

... from the sea

Daiquiri kombucha cocktail

like an Apuan garden: caper ice cream and vegetables

Eel BBQ lacquered

lettuce, raspberries, shallots and rice sauce

Stuffed squid

marinated celeriac, yellow tomatoes, chocolate and black garlic

Raviolini with aromatic herbs and milk

seafood and crunchy sesame

Monkfish glazed in Cacciucco sauce

Fascina prawns, cabbage and nettle 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

Porcini mushrooms

rennet, pinuts and grapefruit

Fusilli creamed in vegetables stock

duck and cabbage

Roasted Colombo, breast and braised thigh

figs, onion and chicory

Eggnog with herbs

nerves, oxtail and offals

White chocolate and cheese ice cream ingot

walnuts, pears and zaffron

beverages not included, 120 Euros per person

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



... from the classics

Daiquiri kombucha cocktail

like an Apuan garden: caper ice cream and vegetables

“Marine marinade”, raw fish and meat

green tomato, herbs, vegetables and anchovy sauce

Risotto, hazelnut and pink grapefruit

sole and pimpinella herb

Sliced fish of the day ... between land and sea

porcini mushrooms, parsnips and tea sauce

Latin heat

chocolate, hibiscus and pollen ice cream

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