



STARTERS

Beef tartare , white chocolate cauliflower cream and caper (1;5;7;8)	18€
Mushroom and artichoke tarte tatin , mugello sheep blue cream (1;3;7;8)	15€
Casentino trout , radicchio and endive salad, bergamot mayonnaise (3;4;5;6;12)	20€

FIRST COURSES

Fusillone Pastificio Masi, smoked butter, anchovies and dill (1;4; 7)	17€
Butternut squash risotto , robiola cheese and spiced oil (7;12)	16€
Pecorino agnolotto , yeast sauce, black garlic and saffron cream (1;3;7)	18€

SECOND COURSES

“Carlo Giusti” farmed beef tagliata , thousand leaf potatoes, Jerusalem artichoke and béarnaise sauce (3;5;7;9)	28€
Catch of the day , sweet garlic cream, puntarelle and bitter herb sauce (4;6;7;12)	25€
Variation of cabbage , Reggello pink chickpea, mace mornay sauce (5;7;8;9)	18€

DESSERT

Brioche loaf with sheep ricotta, lavender and vanilla diospero sauce (1;3;7)	7€
Chestnut cookie , chocolate, chestnut mout and rosemary (1;3; 5; 7; 8)	8€
Saffron abbot pear , turmeric seed crumble and tonka bean almond mousse (6;8;11)	8€
<i>Bread, quirks and vices</i>	4€

ALLERGENS

1- Gluten 2- Crustaceans and derivatives 3 -Eggs and derivatives 4 - Fish and derivatives 5 - Peanuts and derivatives 6 - Soia and derivatives 7- Milk and derivatives 8 - Nuts and derivatives 9 - Celery and derivatives 10 - Mustard and derivatives 11 - Sesame seeds and derivatives 12- Sulfur dioxide 13 - Lupino and derivatives 14 - Molluscs and derivatives