

Starters

<i>Whole wheat dried bread 'Greek' style with feta cheese foam (v)</i>	26,00 €
<i>Beef tartar, tuna sauce</i>	30,00 €
<i>Sicilian orange, Tuscan chicken liver paté</i>	32,00 €
<i>Granseola crab, cucumber, yogurt, coriander and lime</i>	34,00 €
<i>Marinated mackerel, green apple and smoked ricotta cheese</i>	28,00 €

First Courses

<i>Pecorino ravioli, 'aglione' sauce, candid tomato</i>	28,00 €
<i>Calamarata pasta "Gerardo Di Nola", red prawns, burrata, courgette</i>	32,00 €
<i>Khorasan wheat couscous, scallops, tomato summer soup</i>	30,00 €
<i>Potato gnocchi, "cacciucco" cream, cuttlefish, crispy bread</i>	28,00 €
<i>Carnaroli risotto, Tuscan chicken ragout, cream cheese, basil</i>	30,00 €

Main Courses

<i>Tataki of beef, beetroot, new potatoes</i>	38,00 €
<i>Tuscan pigeon, wild berries, smoked potato purée, baby spinach</i>	40,00 €
<i>Variation of pork from Cortona</i>	36,00 €
<i>Catch of the day and “panzanella”</i>	40,00 €
<i>Cod fish confit, garlic flavoured potato cream, tarama, Kalamata olives</i>	38,00 €

Tasting Menu

Aperitif

Amuse bouche

Whole wheat dried bread ‘Greek’ style with feta cheese foam (v)

Pecorino ravioli, ‘aglione’ sauce, candid tomato

Cod fish confit, garlic flavoured potato cream, tarama, Kalamata olives

Or

Tataki of beef, beetroot and new potatoes

Pre dessert

Carrot Cake

Petit Fours

Price per person: 100 € (Beverage not included)

Price per person: 135€ (Beverage included)