

Tasting Menus

The sea to love

Welcome to the sea in winter: our shoreline
with "Gin Sour" kombucha seltz cocktail

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

Warm sea salad "poached"
fruit and vegetables with samphire sauce

"Cartellata" homemade pasta stuffed with ray fish
black pepper, truffle, spinach and cockles

Sliced fish of our coast "Burnt"
zucchini, fruit and elderberry

Foie gras ice cream and purple shrimp
Apuan fir sprouts

Peach of Vineyard ... Melba
vanilla ice cream, crunchy and black currant

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

Thinking vegetable from the Estate to the Shoreline

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Aubergine Aubergine Aubergine
mint, rennet and shellfish

Crispy soup scorpion fish
Lucca beans, cod tripe and black pepper

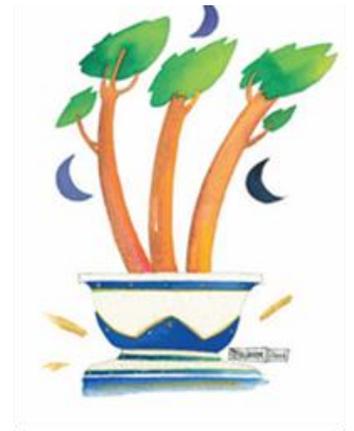
Spelt ravioli and curdled milk
sea urchin, yellow tomato and chive

Tubes of durum wheat semolina, cuttlefish and pumpkin
crusco pepper and lemon

Glazed sliced fish from our coast
cardoncelli mushrooms in porcini cream, plantago and oyster sauce

Pears, basil and pine nuts
"Scoppolato Grand Cru" pecorino ice cream and cocoa grué meringue

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



Apuan Mountains

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Marinated duck and tongue
infusion with herbs, beet and escarole

Gnudi of rabbit and aubergines
cacciatora sauce, pecorino water and mint

Legume flour tagliatelle
"cibreo cibreato," pepper pesto and chanterelles

Sliced pork from "Montaione" village
saffron onions, dried apricots and fish eggs cream

Marrow, hazelnuts and scampi

Original sin
apple, celery ice cream and tobacco caramel

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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*

