

TIME AND PLACE

OUR WELCOME

FIGS & HAM

Brogiotto figs and Etruscan black pork ham from Montefiascone

“TUSCAN RAGU”

Tagliatelle with “Tuscan ragù”

BAROQUE PERIOD

Pheasant cappellacci, cheese foam and mushrooms broth

DUCK

Duck breast, roast crostino, livers pate and garden salad

SHEPHERDS

Lamb loin, porchetta-style belly and roots

PEACH

Peach in syrup, peach granita and verbena

HAZELNUT

Hazelnut cream, Coffee ice cream and miso mousse

MIGNARDISES

Menu 150 Euro

OREADE

Cignus et Leonis – Metodo Classico Cru ‘S’Uthi Usil ’

Colle Santa Mustiola –Rosato Toscano ‘Kernos’ 2025

Domaine de Villaine – Aligoté ‘Bouzeron’ 2023

Franchetti – Nerello Mascalese Contrada R ‘Rampante’ 2024

Valdipiatta – Vin Santo di Montepulciano 2014

Wine Pairing 100 Euro

FREEDOM OF CHOICE

Four courses selected from the two menus

100 Euro

OREADE

GREEN REVELATION

OUR WELCOME

TOMATO

Tomato tartare and basil

CARROT & SPINACH

Carrot tortelli, spinach and honey mustard

UNDERGROWTH

Tagliolini with mushrooms, crisps and fern oil

BELL PEPPER

Bell pepper, tomato e almond

“ALLIUM LOCI”

Selva onion filled with aglione shoots

FIGS

honey-poached fig and fig leaf ice cream

THE TUSCAN GOLD FIELDS

Saffron cream, apricot and apricot saffron sorbet

MIGNARDISES

Menu 150 Euro

Inama Soave Classico – Foscario 2023

Bucci – Verdicchio Classico Riserva ‘Villa Bucci’ 2021

San Filippo – Rosso di Montalcino ‘Lo Scorno’ 2024

*Le Berne – Nobile di Montepulciano ‘Pieve di Cervignano Alto’
2022*

Cantina Kellerei Andrian – Gewürztraminer Passito 2023

Wine Pairing 100 Euro

FREEDOM OF CHOICE

*Four courses selected from the two menus
100 Euro*