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| <p><b>ATTUALITÀ</b></p> <p><i>The savoir-faire of our small farmers and livestock farmers</i></p>  | <p>Celeriac, green peppers, spinach <i>Az. Agricola Arceri - Florence</i>, with taleggio cheese, pine nuts and pumpkin seeds 7,9</p> <p>Glazed veal sweetbread, peaches and licorice 1,7,9</p> <p><i>Tenuta San Carlo</i> organic Carnaroli rice with Parmigiano Reggiano Dop aged 24 months, “cacciucco” of <i>Az. Agricola Arcenni - Capannoli (Pisa)</i> snails, lemon, celery and herbs from our botanical garden 7,9</p>   | <p>99,00</p>  |
| <p><b>5 COURSES</b></p>  | <p>Zucchini “alla Scapece”, melting Pecorino cheese and tomato water 1,7,8</p> <p>Serrae’s Zuccotto...1,3,7,12</p>  |               |
| <p><b>OUR SOMMELIER SUGGESTS THE FOLLOWING PAIRINGS</b></p>  | <p><i>Franciacorta Berlucchi Rosè 61 Berlucchi DOC Pinot nero 70%, Chardonnay 30%</i></p> <p><i>Villa di Bagnolo Marchesi Pancrazi IGT Pinot nero 100%</i></p> <p><i>Marsala Superiore Garibaldi Dolce Angileri DOC Grillo, Catarratto, Inzolia</i></p>   | <p>59,00</p>  |
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| <p><b>CARTA BIANCA</b></p> <p><b>9 COURSES</b></p>   | <p>The free interpretation of the Chef</p>  | <p>159,00</p> |
| <p><b>OUR SOMMELIER SUGGESTS THE FOLLOWING PAIRINGS</b></p>  | <p><i>Franciacorta Berlucchi Rosè 61 Berlucchi DOC Pinot nero 70%, Chardonnay 30%</i></p> <p><i>Derthona Vigneti Massa Timorasso 100%</i></p> <p><i>Villa di Bagnolo Marchesi Pancrazi IGT Pinot Nero 100%</i></p> <p><i>Rosso di Montalcino Canalicchio di Sopra DOC Sangiovese 100%</i></p> <p><i>Vin Santo del Chianti Rufina Selvapiana DOC Sangiovese and Others black Berry grapes</i></p>  | <p>79,00</p>  |
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| <p><b>IDENTITÀ</b></p> <p><i>The soul and the voyage of Antonello</i></p> <p><b>7 COURSES</b></p>  | <p>Celeriac, green peppers, spinach <i>Az. Agricola Arceri - Florence</i>, with taleggio cheese, pine nuts and pumpkin seeds 7,9</p> <p>Viareggio scampi, Foie Gras cream, blueberries and apple 2,3,4,7</p> <p>Double ravioli stuffed with carrots and gorgonzola cheese, vegetable base and green beans 1,3,7,9,12</p> <p>Homemade egg tagliatelle, roasted beef ragù, cocoa beans, bay leaf and citrus fruits 1,3,6,7,8,9</p> <p>Zucchini alla Scapece, melting pecorino cheese and tomato water 1,7,8</p> <p>Venison loin, glazed shallots, juniper, beets and mulberries 7,9</p> <p>Rice, milk, orange and thyme 1,7</p> | <p>129,00</p> |
| <p><b>MICHELIN 2024</b></p> <p><br/> <b>LOUIS ROEDERER</b><br/> <small>CHAMPAGNE</small></p> <p></p> | <p><i>Derthona Vigneti Massa Timorasso 100%</i></p> <p><i>Villa di Bagnolo Marchesi Pancrazi IGT Pinot Nero 100%</i></p> <p><i>Marina Cvetic Montepulciano d’Abruzzo Riserva Masciarelli DOC Montepulciano 100%</i></p> <p><i>Vin Santo del Chianti Rufina Selvapiana DOC Sangiovese e Altre Uve a Bacca Nera</i></p>   | <p>69,00</p>  |
| <p><b>OUR SOMMELIER SUGGESTS THE FOLLOWING PAIRINGS</b></p>  |   |               |