

MENÙ L'INCONTRO

* Amouse-bouche *

Yoga

“A lively deepdive”

Tempura kakiage leecks, with “aquatic” salad,
sweet winter vegetables, marinated fruit, flowers and algae;

Ponzu sauce.

(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

Maggesi d'inverno

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

Toast of polenta taragna; 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 all'Empolese

Wholemeal, pressure cooked and creamed with artichoke,
parsley and the “Aglione” from Valdarno.

Apple and crunchy black rice.

(Gluten free, op. Vegan)

€25

Agnolotti

Homemade with special flours,
filled with mushroom and chickpea.

Served in a broth, whit black truffle
and black cabbage and walnuts pesto

(Vegan)

€25

Gnudi

Pillowy, of ricotta cheese “I 2 Falcetti”, fennel and saffron
veloutee, sottiletta cheese and Bouillabaisse taste.

(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