



appetizer

Tasting of Cinta Senese cold cuts "Macelleria Belli" and cheeses
"De Magi" and "Pian Porcino"

6;7;8

30.00

Chianina tartare, mustard, toasted hazelnut, pear gel,
polenta chips, and blueberry powder

1;5;6;8;10;12;14

20.00

Octopus "scapecce" with burrata mousse,
wasabi mayonnaise, citrus powder

4;7;10;12

21.00

Poached Eggs 63°C, leek creamed potatoes,
taleggio cheese,
mushroom mousse, and quinoa

3;7;13

19.00

cover charge 4.00



first courses

Tagliatella with 30 yolks, datterino red tomato coulis, buffalo mozzarella, basil cream, and olive powder

1;3;7;8;9

19.00

Tortello with cheese and pepper, tartare of Mazara del Vallo red shrimp, orange gel, raspberry gel, and bisque

1;2;3;4;12;14

25.00

Black Charcoal gnocchetto, Chianina red meat ragù, Parmigiano Reggiano foam, Cinta Senese pork cheek crumble, and rosemary powder

1;7;8;12

23.00

Sardinian "Frègula," roasted pepper emulsion, smoked scamorza cheese mousse, chorizo, and lime

1;7;12

21.00

cover charge 4.00



main courses

Sliced Chianina beef with "Patanegra" lard,
balsamic vinegar pearls, and onion powder

12

26.00

Sesame-crusted tuna with pineapple, yogurt, and berries

4;7;10;11;12

25.00

Duck breast cooked sous-vide,, its stock,
wild spinach, and coffee

1;7;8;12

27.00

Glazed eggplant cube with BBQ flavor, yellow cherry tomato
cream, carrot mayonnaise, béchamel with sweet paprika, and sun-
dried tomato

1;7;12

19.00

cover charge 4.00



Tiramisu 2.0

1;3;7;8

12

Antinori Vin Santo Santa Cristina 2021

10.00

Pistachio Cream

1;3;5;7;8;11

13

Lago di Venere Moscato di Pantelleria DOC

9.00

Deconstructed Cheesecake

1;3;7;8;10

12

Frescobaldi Vin Santo del Chianti

10.00

Dreaming of the Tropics

1;3;5;6;7;10

13

Moscato d'Asti La Morandina



POGGIO PIGLIA