

# à la carte

## To start

From farm to table beef tartare, ravaggiolo cheese foam, egg sauce, black truffle, and crisp corn <sup>(3,7)</sup>	30
Cuttlefish, organic chickpeas from Murgia in dual consistency, laurel dust and sumac <sup>(7,9,11,14)</sup>	30
Lobster, crustaceans' sauce, pumpkin, "Frisella" bread and cacciucco jus <sup>(1,2,7,9,11)</sup>	34
Head cabbage in tempura, "Pallone di Gravina DOP" cheese, aglione sauce and organic legumes soup <sup>(4,3,7,9)</sup>	30

## Pasta and risotto

Risotto Vialone nano "Riserva San Massimo "vanilla flavored cauliflower cream, porcini mushrooms and squid <sup>(7,9,14)</sup>	32
Chitarrine pasta from organic Banfi semolina flour, sea urchin, turnip tops and pomegranate <sup>(1,2,9,14)</sup>	32
Tortello maremmano... my way <sup>(1,3,7,9)</sup>	32
Ravioli stuffed with rabbit, olive, sautéed cream and hunter's sauce, <sup>(1,3,9,1)</sup>	32

## Main courses

Turbot steak, carrots, coriander, and bell pepper ketchup <sup>(2,4,9)</sup>	42
Venison, parsnip, peanuts, and coffee <sup>(7,8,9)</sup>	45
Braised veal cheek with seaweed, turnip top and polenta <sup>(1,4,10,14)</sup>	40
Quail evolution, sharon fruit, shallot, and Brunello di Montalcino sauce <sup>(1,3,7,9,10)</sup>	40

## Cheeses

Tasting of cheese accompanied by jams, mustard fruits, and nut bread <sup>(4,7,8)</sup>	28
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