



ANTIPASTI THE OCEAN

SEAFOOD Panzanella

€ 17

THE VIBRANT ESSENCE OF SUMMER: CRISP BREAD, SUCCULENT TOMATOES, AND SEASONAL VEGETABLES, COMPLEMENTED BY FISH, MOLLUSKS, AND CRUSTACEANS. A LIGHT YET ROBUST PANZANELLA, INFUSED WITH THE FRAGRANCES OF THE SEA. (4-8-9-13)

MUSSELS IN THE FOREST

€ 14

FRESH MUSSELS AND GOTA, PAIRED WITH BERRIES FOR AN UNEXPECTED FUSION OF SEAFOOD FLAVORS AND SWEETNESS.

FRIED ANCHOVIES

€ 13

THE ANCHOVIES, CHOSEN FOR THEIR FRESHNESS, ARE DELICATELY FLOURED AND FRIED UNTIL THEY ACHIEVE A PERFECT GOLDEN HUE, THEREBY PRESERVING A TENDER AND FLAVORFUL TEXTURE. (1-5-9-14)

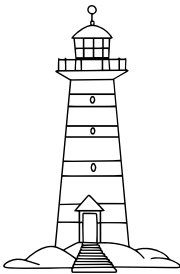
THE LUNATIC

€ 18

FOUR STARTERS, ONE DISH: SEAFOOD PANZANELLA, MUSSELS IN THE WOODS, FRIED ANCHOVIES, AND MARINATED CARPACCIO, PERFECT FOR THOSE WHO ENJOY SAMPLING A VARIETY OF FLAVORS! (1-4-5-8-9-12-14)

DRY-MARINATED CARPACCIO

EACH DAY FEATURES A DISTINCTIVE DISH: FRESH FISH SELECTED FROM THE DISPLAY IN THE DINING AREA. (5)



APPETIZERS

Strozzapreti with Cuttlefish Ragout

€ 15

A PRELIMINARY DISH THAT EVOKES THE ESSENCE OF THE SEA AND INNOVATION: FRESH STROZZAPRETI ENVELOPED IN A FLAVORFUL AND SUBTLE CUTTLEFISH RAGÙ, (4-9-12-14)

MEDITERRANEAN CROISSANTS

€ 17

FRESH PASTA STUFFED WITH GARDEN EGGPLANT, CREAMY STRACCIATELLA, FRESH MUSSELS, AND CONFIT CHERRY TOMATOES. A HARMONIOUS BLEND OF VEGETAL SWEETNESS AND SEAFOOD ESSENCE. (1-3-4-9-14)



SPECIAL OF THE DAY

"OFF MENU REPRESENTS OUR COMMITMENT, PARTICULARLY THAT OF CHEF SIMONE CECCHERINI, TO CONTINUALLY OFFER YOU THE OPPORTUNITY TO EXPLORE SOMETHING NEW."

MAIN COURSES

FISH-SHAPED AQUATIC CREATURE

THE OCEAN WITHIN THE CHAMBER:

FRESH FISH SHOWCASED IN OUR DISPLAY CASE, ELEVATED BY THE PASSION OF CHEF SIMONE CECCHERINI. (5)



FROM
€50 PER KG

FRIED CALAMARI AND SHRIMP

€ 20

FRESH CALAMARI AND SHRIMP FROM ARGENTARIO, DELICATELY FLOURED AND FRIED TO A GOLDEN BROWN. ACCOMPANIED BY LEMON WEDGES. FRESHNESS AND VIBRANCY FROM THE TUSCAN COAST, PERFECT FOR SAVORING WITH A HINT OF LEMON. (1-4-8)

OCTOPUS CANDY

€ 20

MEDITERRANEAN OCTOPUS TENTACLES PRESENTED IN A BAKING PAPER "CANDY" THAT RETAINS ALL THE FLAVORS. THE ADDITION OF MEDITERRANEAN ESSENCES, ENHANCED WITH A HINT OF ROSEMARY AND EXTRA VIRGIN OLIVE OIL, RESULTS IN A REFINED AND AROMATIC DISH. (4-12-13)

ROASTED TUNA

€ 29

SEARED AND OVEN-ROASTED FRESH TUNA STEAK, ENHANCED WITH MEDITERRANEAN HERBS AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL. ACCOMPANIED BY A POTATO MILLE-FEUILLE (5-3).

Prawns and scampi in Catalan

€ 36

FRESH SHELLFISH ACCOMPANIED BY CRISP VEGETABLES, SEASONAL FRUIT, AND A CITRUS AROMA, WITH THE OPTION TO INCLUDE LOBSTER UPON 24 HOURS' NOTICE (4-12-13).

ACCOMPANIMENTS

FRENCH FRIES WITH SKIN €6 SAUTÉED SPINACH €6 ROASTED CETICA POTATOES €6 GREEN OR MIXED SALAD €6
CANNELLINI BEANS DRIZZLED WITH EXTRA VIRGIN OLIVE OIL €6 FRESH GARDEN TOMATOES €6 THEY ARE EXCEPTIONAL!

FRIED BURRATA

€ 12

A CREAMY CENTER ENCASED IN A CRISP, GOLDEN CRUST. A DELIGHTFUL INTERPLAY OF TEXTURES THAT ACCENTUATES THE FRESHNESS OF THE MILK AND THE DELECTABLE NATURE OF THE LIGHT FRYING. (1-3-9-14)

TRIO OF EGGS AND BEEF TARTARE

€ 15

FRESH, HIGH-QUALITY MEAT, METICULOUSLY CHOPPED WITH A KNIFE, PRESENTED SIMPLY TO ACCENTUATE ITS GENUINE FLAVOR. ACCOMPANIED BY A TRIO OF DISTINCT TEXTURES OF QUAIL EGGS (1-9-14).

