

## To start...

Cuttlefish, porcini mushrooms and mustard (2,7,10,14)

37

Small salad of red shrimp from the Argentario, chickpeas from the Murgia with its foam and sesam wafer (1,2,3,7,9,10,11)

35

Sweetbreads, fava beans, chicory and pomegranate (1,9)

35

Citrus-marinated scallop, pumpkin and chestnuts (7,14)

35

## Pasta and risotto

Jerusalem artichoke and fermented garlic ravioli, blue sweet peas, black truffle and burnt potato jus (1,3,7,9)

Vanilla-flavored cauliflower risotto, tuna, bonito vinegar and persimmons (4,6,7)

37

Tortelli my way, cod, livornese sauce and broccoli (1,3,4,7,9)

Organic spaghettone, Laura Peri duck ragout, fondant onion and Condimento Balsamico Etrusco <sup>(1,9)</sup>
37

## Meat and fish

Red mullet with a blue crab filling, cacciucco jus, celery and avocado (1,2,4,7,9)

Pressed beef cheek, black salsify, cardoncelli mushrooms and grape must jus (6,9,10)

Variation of local lamb, Tuscan garlic crust with wild greens and carrots (1,6,7,9,10)

Venison, peanut, parsnip and coffee (5,6,7,9,10)
45

