



Starters

Organic quinoa from Pieve a Salti, root vegetables, licorice and sweet-sour spring vegetables ^(1,7,9)	32 €
Beef tartare, pappa al pomodoro, Pallone di Gravina cheese, avocado and Condimento Balsamico Etrusco ^(1,7,9)	32 €
Raw langoustine marinated in salt from Volterra, carrot, ginger, brioche bread and caviar ^(1,2,3,7,9)	35 €
Just like a Tuscan fish soup ^(2,4,7,9,14)	32 €

First courses

Tortello maremmano my way ^(1,3,7,9)	32 €
Ravioli with zucchini, red mullet, olives and Trapani pesto with zucchini flowers ^(1,3,4,7)	32 €
Risotto Riserva San Massimo, squid, squid ink, mint, potato and lemon ⁽⁷⁾	32 €
Organic spaghettone, basil, eggplant, green beans and buffalo mozzarella from the Maremma ^(1,2,7,9,14)	32 €

Main courses

Pigeon from Laura Peri, shallot, cherries and fava beans ^(7,8,9)	40 €
Orcia valley lamb, Morello artichokes, apricot, almond and rhubarb ketchup ^(5,9,10)	40 €
Grilled pork rib crépinette, bell peppers, potato and estragon yoghurt ^(8,10,7)	40 €
Turbot, lettuce, red beet, seaweed and lime ^(4,7)	40 €

Desserts

Tiramisu ^(3,7,8)	16 €
Chocolate brittle, barley, whisky and passion fruit ^(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