

OUR PRODUCTION CHAIN

Az. Agr. Laura Peri
Montevarchi (AR)

La Bottega delle Carni Srl
San Quirico d'Orcia (SI)






Latte Maremma
Grosseto

Blue Cheeses
De Magi





Domori
Illy group

Agrimontana
Illy group




STARTERS ¹²

Beef carpaccio, panzanella, red onion, basil 
Soft egg, carrot, radish 
Amberjack tartare, guacamole, mullet roe 










FIRST COURSES ¹⁶

Safran risotto 
Spaghetti amatriciana 
Pumpkin ravioli, porcini, almonds 


MAIN COURSES ²³

Pigeon, celeriac, tangerine 
Guinea fowl, cabbage, apple, mustard 
Duck, mashed potatoes 

DESSERTS ¹¹

Chocolate fondant, anise cream  (10 min)
Apple tart, raisins, pine nuts 
Domori chocolate, Illy coffee, hazelnut 

SELECTION OF...

3 pecorino cheeses  10
5 mix cheeses 13

4 COURSES MENU

Beef carpaccio, panzanella, red onion, basil
Safran risotto
Duck, mashed potatoes
Chocolate fondant, anise cream

55 €

Tasting menu is intended for the entire table.