



Starters

Organic quinoa from Pieve a Salti, root vegetables, radishes and licorice ^(1, 7, 9)	34 €
Duck from the Val d'Arno, pears, pistachios, foie gras and Pallone di Gravina cheese ^(7, 8, 9, 10)	35 €
Prawn marinated in salt from Volterra with Oscietra caviar in a sea of apples ^(1, 2, 3, 7, 9)	38 €
Just like a Tuscan fish soup ^(2, 4, 7, 9, 14)	35 €

First courses

Tortello maremmano my way ^(1, 3, 7, 9)	36 €
Ravioli stuffed with wild peas from the Murgia, eel, porcini mushrooms and estragon ^(1, 3, 4, 7, 9)	36 €
Risotto Riserva San Massimo, salted cod, pumpkin, almonds and olives ^(4, 7, 8)	36 €
Organic spaghettoni, aglione, sea urchins, cuttlefish and parsley ^(1, 7, 14)	36 €

Main courses

Pigeon from Laura Peri, black salsify, fig from Sangioele in Montalcino and shallots ^(9, 10)	44 €
Lamb from the Val d'Orcia, Jerusalem artichoke, our plums and chickpea wafer ^(9, 10)	44 €
Venison, parsnip, peanuts and coffee ^(5, 9, 10)	44 €
Turbot, carrots, Swiss chard, seaweed and finger lime ^(4, 7)	44 €

Desserts

Tiramisu ^(1, 3, 7, 8)	18 €
Chocolate brittle, barley, whisky and passion fruit ^(1, 3, 7, 8)	18 €
Sablé, apple & gianduja ^(1, 3, 5, 7, 8)	18 €
Cheesecake, tonka bean, San Giovanni fig and grape caviar ^(1, 7, 8)	18 €
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