



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

BBQed prawn from the Tyrrhenian Sea, its sauce and celery ^(2,7,9)

Risotto "Riserva San Massimo", artichokes, kumquat, red mullet and cacciucco jus ^(4,7,9)

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

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

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

Variation of asparagus, egg and truffle ^(3,10)

Raviolo with a pea filling, pappa al pomodoro and buffalo mozzarella ^(1,3,7,9)

Vegetable shank, organic quinoa, tubers and root vegetables ^(1,7,9)

Selection of Tuscan and Italian cheeses ^(1,3,7,8)

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