ANTIPASTI

THE LAND

THE EMBRACES

€ 14

SOFT, FRIED COCCOLI SERVED WITH FRESH STRACCHINO CHEESE AND SCARPACCIA HAM, DISTINGUISHED BY ITS SLOW MATURATION AND ROBUST FLAVORS. AN IDEAL COMBINATION OF CREAMINESS AND CRUNCH. (1-3-9)

REFRESHMENT COMMITTEE

€ 30

(RECOMMENDED FOR TWO INDIVIDUALS)

A SELECTION OF REGIONAL DELICACIES, FEATURING RAW MILK CHEESES AND CAREFULLY CHOSEN ARTISAN CURED MEATS. GENUINE FLAVORS THAT NARRATE THE HERITAGE AND EXCELLENCE OF OUR REGION. (3)

APPETIZERS

HAND-DRAWN PICI WITH LAMPREDOTTO RAGÙ.....

€ 14

HANDCRAFTED ARTISANAL PICI, ACCOMPANIED BY A RAGÙ OF LAMPREDOTTO, METICULOUSLY SIMMERED WITH TOMATOES AND TUSCAN HERBS. (9-12)

Cappellacci filled with... Pappa al Pomodoro

€ 15

FRESH CAPPELLACCI PASTA FILLED WITH FRAGRANT TOMATO SOUP, ACCOMPANIED BY EXTRA VIRGIN OLIVE OIL. A SOPHISTICATED FUSION OF TUSCAN TRADITION AND MODERN CULINARY ARTISTRY. (9-14)



SPECIAL OF THE DAY

"OFF-MENU OPTIONS REPRESENT OUR APPROACH, PARTICULARLY THAT OF CHEF SIMONE CECCHERINI, TO CONTINUALLY OFFER YOU THE OPPORTUNITY TO DISCOVER SOMETHING

MAIN COURSES

FASSONA AND LIMOUSINE

€/KG 65

LE COLMATE FARM, A FAMILY-OPERATED ESTABLISHMENT (PISTOIA) +30 DAYS OF MATURATION
24 MONTHS OLD (HEIFER)

MARCHIGIANA

€/KG 75

SPECIAL SELECTION BY RICCARDO RANZANI AVICARNI +40 DAYS OF MATURATION, EXTENDING UP TO 4 YEARS OF AGE (WHITE VEAL)

"THE BEEF"



PIEMONTESE

€/KG 71

SELECTION OF THE FACCIA BROTHERS (CUNEO) +40 DAYS OF MATURATION, RANGING FROM 4 TO 8 YEARS OF AGE (COW)

DUCHESS OF WOLF

€/KG 86

OVER 10, WITH SOME SPECIMENS REACHING UP TO 20 YEARS OF AGE, GRAZING FREELY IN THE PROVINCE OF PALERMO (PA).
WILD COW: UP TO 90 DAYS OF MATURATION (OLD COW).

"CASTRATO DI BLACK ANGUS

€/KG 88

FROM THE ESTEEMED ANGUS BREED, CULTIVATED IN ACCORDANCE WITH IBERIAN TRADITION, SELECTIVE CASTRATION PRODUCES MEAT THAT IS NOBLE, TENDER, AND SWEET, CHARACTERIZED BY INTENSE MARBLING AND THE GENUINE ESSENCE OF SPANISH PASTURE. +30 DAYS OF MATURATION +4 YEARS OF AGE (CASTRATED)

MEATBALL PALETTE

€ 14

OUR BEEF MEATBALLS, CRAFTED FROM OUR FAMILY RECIPE, ARE PRESENTED IN AN EXQUISITE HONEYCOMB DISH. EACH MORSEL IS METICULOUSLY ARRANGED, COMPLEMENTED BY DELECTABLE CARAMELIZED ONIONS AND A VARIETY OF SAUCES CURATED BY THE CHEF. (1-3-9-14)

STUFFED ROSTICCIANA

€ 19

A RUSTIC YET REFINED DISH, WHERE THE SUBTLE RICHNESS OF THE PORK HARMONIZES WITH THE FRESHNESS AND SWEETNESS OF SEASONAL VEGETABLES FROM OUR GARDEN, RESULTING IN A DELIGHTFUL CONTRAST OF TEXTURES AND FLAVORS.

FRIED DISHES FROM THE HAGUE

€ 17

SELECTED CHICKEN, GUINEA FOWL, AND RABBIT MEAT FROM THE ABATI LUIGI FARM IN TUSCANY, TRADITIONALLY FRIED ON THE BONE.
A GENUINE SPECIALTY, CRAFTED WITH PREMIUM INGREDIENTS AND AUTHENTIC FLAVORS. (1-9-14)

FILLET CUT

€ 31

SELECTED BEEF FILLET, TENDER AND SUCCULENT, SERVED SLICED WITH A REDUCTION OF CHIANTI RUFINA "RUBINATO" AND FRESH SANGIOVESE GRAPES.

ACCOMPANIMENTS

FRENCH FRIES WITH SKIN €6 SAUTÉED SPINACH €6 ROASTED CETICA POTATOES €6 GREEN OR MIXED SALAD €6
CANNELLINI BEANS DRIZZLED WITH EXTRA VIRGIN OLIVE OIL €6 FRESH GARDEN TOMATOES €6 THEY ARE EXCEPTIONAL!