

## MENÙ L'INCONTRO

### \* Amouse-bouche \*

#### “Stile libero!”

Composition of contemporary and traditional recipes,  
synchronized each other without apparent logic but with great gustatory effect,  
Vegetarian starter with Sicilian avocado, leeks tempura and candy ginger.

(Vegan, gluten free)

€20

#### I fantastici cinque

Tosca potato, organic egg, white asparagus, goat cheese mousse and Marzuolo truffle.

(Gluten free, vegan option)

€25

#### First courses

Free choice

#### Maggese '19

San Miniato artichoke confit, with chickpea pie, roasted herbs and sauce cocktail of stems.

(Gluten free, vegan)

€26

#### Kefir

Homemade yogurt mousse and kefir with organic honey, marinated strawberry, crumble,  
water chocolate mousse. Catalan cream with unusual contrasts.

“A fireworks ending!”

(Gluten free, vegan option)

€13

### \* Assorted petit fours \*

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*Cover charge: €5*

#### Riso Barbabietola

Brown rice creamed with fresh beetroots  
cream with sour butter, mountain parmesan cheese, smoked  
contrast and celery.

(Gluten free, vegan option)

€22

#### Agnolotti in Verde

Homemade spinach agnolotti pasta stuffed with potato  
dipped in morellini artichoke and asparagus broth.

(Vegan)

€25

#### Amarcord

Potato gnocchi seasoned with cream, Roquefort,  
fresh sage and herbs.

...a real Amarcord!

€23

#### Polenta Formentone

Soft excellence of Garfagnana,  
soft cream of cannellini beans  
and black cabbage.

Delightful!

(Gluten free, vegan)

€22

### *CHEF RECOMMENDATION*

*“Menù l'Incontro” 5 course-menu with free choice of one first course: €62*

*“Menù l'Incontro” 6 course-menu with free choice of two first courses: €72*

*Add 3 pieces of cheese to tasting menu: €13*