

## STARTERS

- GARDEN HARVEST VEGETABLE FLAN (1,7)** ..... € 11  
Soft flan of vegetables from La Faretra's garden, Pecorino di Manciano cream, Sardinian Guttiau bread
- BOCCACCIO** ..... €17  
A gourmet selection of Italian charcuterie: Zibello Culatello, aged Alto Adige speck, Patanegra lard, Cinta Senese neck, noble Crema salami, venison salami, black pork loin, roe deer bresaola
- GARIBALDI (3,6,10)** ..... €17  
Tartare of Maremma veal smoked with orange wood, marinated cucumber, ancient mustard, lime citronette, ponzu mayo, marinated yolk, fleur de sel, caper berries and Tropea onion.
- VELVET DUCK (7)** ..... €18  
Homemade marinated duck breast, fresh cow ricotta, organic garden salad
- MEDITERRANEAN SASHIMI (4,6,8)\*** ..... € 18  
Red tuna cheek, toasted pine nuts, ponzu mayonnaise and mint leaves
- SEA GARDEN WARM SALAD (2,9,14)\*** ... € 19  
Cuttlefish, squids, mazzancolle and red prawns with raw garden vegetables and fresh basil
- CITRUS BREEZE (4)\*** ... € 19  
Red croaker from Gargano, fennel slivers, mint and homemade citrus caviar

## FIRST COURSES

- CHESTNUT TAGLIATELLE & PHEASANT RAGU (1,3,9)\*** ..... €17  
Homemade chestnut flour pasta with wild pheasant slow-cooked ragu .
- NETTLE & BUFFALO TORTELLI (1,3,7)\*** ..... €17  
Ricotta and nettle-filled tortelli, sage butter, pecorino and buffalo milk foam
- BORAGE GNOCCHI & WHITE RAGU (1,3,9)** ..... €16  
Red potato gnocchi with Cinta Senese pork ragù
- LEEK & PRAWN RAVIOLI (1,2,3,9)\*** ..... €18  
Handmade ravioli with Mazzancolle prawns and leeks, baked leek cream and prawn sauce
- PICI CACIO PEPE WITH TUNA TWIST (1,7,4) \*** ..... €18  
Homemade picci, red tuna, pecorino cheese, Sichuan pepper and lemon zest
- SMOKED MONKFISH CAPPELLACCI (1,3,7)\*** ..... €18  
Cappellacci filled with monkfish, smoked herring and cabbage. Served with butter, chili and mint
- TAGLIOLINI & RED PRAWNS (1,2,3,8)\*** ... € 19  
Fresh homemade tagliolini with red prawns, rocket, cherry tomatoes and pine nuts

## SECOND COURSES

<b>TENDER CINTA SENESE</b> .....	€ 17
Slow-cooked Cinta Senese pork, pan finished for a crispy crust	
<b>LAMB DOUBLE COOKED</b> .....	€ 20
North Scottish lamb cooked at low temperature and finished in the pan. Served with pumpkin and purple potato flan	
<b>GRILLED VEAL SIRLOIN</b> .....	€ 20
Blonde Aquitaine veal sirloin served on hot stone	
<b>FLORENTINE T-BONE STEAK</b> .....	€ 6,5/hg
<b>SEA SYMPHONY GRILL (2,4,14)*</b> .....	€ 29
Grilled local seafood: scampi, red prawns, mazzancolle, octopus, squid and cuttlefish	
<b>ISLAND-STYLE SWORDFISH (4,9)</b> .....	€ 19
Mediterranean swordfish with cherry tomatoes, celery, olives, oregano, capers, red onion and herbs	
<b>PIGEON</b> .....	€ 26
Low-temperature cooked Pigeon, dried red fruit, sweet and sour Tropea onion and edible flowers	
<b>AMBERJACK, CARDONCELLI MUSHROOMS AND BLACK SUMMER TRUFFLE(4)*</b> ..	€ 29
Pan-fried amberjack steak, sautéed cardoncelli mushrooms and black truffle	

## SOUPS AND VEGETABLES DISHES

<b>OCTOPUS ESSENCE SOUP (1,9,14) *</b> .....	€ 19
Slow-cooked octopus with vegetables in tomato broth, served with toasted bread	
<b>MONKFISH FISHERMAN'S STEW (1,4,9)*</b> .....	€ 19
Monkfish with cerry tomatos, red onion, carrots and herbs, served with toasted bread	
<b>TUSCAN HERITAGE SOUP (1,9) *</b> .....	€ 17
Traditional vegetable and legume soup with local bread	
<b>AUBERGINE PARMIGIANA (7,9)*</b> .....	€ 14
Fried aubergine with mozzarella, basil, tomato sauce and Parmigiano Reggiano	
<b>THE CHEESEMASTER'S SELECTION (7)</b> .....	€ 21
Refined cheese board from Maremma and beyond	

## SIDE DISHES

<b>SEASONAL STIR-FRIED VEGETABLES, SLOW BACKED CANNELLINI BEANS, GOLDEN ROASTED POTATOES</b> .....	€ 5
1 Cereals containing gluten. 2 Crustaceans and products thereof. 3 Eggs and products thereof. 4 Fish and products thereof. 5 Peanuts and products thereof. 6 Soybeans and products thereof. 7 Milk and products thereof. 8 Tree nuts. 9 Celery and products thereof. 10 Mustard and products thereof. 11 Sesame seeds and products thereof. 12 Sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/liter in terms of total SO2. 13 Lupins and products thereof. 14 Molluscs and products thereof. ....	
	<b>SERVICE €3</b>