



...TRAVELS IN THE SOUL...

7 opening steps

10 Stages in the Dreams and in the Imagination of the Chef

90

Wine pairing

75

...MY TRAVELS...

5 opening steps

Foie Gras and Plums

Raw Red Prawns and Honey

Spaghetti "al Burro"

Double Ravioli Stuffed with Panzanella and Burrata

Pigeon and Hay

Pre dessert

Coconut and Pineapple

70

Wine pairing

50

...TRAVEL THROUGH TRADITION...

4 opening steps

Buffalo Mozzarella

Pici with Ragù of Deer

Boar in in Two Different Types of Cooking

Cheese Selection

55

Wine pairing

35

The tasting Menu is made for the complete table

Price in €, VAT and service charge Included, beverage excluded

Based on local market availability some of the products might have been frozen

Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853 / 2004 regulation

Kindly inform the Service Staff about any of your allergies or intolerances Kindly inform the Service Staff about any of your allergies or intolerances



STARTERS

Chianina Beef & Watermelon

Smoked Eel, Celery, Hollandaise Sauce 20

Foie Gras

Plums, Sesame, Shiso Vinegar 22

Buffalo Mozzarella

Olives, Blackberries, Tuscan Ham 19

“Mazara del Vallo” Raw Red Prawns

“Batignani Montalcino” Honey 22

Chicken Supreme

Buckwheat, Tamari Sauce, Kombu Confit 20

FIRST COURSES

Risotto “Riserva San Massimo”

Bouillabaisse of Crustaceans, Saffron “Pura Crocus Montalcino”, Fennel 23

“Panzanella”

Double Ravioli, Burrata, Infusion of Tomatoes, Cucumbers 22

Spaghetti “Gerardo di Nola”

Alpine Butter, Paprika, Parmigiano Reggiano “Vacche Rosse” 24 months, Lemon 20

Eliche “Gerardo di Nola” Dried Pasta

Peperoni, Pu Er Sheng Cha Black Tea, Anchovies of the Cantabrian Sea 23

Pici

Ragù of Deer “Hot and Cold”, Pecorino di Pienza Emulsion 20

SECOND COURSES

Boar in Two Different Types of Cooking

Chocolate Bitter Sweet Sauce, Champignon Mushrooms, Cream, Green Cardamom 28

Royale of Peas and Caviar

Amaranth and Crispy Vegetables 26

Sweetbreads

Lettuce, Peaches, Saffron “Pura Crocus Montalcino” 28

Lobster

Thai Sauce, Coconut, Snow Peas 35

Pigeon

Hay, Potatoes, Smoke 32