

Zita

Antipasti

Crostone with Wine-Cooked Red Onion €21

Smoked Charcoal Mayonnaise | Mustard and

Pecorino

1-3-7-9-10-12

62° Egg | Pienza Cheese Fondue | Cortona Black €24

Truffle

3-7-12

Snowpeas and Radish Salad | Marinated salted €16

Sheeps Ricotta

7-10

Grilled Trasimeno prawns | Morel mushrooms €22

“Mountain and Lake Sauce”

2-4-7-9-14

Primi

Raviolo from Casentino made with Flour from €24

“Terre Casentinesi” | Seasonal Mushrooms

1-3-7-8-9

Fresh egg pasta chitarrini | Eel and Wild €22

Fennel Ragù | Bread Crumbs |

Pine Nuts and Raisins

1-2-3-4-9

Trout filled Cappellacci | Horseradish and €32

Lemon

1-2-3-4-7-9-14

Sautéed Rice | Truffle | Roe deer Tatar €28

3-7-9

Secondi

Wellington Quail | Seasonal Mushrooms €39

1-3-7-9-12

Wild Boar cooked on Coals | Wild Herbs €38

Onions from our Farm | Nettle Cream

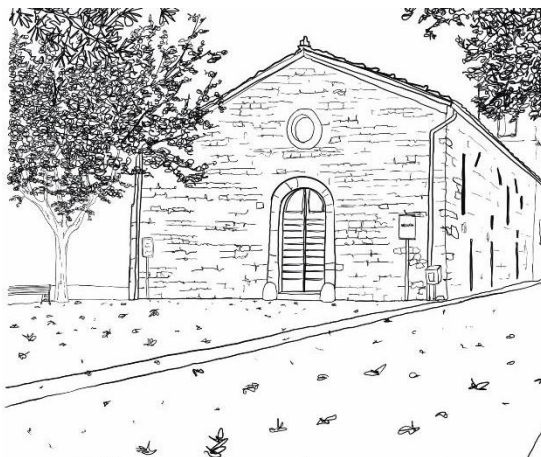
and Grilled Aglione Flowers

7-9-12

“Brustico” Pike fillet | Citrus Sauce | €30

Grilled vegetables

2-4-14



Dinner

Grill

Fiorentina T-bone Steak 12hg

Tomahawk 14hg

Sliced Beef €45

1-3-7

Dolci

Reduced Sheep's Milk Tartlet | €15

Namelaka with Yogurt

1-3-7

“Amedei” Chocolate Mousse | Hazelnut Cream | €15

Salted Caramel | Coffee Ice Cream

1-3-5-7-8

“Pavlova” | Crispy Meringue | Cream of €15

White Chocolate | Vanilla | Raspberries

3-7

Wild Ice Cream with Elderflower | Toffee €16

Emulsified with Spruce Essential Oil

7-12

Allergens

1. Gluten-whole grains 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Dairy and products made with dairy 8. Nuts and products produced from all nuts. 9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulfites 13. Lupins and any products containing lupins 14. Mollusks and any products made with mollusks

