

Tasting Menus ... 3 hours of service

The sea to love

Japanese Slippers Cocktail

Apuan Garden: "Sea vegetables" and shrimp ice cream

Like a marine land

layers of raw seafood, bread ice cream and Nasturtium

Eel BBQ

fennel, raspberry and sea lettuce

"Cartellata" purebred stuffed pasta

black pepper, truffle, spinach and clams

The fish of our coast "burned"

potatoes, fish roe and almonds

The fifth quarter of Tuscan sea and foie gras

eucalyptus scent

Yogurt and saffron ice cream

rhubarb and oats

drinks not included, one hundred and twenty € per person,

the menu is for all diners

San Rossore's Park in green

Japanese Slippers Cocktail

Apuan Garden : "Sea vegetables" and Artemisia ice cream

Apuan Green

wild herbs and first fruits

Artichoke Artichoke Artichoke

ice cream and almonds

Liquid button of curdled milk and seaweed

nuts, olives and bread

Green semolina linguina

cod cheese and juniper

Compressed roots

lemon and spelt

Celery and passion fruit

soft biscuit, ice cream with elderberry sauce and pink pepper

drinks not included, one hundred and twenty € per person,

the menu is for all diners



Apuan Mountains

Japanese Slippers Cocktail

Apuan Garden: "Sea vegetables" and foie gras ice cream

Glazed snails, chard and herbs

hazelnuts and parmesan

Deer and truffle gnocchi

butter, sage and peas

Risotto, goat cheese and aji amarillo

ragout of wild coots

Manzetta BBQ

chanterelles, green apple and chicory coffee

Chamomile candied egg yolk

almond and pine nut milk with cocoa air

Chocoland

chocolate, peanut toffee, raspberry and Matcha tea

drinks not included, one hundred and twenty € per person,

the menu is for all diners

Freely freehand ... the Chefs choose for You

Spring aperitif,

Five courses, drinks not included, one hundred and ten per person

Four courses, drinks not included, one hundred € per person

the menu is for all diners

The ingredients à la carte ... tailor-made service

Two dishes chosen by you, seventy € per person

"Cooking is history and holistic anthropological culture"

L.L #cucinantropologica

*Thanking the custodian farmers, the farms of the San Rossore Park Estate,
Coldiretti and Fishermen's Cooperative, the peasant and hunter friends to whom we give a voice*

*For the preparation of some recipes, some ingredients may be subject to temperature reduction As required by EU regulation
1169/2011, we are available to identify all the allergens present in our recipes*

