

**Head Chef Claudio PORRO**

## **TASTING MENU**

### **LET'S TRY A LITTLE BIT**

**Four courses of chef choice**

**40 p.p.**

### **LET'S TRY ALL**

**Seven courses of chef choice**

**55 p.p.**

**The menu is for the whole table and the dessert is included**

### **COVER 3**

Foods or products that cause allergies or intolerances (as per Annex II to Reg.1169 / 2011 / CE):

- (1) cereals containing gluten and derived products, (2) crustaceans and products based on crustaceans,
- (3) eggs and egg products,
- (4) fish and fish products, (5) peanuts and products based on peanuts, (6) soy and soy products,
- (7) milk and milk-based products, (8) nuts and their products, (9) celery and celery products,
- (10) mustard and mustard products, (11) sesame seeds and sesame seed products,
- (12) sulfur dioxide and sulphites in concentrations higher than 10mg / kg or 10mg / l in terms of total sulfur dioxide,
- (13) lupins and products based on lupins, (14) molluscs and shellfish products.

**FOR MORE INFORMATION ABOUT EVERY SINGLE PREPARATION, YOU MUST INFORM THE EMPLOYEE**

Some products may be frozen

Beef TARTARE, Bone Marrow, Mushrooms, Savory	18
EGG, Pumpkin, Pecorino cheese from Pienza, Balsamic Vinegar	13
SWEETBREADS, Cauliflower, Mushrooms, Tarragon	14
GURNARD FISH, Prawns, Saffron	14
RI. BOL. LI. TA	13
Filled FAGOTTINI Pasta with Stracciatella Cheese , Tomato, Cutlass Fish	13
RUOTE PAZZE Pasta, Rabbit, Sichuan Pepper	13
Carnaroli RICE from Riserva San Massimo, Cypress, Blueberries and Hay	14
Veal CHEEK, Onion, Potatoes, Burnt Olive Tree	22
SALMON, Fennel, Licorice, Trout Caviar	22
PIGEON, Red Chicory, Chestnuts, Vin Santo	22
SUCKLING PIG, Garlic, Peas, Mint	22
FIORENTINA (T-Bone Steak) 100 gr.	5
SIDE DISHES	5
Selection of PECORINI from Pienza, Cow, Goat CHEESE	12
FIG, Nuts	8
ALMOND, Orange, Cinnamon	8
Baked ALASKA, Lemon, Thyme Ice Cream	9
PEAR, Chocolate, Ricotta Sheep Cheese	8