



Starters

Organic quinoa from Pieve a Salti, root vegetables, licorice and vegetables ^(1,7,9)	32 €
Quail, fava beans, Pallone di Gravina and pistachios ^(1,7,9)	32 €
Langoustine, carrot, ginger, brioche bread and caviar ^(1,2,3,7,9)	35 €
Fish soup, Venere rice and Aska-flavored caciucco jus ^(2,4,7,9,14)	32 €

First courses

Tortello maremmano my way ^(1,3,7,9)	32 €
Buffalo mozzarella ravioli, sardines, escarole pesto and green sauce ^(1,3,4,7)	32 €
Risotto riserva San Massimo, Condimento Balsamico Etrusco, Cardoncelli mushrooms, duck and almond ⁽⁷⁾	32 €
Organic spaghettone, slipper lobster ragout, sea urchins, peas and lime ^(1,2,7,9,14)	32 €

Main courses

Pigeon from Laura Peri, broccoli rabe, annurca apple mustard fruit and cocoa beans ^(7,8,9)	40 €
Orcia valley lamb, morello artichokes and bell pepper ketchup ^(5,9,10)	40 €
Grilled pork rib crépinette, asparagus and potato ^(8,10,7)	40 €
Turbot, spinach, red beets, mint and lemon ^(4,7)	40 €

Desserts

Tiramisù ^(3,7,8)	16 €
Variation of chocolate, barley and whisky ^(1,3,8)	16 €
Milk foam, peanuts and caramel ^(5,7)	16 €
Cheesecake, tonka bean, strawberries and kumquat ^(1,7,8)	16 €
Selection of local and national cheeses	26 €

Kindly inform your server about possible allergies or intolerances

¹ Cereals containing gluten*

² Crustaceans and products thereof

³ Eggs and products thereof

⁴ Fish and products thereof

⁵ Peanuts and products thereof

⁶ Soybeans and products thereof

⁷ Milk and products thereof (including lactose)

⁸ Nuts and products thereof

⁹ Celery and products thereof

¹⁰ Mustard and products thereof

¹¹ Sesame seeds and products thereof

¹² Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter

¹³ Lupin and products thereof

¹⁴ Mollusks and products thereof

* All products with gluten may contain mustard