



MICHELIN 2024



APPETIZERS	Veal breast with horseradish, marinated onions, citrus fruits and mulled wine 3,7,9	35,00
	Viareggio scampi, Foie Gras cream, blueberries and apple 2,3,4,7	36,00
	Celeriac, green peppers, spinach <i>Az. Agricola Arceri - Florence</i> , with taleggio cheese, pine nuts and pumpkin seeds 7,9	26,00
	Glazed veal sweetbread, peaches and licorice 1,7,9	30,00
FIRST COURSES	<i>Tenuta San Carlo</i> organic Carnaroli rice with Parmigiano Reggiano Dop aged 24 months, “cacciucco” of <i>Az. Agricola Arcenni - Florence</i> snails, lemon, celery and herbs from our botanical garden 7,9	40,00
	Homemade egg tagliatelle, roasted beef ragù, cocoa beans, bay leaf and citrus fruits 1,3,6,7,8,9	34,00
	Smoked Mediterranean monkfish tortello, clams, lupins, parsley and <i>Calvisius Tradition</i> caviar 1,3,4,7,12	40,00
	Double ravioli stuffed with carrots and gorgonzola cheese, vegetable base and green beans 1,3,7,9,12	34,00
MAIN COURSES	Pigeon from <i>Soc. Agricola Da Pagliana – Firenzuola (Tuscany)</i> , with Tropea onions, cucumbers and brioche bread 1,7,9	59,00
	Venison loin, glazed shallots, juniper, beets and mulberries 7,9	44,00
	Grilled Mediterranean turbot in Isolana sauce, almond milk and snow peas 4,6,8,9,12	48,00
	Zucchini “alla Scapece”, melting Pecorino cheese and tomato water 1,7,8	34,00