



Starters

Just like a Tuscan fish soup

Prawn marinated in salt from Volterra with Oscietra caviar in a sea of apples

Organic quinoa from Pieve a Salti, root vegetables, radishes and licorice

First courses

Tortello maremmano my way

Risotto riserva San Massimo, Condimento Balsamico Etrusco, duck, almond and fondant onion

Raviolo del Plin stuffed with porcini mushrooms, pumpkin and chestnut

Main courses

Lamb from the Val d'Orcia, Jerusalem artichoke, our plums and chickpea wafer

Turbot, carrots, Swiss chard, seaweed and finger lime

Organic Leghorn chicken egg, ricotta foam, onion and avocado

Desserts

Tiramisu

Chocolate brittle, barley, whisky and passion fruit

"Monte Amiata"

Selection of local and national cheeses