

Tasting Menus

The sea to love

Margarita kombucha seltz cocktail

our welcome "Wood Marine" with bottarga ice cream

Smoked amberjack mosaic with herbs and burnt lemon

mandarin, apple and sea fennel

Crispy squid

stuffed with burnt wheat mousse, milk, citrus fruit and seaweed

"Cartellata" homemade pasta stuffed with ray fish

black pepper, truffle, spinach and cockles

Slice of fish from our coast "Burnt"

red turnips, sheep yogurt and cedar

The fifth quarter of fish and tuscan foie gras

eucalyptus scent

Puff pastry with beach honey and pine nuts

goat ice cream, pineapple, coconut and elderberry

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

the menu is for all diners

Thinking vegetable from the Estate to the Shoreline

Margarita kombucha seltz cocktail

our welcome "Wood Marine" with bottarga ice cream

Beetroot Beetroot Beetroot

raw cuttlefish, dried fruit and herbs

Cauliflower in salad

mazzancolle, kombu seaweed and shell fish sauce

Creamy ravioli of curdled milk and seaweed

seafood and tuscan bread

Semolina spaghetti of the Duke of Amalfi

fish eggs, Pisa pine nuts and pepper

Sliced monkfish roasted

glazed artichoke, spinach and evo oil sauce

Meringue soft

preserved blueberries, almonds, chocolate and fir trees

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

the menu is for all diners



Apuan Mountains

Margarita kombucha seltz cocktail

our welcome "Wood Marine" with bottarga ice cream

Tuscan meat marinated in anchovies sauce

anchovy ice cream, kombucha with herbs and roots

Explosion liquid raviolo of "fifth quarter"

fennel pollen, yeast and Parmesan

Risotto with ham fat

hare cream, berries and pecorino cheese of the Estate

Wild pigeon BBQ and leg in croquette

pumpkin, strawberry tree and juniper scent

Marrow, hazelnuts and shrimp

"Come un affogato al caffè"

mascarpone cheese ice cream, persimmons vanilla and tobacco

drinks not included, 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

