

à la carte

Starter

Fried fishes of our Dock
Negroni and lettuce

Raw fish in Tasting
fish, shellfish and molluscs

Marinated Meat
tomato, vegetables, sea urchin and prawns

Summer ice cream cup 'crudite'
figs, pine nuts and citrus

Pasta

Seafood Carbonara
... d'apres Angelo Paracucchi
smoked homemade spaghetti in marinara sauce

Pici pasta in pecorino cheese and mussels
spring onion and peperino herb

Liquid ravioli in marinara sauce "Explosion"
seafood and truffle in emulsion

"Gnudi" of ricotta cheese stuffed with pheasant
mushrooms, truffle and nettle

Main

Egg, violet prawns and artemisia
pickled elder berry and Massarosa rice

Slice of fish seared
marinated peaches, carrots and onion

Roasted blue fish
herbs and mussels cream, spelt and cereal scent

The Duck from Lake of Massaciuccoli
roots, fruit and vegetables



Menu ingredients in white paper chosed by Chef

**five courses, beverages not included, 90 euros per person,
seven courses, beverages not included, 120 euros per person,
the menu proposal is the same for all diners around the table**

Menu ingredients from Versilia up to the Mountains

Chef takes you by hand on a journey in his Tuscany

LET'S START: SENSATIONS

**KombuchaMartini with olive shock
Creamy octopusball in sauce
Cereal and yeast ice cream
Marinated vegetables and Trout eggs from Apuan Alpes**

TASTING THE MEDITERRANEAN

**the mollusc | Oyster
the crustacean | Lobster
the fish | Mackerel**

PASTA, ITALIAN STYLE

**home made | Langustine Gnocchi
pasta | Fettucce Pasta**

MESSAGE FROM OUR SEA: TIRRENO

the fish | Monkfish

IF YOU LOOK TOWARDS THE APUAN ALPS YOU CAN SEE "PADULE"

**the egg | In terrin tail with nervetti
the meat | Colombo pigeon from San Rossore
"the quinto quarto" | "Cibreo" meat
ice cream | Tuscan bread**

AT LAST: DESSERT

Sweet | Trebbia warm pie, spelt and chestnut



*For the elaboration of some recipes the ingredients can be subject to lowering temperatures
As required by the regulation UE nr 1169/2011 we are available to identify all allergens that may be in our recipes*



Dessert is our passion

Panpepato

milk ice-cream with rocket and mint, strawberries and pepper

Summer ingot

mascarpone cheese mousse, honey zucchini and peaches

Ice-cream on the beach

sea meringue with honey Helycrisum ice-cream

Sweet underwood

blueberry, eucalyptus, flowers and mushrooms

Spelt and chestnut warm pie

Chocolate ice-cream and candied melon sauce

Gelati_Amo

Our ice-cream for passion

