



TASTING MENUS

SENTIERO

8 courses – 100 € per person

Wild Sea Bass Wafer, Samphire, Robiola soft-ripened Cheese and Vegetable Garum

King Prawn, Fennel, Grilled Lettuce and Sunflower Seeds

Crépinette of Quail, Vegetable Brown Stock, Amaranth Leaves and Wild Herbs

Florentine Wood Pigeon Agnolotti, Tangerine Mustard and Chicory Greens

Normandy Butter Risotto, Smoked Herring, Roasted Lemon and Toasted Yeast

Brill, Turnip Tops, Pumpkin, Bergamot Beurre Blanc and Sage

Squab, "Borettane" Onions, Grape and Hazelnut

Chocolate, Truffle and Cypress

IMPRESSIONE

4 courses of your choice from our menu – 75 € per person

CONFIDENZA

6 courses of our chef choice – 85 € per person

WINE PAIRING BY THE GLASS

4 GLASSES – 45 €

6 GLASSES – 60 €