

TIME AND PLACE

EGGS & EGGS

Creamed egg budino, grilled trout roe, eel mayonnaise and shallot

SNAIL

Crespella, snail, *dolceforte* sauce, sorrel and béchamel
Ruinart – Blanc de Blancs

SEA URCHIN

Chitarrini, sea urchin, truffle and citrus
Domaine de Villaine – Rully Blanc 1er Cru Rabourché 2018

FAGIANO

Cappellacci, pheasant in salmì, woods broth and cheese fondue foam
Montenidoli – Toscana IGT Rosato ‘Canaiuolo’ 2023

COLOMBACCIO

Crostino *unto*, *colombaccio* flan and roast jus

LAMB

Lamb belly in porchetta, roasted loin wild garlic and aglione
Passopisciaro – Contrada G Guardiola 2014

ELDELFLOWER

Elderflower mousse, lemon, meringue and tarragon sorbet
Tuscan Hills & Blossoms Cocktail

Menu 150 Euro

Wine Pairing 100 Euro

LIBERTÀ DI SCELTA

4 courses of your choice from the two menus
100 Euro

OREADE