



## Free-Handed Itinerary

An experience of creativity for our Chef to surprise and guide you

7-course itinerary  
euro 150  
Banfi Wine pairings  
euro 50

## Memories, aromas, and flavors

Cuttlefish, pumpkin, egg, and Kaluga caviar  
*Contains: mollusks, crustaceans, egg, milk products, celery*

Bronze-extruded spaghetti, sea urchins, zucchini flower and lime  
*Contains: gluten, milk products, crustaceans, mollusks, celery*

Tortelli maremmani ... my way  
*Contains: gluten, egg, milk products, celery*

Variation of pigeon from Laura Peri, figs, shallots, and mustard seed sauce  
*Contains: egg, gluten, mustard seeds, celery*

The sweet surprise  
*Contains: gluten, milk products, egg, nuts*

5- course itinerary  
euro 120 per person

Banfi wine pairings  
euro 35

## Stroll in Tuscany

Beef tartare, mustard ice cream and FloruS-flavored foie gras  
*Contains: milk products, celery, mustard, egg*

Raviolo, porcini mushroom and its infusion, chickling peas  
*Contains: gluten, egg, celery, milk products*

Three preparations of lamb, Jerusalem artichoke, bell pepper ketchup and sweet and sour vegetables  
*Contains: celery*

Ricciarelo-flavored lemon  
*Contains: egg, gluten, nuts, milk products*

euro 90

Banfi wine pairings  
euro 25

Water Valverde  
5

Cover charge  
7

*\*\*In lack of fresh products, processed and frozen products may be used*

