



A la Carte Menù

Appetizers

Fennel cream soup | fried leek | fermented radish **€ 12**

5

Tuscan bread | wild boar in “Dolceforte” sauce | pecorino cheese fondue **€ 16**

1-7-8

Marinated and smoked char fish salad | Strawberries | Peaches | Lemon gel | Lentil mayo | Sweet and sour elderflowers **€ 18**

3-4-5

Grilled eel | Roasted chickpea flour porridge | Unagi sauce | seasonal vegetable **€ 20**

4-5-6

First course

Courgette risotto | marinated char fish | Basil olive oil | goat cheese aged in ashes **€ 22**

4-5-7

Grilled pheasant wild bird ravioli | chickpea miso **€ 20**

1-3-5-7-8-9

Tagliatelle pasta | roasted duck | black garlic **€ 25**

1-3-7-8

Pici pasta with wild boar | candied lemon **€ 20**

1-7-9

Second course

Aged sliced beef sirloin | roasted vegetables € 28

7

Deep fried rabbit | Vinsanto glaze | wild fennel mayo | Agretti and radish € 25

1-3-5-6

Roasted green salads | carrot sauce | vegetables demi-glace | miso € 20

6-7

Florentine steak | spring salad from our garden € 70 / kg

Dessert

Warm chocolate cake € 8

3-7

Homemade gelato € 10

1-3-7-8

Syrupy peach | Goat cheese ricotta | Almond bisquits € 10

1-7-8

Cantucci biscuits € 8

1-3-8

ALLERGEN LIST (Reg. 1169/2011)

1 CEREALS CONTAINING GLUTEN (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and derived products - **2 CRUSTACEANS and derived products** - **3 EGGS and derived products** - **4 FISH and derived products**, except: gelatin or isinglass used as a clarifying agent in beer and wine - **5 PEANUTS and derived products** - **6 SOYA and derived products** - **7 MILK and derived products**, including lactose - **8 NUTS**, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), walnuts Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia tipifolia*) and derived products - **9 CELERY and derived products** - **10 MUSTARD and derivative products** - **11 SESAME SEEDS and derived products** - **12 SULFUR DIOXIDE AND SULPHITES** in concentrations higher than 10 mg/Kg or 10 mg/l expressed as SO₂ - **13 LUPINS and derived products** - **14 MOLLUSCS and derived products**

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER or IN THE ALLERGEN REGISTER THE INTERNAL PRODUCTIONS HAVE AN ARTISAN CHARACTER: IT IS THEREFORE NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS EVEN WHEN THEY ARE NOT PROVIDED IN THE RECIPE THE STAFF IS AVAILABLE FOR FURTHER INFORMATION