

## *... from the sea*

### *Daiquiri kombucha cocktail*

*like an Apuan garden: caper ice cream and vegetables*

### *Saber fish BBQ lacquered*

*lettuce, raspberries, shallots and rice sauce*

### *Beet glazed octopus*

*panissa, pears and rosemary scent*

### *Raviolini with aromatic herbs and milk*

*seafood and crunchy sesame*

### *Seared Mediterranean bluefin tuna*

*zucchini and its flowers with yogurt, coconut and green curry sauce*

### *Dessert from the garden*

*tomato, strawberries and lemon grass*

*drinks excluded, 120 Euro per person*

*the proposals are for all the diners around the table*

## *... from the Apuan Alps*

### *Daiquiri kombucha cocktail*

*like an Apuan garden: caper ice cream and vegetables*

### *Aubergine*

*lemon and mint*

### *Guinea fowl and truffle dumplings*

*snow peas, first fruits and milk cream*

### *Juniper roasted lamb and its offal*

*plums and leek*

### *Sheep's milk*

*cherries and rosemary*

### *Rhubarb and chocolate*

*eucalyptus from Massarosa*

*beverages not included, 100 Euros per person*

*the menu proposal is the same for all diners around the table*



## *... from the classics*

### *Daiquiri kombucha cocktail*

*like in a vegetable garden: caper ice cream and vegetables*

### *Raw trio: Scampo, celery and flower vinegar*

*Tuna, burrata stracciatella and sea buckthorn*

*Oyster, fennel and chamomile*

### *Explosion marinara ravioli*

*seafood, tomato herbs, truffle and sea urchin*

### *The catch of our coast.. burnt*

*almonds, fish eggs, potatoes and fennel*

### *Fragrance of flowers*

*flower ice cream, red fruits and hibiscus*

*drinks excluded, 120 Euro per person*

*the proposals are for all the diners around the table*

## *à la carte*

*two dishes chosen by You, 70 Euros*

## *The Chef chooses for you*

*five courses, beverages not included, 100 Euros per person*

*seven courses, beverages not included, 130 Euros per person*

*the menu proposal is the same for all diners around the table*

*For the elaboration of some recipes the ingredients can be subject to lowering temperatures. As required by the regulation UE nr 1169/2011 we are available to identify all allergens that may be present in our recipes*