

*Tasting Menu*  
***“Evoluzione”***



*“In the end what should remain is the flavor of the raw materials.  
This is our daily challenge in the kitchen.”*

***Katia Maccari***



## Elements

**Scallop,**  
red shrimp, caviar  
B,G,K, \*,#

**Tripe “Azienda Agricola San Giobbe”**  
Pecorino cheese, tomato  
A,E,G,I, #

**Ravioli with cod,**  
chickpeas, black garlic, thyme milk  
A,C,D,G, #

**Fusilloni “Pasta Panarese”**  
ragout of Cinta Senese pork, Porcini mushroom  
A,G,I, #

**Sea bass,**  
asparagus, saffron  
A,D,E,G, #

**Lamb,**  
capon, carrot, sweet pepper  
A,C,G,I, #

**Waiting for the dessert...**

**Hazelnut,**  
passion fruit, caramel  
A,C,G,H, #

**Mignardises**

4 courses € 120 – 3 courses free composition, 1 course dedicated to dessert. 7 courses € 150



List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances“

- A. Cereals containing gluten, their derivative strains and by-products<sup>\*1</sup>
- B. Crustaceans and products based on shellfish
- C. Eggs and by-products
- D. Fish and products based on fish
- E. Peanuts and peanut-based products
- F. Soy and soy-based products
- G. Milk and dairy products (lactose included)
- H. Fruits in shell and their by-products<sup>\*2</sup>
- I. Celery and products based on celery
- J. Mustard and mustard-based products
- K. Sesame seeds and sesame seeds-based products
- L. Sulphur dioxide and sulphites<sup>\*3</sup>
- M. Lupine and lupine-based products
- N. Molluscs and products based on molluscs

<sup>\*1</sup> i.e. wheat, rye, barley, oat, emmer, kamut

<sup>\*2</sup> in concentrations above 10 mg/kg

<sup>\*3</sup> i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts

**\*FROZEN PRODUCTS:** DISHES MARKED WITH ( \* ) ARE PREPARED WITH RAW MATERIALS FROZEN OR FROZEN AT ORIGIN

**# 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

