

Tasting Menus

The sea to love

Welcome Spring at the sea

with “White Mary” kombucha seltz cocktail

Smoked amberjack mosaic with herbs and burnt lemon

mandarin, 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

Slice of fish from our coast "Burnt"

beetroot, sheep yogurt and cedar

Sea urchin and lemon pudding

hibiscus and marinated cucumber

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 Spring at the sea

with “White Mary” kombucha seltz cocktail

Beetroot Beetroot Beetroot

raw cuttlefish, dried fruit and herbs

Cod in milk cooking.

brussels sprouts, bergamot, pear and marigold

Creamy ravioli of curdled milk and seaweed

seafood and Tuscan bread

Pasta seeds

eel, plum and garlic

Sliced monkfish roasted

glazed artichoke, spinach and evo oil sauce

Strawberries, basil and pine nuts

pecorino ice cream “Scoppolato Grand Cru” and campari meringue

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

the menu is for all diners



Apuan Mountains

Welcome Spring 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

Curls of pasta and first fruits

wood pigeon ragout and wild herbs

Sliced piglet from Montaione

saffron onions, apricots and cream of fish eggs

Marrow, hazelnuts and scampi

Original sin

apple, celery ice cream and tobacco caramel

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

