

# ***Menu***

*“ At the end, what should remain is the taste of raw materials;  
this is our daily challenge in the kitchen”*

***Katia Maccari***

# *Tasting Menu*

## ***I Classici***

### **Chef Entrée**

**Rabbit and foie gras,**  
pepper, Vinsanto, plum  
*\*E,G,H,L*

**Potato's Bottoncini,**  
Pecorino cheese, red onion, truffle  
*\*A,C,G,I*

**Nobile Wine risotto,**  
pigeon, livers, coffee  
*\*G,I,L*

**Chianina and foie gras,**  
truffle, apricots, Spugnole mushrooms  
*\*J*

### **Pre-dessert**

**Soufflé,**  
vanilla ice cream  
*\*A,C,G*

### **Mignardises**

€ 130

# *Tasting Menu* ***L'Innovazione***

## **Chef Entrée**

**Red shrimp,**  
gazpacho, fish eggs, melon  
*\*B,D,G,I*

**Beef Tongue,**  
mackerel, beet, green sauce  
*\*C,D,I*

**Calamarata "Panarese"**  
Aglione (kissing garlic of Valdichiana), cuttlefish, black mayonnaise  
*\*A,D,E,G,I*

**Cannolo with lamb ragout,**  
Pecorino cheese, asparagus, truffle  
*\*A,C,E,G,I,L*

**Cod fish,**  
cherry tomatoes, Nori seaweed, celery  
*\*D,I*

**Pigeon,**  
raspberry, chocolate, spinach  
*\*A,C,E,G,I*

## **Pre dessert**

**Caramel,**  
hazelnut, Caramelia chocolate, hazelnut cream  
*\*A,C,G,H*

## **Mignardises**

4 courses, free composition € 120 – 7 courses € 150  
One course will be dedicated to the dessert

## Starters

**Saffron egg,**  
peas, asparagus, truffle  
*\*C,E*



€ 30

**Turmeric potato,**  
artichoke, tomato, buckwheat  
*\*I*



€ 25

**Red shrimp,**  
gazpacho, fish eggs, melon  
*\*B,D,G,I*

€ 35

**Beef Tongue,**  
mackerel, beet, green sauce  
*\*C,D,I*

€ 35

**Rabbit and foie gras,**  
pepper, Vinsanto, plum  
*\*E,G,H,L*

€ 35

## First courses

**Potato's Bottoncini,**  
Pecorino cheese, red onion, truffle  
*\*A,C,G,I*



€ 35

**Beetroot gnocchetti,**  
celeriac, leeks, parsley  
*\*I*



€ 30

**Calamarata "Panarese"**  
Aglione (kissing garlic of Valdichiana), cuttlefish, black mayonnaise  
*\*A,D,E,G,I*

€ 40

**Cannolo with lamb ragout,**  
Pecorino cheese, asparagus, truffle  
*\*A,C,E,G,I,L*

€ 40

**Nobile Wine risotto,**  
pigeon, livers, coffee  
*\*G,I,L*

€ 40

## Main courses

**Sheep Ricotta,**  
courgette and its flowers, sesame

\*C,G,K



€ 35

**Veg & Veg**

|



€ 35

**Cod fish,**  
cherry tomatoes, Nori seaweed, celery

\*D,I

€ 50

**Pigeon,**  
raspberry, chocolate, spinach

\*A,C,E,G,I

€ 50

**Chianina and foie gras,**  
truffle, apricots, Spugnole mushrooms

\*J

€ 50

## Desserts

**Pineapple,**  
anise, coconut, red fruits

\*



€ 20

**Banana,**  
peanuts, Whisky, tonka bean  
\*A,C,E,G

€ 20

**Strawberry,**  
lemon, pistachio, Ivoire chocolate  
\*A,C,G,N

€ 20

**Caramel,**  
hazelnut, Caramelia chocolate, hazelnut cream  
\*A,C,G,H

€ 20

**Soufflé,**  
vanilla ice cream  
\*A,C,G

€ 20

**List of allergens requiring to be indicated on the label, Annex III bis (Directive 2003/89 / CE and ss. Mm.)**

**A** CEREALS and products containing GLUTEN

**B** CRUSTACEANS and products thereof

**C** EGGS and products thereof

**D** FISH and products thereof

**E** PEANUTS and products thereof

**F** SOYBEANS and products thereof

**G** MILK and products thereof (including LACTOSE)

**H** NUTS and products thereof

**I** CELERY and products thereof

**J** MUSTARD and products thereof

**K** SESAME SEEDS and products thereof

**L** SULPHUR DIOXIDE AND SULPHITES in concentrations above 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

**M** LUPINE and products thereof

**N** SHELLFISH and products thereof

\* THERMAL ABATEMENT: in compliance with the current national food safety regulations, we inform you that all the fresh products on the menu may have been subjected to a process of thermal abatement, even negative.



*Vegetarian*



*Vegan*