



‘THE WORLD IN MEMORY’

A cuisine that reads like a book
and is remembered like a journey

In 2026, Pistoia is the Capital of Books.
We continue to write our story.

The first four chapters have chronicled our
journey: ideas, encounters,
travels, and transformations.
They have shaped a cuisine that looks to the
future without forgetting its roots.

Today, the story continues.
These are Chapter V and Chapter VI.

Each dish is a page written with ingredients,
memories, and places.
A language made of flavors, techniques, and
visions that renews itself season after season.

We celebrate this moment with the language
we know best: taste.

We tell of encounters and borders crossed. Of
Asia, America, and Europe intertwined like
words in the same story.

For us, cooking means reading the world.
And rewriting it, every day, with respect and
curiosity.

Giovanni Skrebe



CHAPTER FIVE

SIX COURSES | SIX BALANCES

“A journey that slows down time.
The flavors become rounder, the spices mellower,
the contrasts more harmonious.
The world continues to move on the plate...
but with balance and depth”

ROMAN LETTUCE

Almond ice cream and furikake

STURGEON

Cucumber milk and finger lime

MUSSEL

Jerusalem artichoke and galangal

WOK-TOSSED MACARONI

Laksa and chili mayonnaise

BEEF ASADO

Black garlic and chipotle mango

SICHUAN PEPPER

Açaí and frangipane

80

PAIRING

4 GLASSES - 45



CHAPTER SIX

EIGHT COURSES | EIGHT DIRECTIONS

“The journey shifts gears: flavors come alive,
cultures collide with intensity.
An intense journey where the taste lingers.”

OYSTER

Tomato water and BBQ oil

SCALLOP

Aguachile and yogurt

SEA TROUT

Sweet-and-sour sauce
and crispy chili crunch

WHEAT BERRIES

Aglione garlic cream, shellfish and red shiso

SPAGHETTONI IN ESCABECHE

Meagre and tuna bottarga

BEEF DIAPHRAGM

Bone marrow and grilled peaches

VENISON FILLET

Cherries, goat’s milk and hazelnuts

CHOCOLATE ROOTS

90

PAIRING

5 GLASSES - 55



INCIPIIT

INCIPIIT

INCIPIIT

FREEHAND

À LA CARTE MENU

ROMAN LETTUCE

Almond ice cream and furikake - 18€

SEA TROUT

Sweet-and-sour sauce
and crispy chili crunch - 22€

SCALLOP

aguachile and yogurt- 22€

SPAGHETTONI IN ESCABECHE

meagre and tuna bottarga - 24€

WHEAT BERRIES

Aglione garlic cream, shellfish
and red shiso - 24€

WOK-TOSSED MACARONI

Laksa and chili mayonnaise - 28€

CATCH OF THE DAY

Cucumber milk and finger lime - 30€

OXTAIL TERRINE

Potato espuma and tamarind - 28€

BEEF ASADO

Black garlic and chipotle mango - 28€

DESSERT

10€