

Toscany Breve

**Chilled pea soup, parmesan ice cream,
Strawberries with bergamot oil**

The curtain rises on a velvety soup of fresh green peas, a veritable Harlequin's cloak: glazed onion, a hint of bergamot oil, delicate marigold gel, a touch of strawberry, and a sprinkle of Parmesan. "Tuscany has never lost the art of soup," wrote Giono

**Fillet of Atlantic Pollock,
Gratinate with tomato pigments**

A noble fish with pearly, crisp flesh, a fillet of Atlantic pollock stands proudly upon a base of tomatoes and robust mustard, lifted by capers and lemon. A few crunchy seasonal vegetables serve as a reminder that in Italy, Nature herself is an artist.

**Panna Cotta,
Intense dark berries**

A delicate panna cotta draped in blackberries and blueberries, deep dark fruits, like a diva in dark velvet taking her final bow: slightly tragic, infinitely alluring.

**The Breve's wine by the glass
Italie, Roero "L'Arneis", Viette 2025 - 21€**