

MENÙ L'INCONTRO

* Amouse-bouche *

Yoga

“A lively deepdive”

Tempura buckwheat, with “aquatic” salad,
sweet autumn vegetables, marinated fruit, flowers and algae;

Ponzu sauce.

(Gluten free, Vegan)

€23

I fantastici quattro

Tosca potato, San Miniato Black Truffle, Goat cheese by Gambassi and a farm egg.

No spoilers!

(Gluten free, op. Vegan)

€24

First courses

Free choice

Maggese d'autunno

Rosted cardoncello mushroom with rosemary and sage, picked turnip tops
and our “roast” sauce.

Chickpea and onion terrine; olives and liquorice.

(Gluten free, Vegan)

€27

Sicilia caraibica

Inspired by “lemon pie”

Soft coconut meringue with sicilian lemon cream and mango sauce.

Fresh notes of passion fruit, lime and pepper.

Grand final!

(Gluten free, Vegan)

€15

* Assorted petit fours *

Cover charge: €5

Riso Tenuta San Carlo

Wholemeal, pressure cooked and creamed with chards, parsnip
and the “Aglione” from Valdarno.

Apple and crunchy black rice.

(Gluten free, op. Vegan)

€25

Agnolotti

Homemade with special flours, filled with carrots.

Served in a broth with saffron from San Miniato;

fennels and green tomatoes confit.

Sweet and sour taste.

(Vegan)

€25

Gnudi

Pillowly, of ricotta cheese “I 2 Falcetti”, gerusalem artichokes
veloutee, sottiletta cheese and vanilla oil.

(Gluten free)

€25

“Rasnal”

Cannellini beans etruscan soup, zimino of wild herbs
and bronze-drawn pasta.

(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