



Restaurant

Appetizer

Scallops, asparagus,
artichokes, lime

14;5

23

Egg at 63°, peas, taleggio cheese,
leek, quinoa

4;5;7

17

Veal cooked sous vide, tuna sauce,
parsley, herring caviar

3;4;8;12

21

"Macelleria Belli" cured meats tasting
and "Pian Porcino" cheeses

6;7;8;12

30

Tuscan Crostone

1;8;9;12

14

cover charge 4 €

First courses

"Plin" prawns filled, scamorza cheese,
saffron, squid ink

1;2;3;4;6;7;8;9;10

25

Tagliatelle with 30 egg yolks,
cherry tomatoes, burrata, basil, olives

1;3;7;12;

19

Fusilloni pasta, sea urchin,
'nduja sausage, stracciatella cheese

1;6;7;10;12;14

26

Green gnocchetto pasta, duck,
cannellini beans, parmesan, coffee, broth

1;3;6;7;8;9;12

24

Tuscan "Pici" with
Chianina Ragù sauce

1;3;8;9;12

18

cover charge 4 €

Main Courses

Veal sweetbread, barbecue sauce,
buckwheat, bell pepper, Swiss chard

6;8;12

25

Eggplant, miso, paprika, goat cheese,
caper, tomato textures

5;6;7;10;12

19

Green salt cod,
Champignon mushrooms, pil-pil sauce

1;3;5;7;

26

Chianina beef sirloin, pecorino cheese,
truffle, wine, layered potatoes

7;12

29

Rabbit stew "cacciatora" style

6;8;9;10;12

22

Side dish of the day

10

cover charge 4 €

Desserts

Tiramisu 2.0

1;3;7;8

10

Deconstructed
Cheesecake

1;3;7;8;10

10

Mimosa

1;3;5;6;7;10

12

cover charge 4 €