

LA CENA

Dinner

ANTIPASTI

Starters

Ombrina*

Fagiolini, friggirelli, cetriolo, beurre blanc al sambuco

Meagre Crudo

Delicate slices of raw meagre with crisp green beans and friggirelli peppers, cool cucumber and a fragrant elderflower beurre blanc ^(4,7,9)

€ 22

Seppia*

Bietola, carote alla brace, artemisia

Cuttlefish & Charred Carrots

Tender cuttlefish with charcoal-grilled carrots, chard and a hint of wild artemisia ^(4,9)

€ 20

Sparnocchi*

Fagioli cannellini, capperi, finocchietto di mare, olio al cipollotto

Tuscan Mantis Prawns

Sweet raw mantis prawns over creamy cannellini beans, with capers, sea fennel and a bright spring onion oil ^(2,7,9)

€ 20

Lattuga romana

Suprema di pollo, tuorlo, parmigiano, nespole, semi di zucca salati

Chicken & Baby Romaine

Roasted chicken supreme over crisp romaine with cured egg yolk, shaved parmesan, sweet loquat and salted pumpkin seeds ^(3,5,8,9)

€ 18

Melanzana

Ricotta di bufala, pomodoro, basilico, lamponi

Aubergine & Buffalo Ricotta

Silky buffalo ricotta with aubergine, sun-ripe tomato, basil and a scatter of fresh raspberries ^(7,9)

€ 18



I PRIMI

First Course

Risotto

Scampi, sedano, limone persiano

Langoustine Risotto

Creamy risotto with sweet langoustine, celery and a lift of Persian lemon ^(2,7,9)

€ 30

Chitarre

Arselle, aglio dolce di Certaldo, peperoncino

Chitarre with Clams

House-made guitar-string pasta tossed with fresh clams, sweet Certaldo garlic and a whisper of chilli ^(1,3,6,7,9,14)

€ 28

Spaghettoni

Ragù bianco di coniglio, burro affumicato, erbe amare

Spaghettoni, Rabbit Ragù

Thick spaghetti in a slow-cooked white rabbit ragù, finished with smoked butter and bitter herbs ^(1,6,7,9)

€ 25

Bottone

Branzino, capperi di sambuco, pesche, alloro

Sea Bass Bottoni

Delicate pasta parcels filled with sea bass, with elderflower capers, summer peach and bay ^(1,3,4,7,9)

€ 25

Tubettino

Topinambur, mandorle, cerfoglio

Tubettini & Jerusalem Artichoke

Short pasta with silky Jerusalem artichoke, toasted almond and chervil ^(1,7,9)

€ 22



I SECONDI

Main Course

Filetto

Tartufo, foie gras, salsa al madeira, finocchio, pesca

Beef Fillet, Truffle & Foie Gras

Prime beef fillet with foie gras and truffle, a glossy Madeira sauce, fennel and peach ^(7,9)

€ 35

Polpo*

Anguria agli agrumi, pomodoro alla vaniglia, timo

Octopus & Watermelon

Octopus with citrus-infused watermelon, vanilla-scented tomato and thyme ^(4,7,9)

€ 30

Sogliola*

Ketchup di barbabietola, porro alla cenere

Sole & Ash-Roasted Leek

Fillet of sole with ash-roasted leek and a bright beetroot ketchup ^(4,6,7,9)

€ 30

Ricciola*

Patate dolci, daikon, caviale, erba cipollina

Amberjack & Caviar

Amberjack with sweet potato, daikon, caviar and fresh chives ^(4,7,9)

€ 30

Tarte Tatin

Cipolla dolce, crescione d'acqua, melassa

Caramelised Onion Tarte Tatin

A savoury tarte tatin of sweet caramelised onion with peppery watercress and lemon

balm ^(1,3,7,9)

€ 25

Per garantire la massima sicurezza e qualità, i prodotti ittici serviti crudi o poco cotti sono stati preventivamente abbattuti

To ensure maximum safety and quality, fish products served raw or undercooked have been previously frozen

