water,  
tarragon and monkfish <sup>(2, 4, 7, 8, 9, 14)</sup>

Tortello maremmano my way 3.0, Sunday memory <sup>(1, 3, 7, 9)</sup>

Brick-pressed cockerel from Val d'Orcia, beet root, pecorino cheese and sesame <sup>(7, 8, 9, 10, 11)</sup>

Sweet surprise <sup>(1, 3, 5, 7, 8)</sup>

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 <sup>(1, 3, 7, 9)</sup>

Risotto "Riserva San Massimo" peach, bell peppers and tarragon <sup>(7, 8, 9)</sup>

Ravioli filled with zucchini, its flower and buffalo ricotta foam "Maremma" <sup>(1, 7, 9)</sup>

Vegetable ossobuco, organic quinoa and pickled vegetables <sup>(1, 7, 9)</sup>

Sweet surprise <sup>(1, 3, 5, 7, 8)</sup>

5-courses 150 € - with wine pairings 220 € - 4-courses 140 € - with wine pairings 200 €

From 4 guests, the tasting menu is required