


# STARTERS

Crispy egg with Pienza pecorino fondue, sauteed spinach, and black truffle 	25
Celeriac cooked at low temperature in Modena balsamic vinegar, served on a bed of Toscanelli bean cream, accompanied with peas, broad beans, and marinated radish 	25
Red corba fish carpaccio marinated in soy, ginger powder, beetroot gel, yuzu mayonnaise, carrot cream, and misticanza salad	29
Glazed veal sweetbread with black garlic mayonnaise served with stewed leeks, roasted artichokes, and white asparagus foam	27

# FIRST COURSES

Risotto Margherita with three-tomato reduction, Pdo Buffalo  mozzarella cream and crystallized basil	28
Roasted gnocchi served with pea cream, scampi marinated in their own bisque and Asetra Imperial caviar	35
Nettle tagliolini pasta creamed with smoked butter, sea urchins, fermented lime powder and Gillardeau oyster sauce	33
Pappardella filled with duck ragù with candied orange, borage cream and broad beans	30

# MAIN COURSES

Red mullet sandwich served with beetroot jelly, celery umami, spinach chlorophyll, and San Gimignano saffron sauce	38
Saddle of roe deer in Chianti Classico wine served with Tropea red onion chutney, artichokes cooked at low temperature and leek stuffed with thyme-scented potatoes	38
Pigeon breast and leg served with aromatic chocolate gel, foie gras and bourbon vanilla-scented mashed carrots	38
Cod slow-cooked in extra virgin olive oil, served with buffalo ricotta cream, squid ink sauce sprinkled with Taggiasca olives, parsley and cherry tomato confit powder	36

# DESSERTS

Vacuum-cooked pear with chocolate heart on vanilla Pienza Pdo pecorino cheese mousse	16
Almond bavarois with Vinsanto cream and raspberries	16
Creme brûlée with rosemary and tonka bean	14
Berry mousse with Prato cantucci crumble	14
Cover charge	4