

Tasting Menus

The sea to love

Japanese Slippers kombucha seltz cocktail

Our Summer welcome: "Fruits" from the sea and shrimp ice cream

Raw seafood for tasting

fish and crustaceans from the our sea with seasoning

Marinated and seared palamita

chickpeas, bell pepper, celery and rocket

"Cartellata" homemade pasta stuffed with ray fish

black pepper, truffle, spinach and cockles

Sliced fish roasted

glazed eggplant, smoky lupine air

The fifth quarter of fish and foie gras

eucalyptus scent

Yogurt and saffron ice cream

rhubarb and oats

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

the menu is for all diners

Thinking vegetable from the Estate to the Shoreline

Japanese Slippers kombucha seltz cocktail

Summer welcome: "Fruits" from the sea and artemisia ice cream

Lettuce heart burned

anchovies, sea lettuce, raspberries and Massarosa rice sauce

Tomato Tomato Tomato

purple prawns in tartare, ice cream, friggiteli pepper and geranium vinegar

Creamy ravioli of curdled milk and seaweed

seafood and Tuscan bread

Semolina spaghetti cooked in summer vegetable extract

squid, pumpkin flowers and saffron bread crumbs

Slice of fish from our coast... "Burnt "

compressed roots, spelt and lemon

Celery and passion fruit

soft biscuit, ice cream with elderberry sauce and pink pepper

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

the menu is for all diners



Apuan Mountains

Japanese Slippers kombucha seltz cocktail

Our Summer welcome: "Fruits" from the sea 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

Beef in 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 thirty € per person,

the menu is for all diners

Freely freehand ... the Chefs choose for You

Our Summer welcome and...

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*

