



## Appetizers

Fennel cream soup | Fried leek | Fermented radish € 12

5

Tuscan bread | wild boar in “ Dolceforte ” sauce | Miso | Pumpkin seeds | Celery € 16

1-7-8-9

Vegetarian Tuscan bread with roasted veggies from our garden | Miso € 14

1

Slice bread | Marinate duck breast | Smoked cauliflower | Pickled onion € 18

1

Beef carpaccio from Mugello | Marinda tomatoes | Cultivated and Wild salads and herbs |  
Tomato gel | Pecorino cheese | Sour daikon € 18

5-7

## First course

Grilled pheasant wild bird ravioli | Chickpea miso € 24

1-3-5-7-8-9

Pici pasta with Aia ragout ( Rabbit, Duck and Chicken ) | Black garlic sauce | Bread  
crumble € 18

1-3-5-7-8-9

Pasta buttons stuffed with artichoke stems | Koji butter | Brown stock | Chicken bottarga |  
Peas € 20

1-3-5-7-8-9

Flower-shaped stuffed pasta with beef ribs | Yogurt | Grilled pickled mushrooms € 24

1-3-5-7-8-9

## Second course

Salmerino fish roasted on the fire and glazed € 35

4-5-6-7

Aged sliced beef sirloin | Roasted veggies from our garden € 28

Deep fried rabbit glazed | mayo | Broiled green beans € 25

1-3-5-6

Roasted green salads | Black garlic | Roasted pumpkin sauce | Miso € 20

6-7

Tuscan Wagyu steak from Il Palagiaccio Farm | Spring salad from our garden € 90 | Kg

### 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 SO<sub>2</sub>. - **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