



STARTERS

Buckwheat tartlet with ricotta, tomatoes, and strawberries(1;7)	12€
Beef tartare , beetroot and blue cheese raviolini, basil and macadamia nut mayonnaise (3;5;7;8;10;12)	18€
Casentino trout , baby spinach and cucumber salad, spring onion and sour cream sauce (4;5;6;7;8;11;12)	15€
Fish carpaccio with lemon and white melon (4;10)	15€

FIRST COURSES

Tagliolini with cuttlefish ragù and smoked fennel cream (1;3;7;12)	17€
Duck raviolo with timut pepper, hazelnut butter, and Junco cheese (1;3;7;8;9;12)	16€
Risotto with sweet pepper cream and goat cheese, candied cherry tomatoes (7;12)	15€
Large fusilli with octopus ragù and cuttlefish lard (1,2,4,12)	18€

MAIN COURSES

Nesti farm duck breast and its liver terrine, glazed plums and spring onions (3;5;7;9;10;12)	36€
White fish from the Tyrrhenian Sea , wild garlic, and Swiss chard (3)	25€
Catch of the day fillet , Rosé “Querciamatta” sauce, marinated zucchini and samphire (3;7;10;12)	28€
Beef sirloin , fried eggplant, and Choron sauce (3,5,7,8,9,12)	23€

DESSERT

Chocolate, cherries, and rum (3;7;12)	8€
Apricot frangipane , white chocolate and vanilla namelaka (1;3;7)	8€
Chia seeds , almond brittle, mango, and lime (5;8)	8€
Bread, quirks and vices	4€

ALLERGENS KEY

1- Gluten 2- Crustaceans 3 -Eggs 4 - Fish 5 - Peanuts 6 - Soy 7- Milk 8 - Nuts 9 - Celery 10 - Mustard 11 - Sesame 12- Sulphur dioxide and sulphites >10mg/kg or 10mg/l 13 - Lupi 14 - Molluscs