

MENÙ L'INCONTRO

* Amouse-bouche *

Yoga

Plant-base, natural, experiential salad;
It is Spring time, passing through the Korean art of fermentation.

(Gluten free, Vegan)

€23

I fantastici quattro

Jerusalem artichokes, San Miniato Black Truffle, Parmesan cheese and a farm egg.

No spoilers!

(Gluten free, op. Vegan)

€24

First courses

Free choice

Maggese d'inverno

Rosted artichoke, pickled turnip tops
and our steams' cocktail sauce;
chickpea hummus, endive and marinated red chicory.

(Gluten free, Vegan)

€27

Bee-Side

Kefir mousse with organic honey by Alain and Arianna,
osmosis strawberry and basil.

"Grand final!"

(Gluten free, op. Vegan)

€15

* Assorted petit fours *

Cover charge: €5

Due risi

The essential taste of rice and other precious ingredients:
Jerusalem artichokes, wild mushrooms and seasonal truffle.

(Gluten free, Vegan)

Chitarrine

Homemade pasta with local flours,
french butter, Marzuolo truffle and white asparagus.

(op. Vegan)

€25

Gnocchi

Smoked potato dumplings,
soft velvety of Sicilian almond, peas and apple chutney.

(Gluten free, Vegan)

€25

"Rasnal"

Red beans etruscan soup with Zimino of spring herbs;
Wild asparagus, peas and green beans.

Stuffed pasta and Tuscan evo oil.

(Vegan, op. Gluten free)

€25

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