

## Tasting Menus

### The sea to love

**Welcome Summer at the sea**  
with “White Mary” kombucha seltz cocktail

**Smoked amberjack mosaic with herbs and burnt lemon**  
citrus, apple and sea fennel

**Octopus tentacle glazed with helichrysum**  
asparagus, peanuts and sage

**“Cartellata” homemade pasta stuffed with ray fish**  
black pepper, truffle, spinach and cockles

**Sliced cod glazed with peas.**  
escarole, samphire and marinated garlic

**Foie gras ice cream and purple shrimp**  
Apuan fir sprouts

**Apricot and sangria ingot**  
fennel sauce and salted honey

*drinks not included, one hundred and forty € per person,  
the menu is for all diners*

### Thinking vegetable from the Estate to the Shoreline

**Welcome Summer at the sea**  
with “White Mary” kombucha seltz cocktail

**Artichoke Artichoke Artichoke**  
raw cuttlefish, almonds and mountain herbs

**Cod in milk cooking.**  
asparagus, bergamot, pear and marigold

**Spelt ravioli and curdled milk**  
sea urchin, yellow tomato and chive

**Pasta seeds**  
eel, plum and garlic

**Sliced fish of Our coast "Burnt"**  
zucchini, fruit and elderberry

**Strawberries, basil and pine nuts**  
“Scoppolato Grand Cru” pecorino ice cream and campari meringue

*drinks not included, one hundred and sixty € per person,  
the menu is for all diners*



## *Apuan Mountains*

### **Welcome Summer at the sea**

with "White Mary" kombucha seltz cocktail

### **Tuscan meat marinated in anchovies sauce**

anchovy ice cream, herbal and roots infusion

### **Explosion liquid raviolo of "fifth quarter"**

fennel pollen, yeast and Parmesan

### **Pasta curls in green**

wood pigeon ragout and dandelion ragout

### **Sliced pork from "Montaione" village**

saffron onions, apricots and cream of fish eggs

### **Marrow, hazelnuts and scampi**

### **Original sin**

apple, celery ice cream and tobacco caramel

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

the menu is for all diners

## *Freely freehand ... the Chefs choose for You*

*Our welcome and...*

*Five courses, drinks not included, hundred and twenty € per person*

*Four courses, drinks not included, hundred and ten € per person*

*the menu is for all diners*

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

*Two dishes chosen by you, eighty € 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*

