

## CHEF EXPERIENCE *9 courses*

*Selected from our Chef Rocco De Santis from à la carte menu* € 179 per person  
*Wine pairing (8 glasses) selected by our Maitre d'* € 104 per person

## FUSION *7 courses*

€ 149 per person

### *Amberjack*

Marinated Amberjack, Bernese sauce, Lemon gel  
Olive sauce

### *Calf Sweetbreads*

Glazed Calf Sweetbreads, fiolaro Broccoli, Mushrooms and  
Mugello Chestnuts

### *Spaghetti*

Spaghetti pasta between North and South

### *Cappelletti ... memory of Sunday*

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout

### *Red Mullet*

Red Mullet in Bread crust "2015"

### *Pluma*

Grilled Romagna Pluma pork, Radicchio, Jerusalem Artichokes  
Honey and Chili

### *Mont Blanc*

*Wine pairing (5 glasses) selected by our Maitre d'* € 74 per person

## TRACES OF INNOVATION *5 courses*

€ 124 per person

### *Red Prawn*

Raw red Prawn, Cheese&Pepper, Lime, Caviar and  
wild Mushrooms

### *Red Mullet*

Red Mullet in Bread crust "2015"

### *Bottoni*

Cooked Bottoni pasta stuffed with Provolone cheese  
"quasi in Zimino" sauce, Chard and candied Lemon

### *Turbot*

Turbot scallop with stewed Endive, Pizzaiola and Herring milk

### *Tart*

Raspberry and Caramel Tart

*Wine pairing (4 glasses) selected by our Maitre d'* € 59 per person

*Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.*

## AUTHOR INTRUSION

€

### *Red Prawn*

Raw red Prawn, Cheese&Pepper, Lime, Caviar and wild Mushrooms 38

### *Quail*

Quail (breast and thigh), Pear, Foie gras, Rocher and Friarielli 38

### *Calf Sweetbreads*

Glazed Calf Sweetbreads, fiolaro Broccoli, Mushrooms 35  
Mugello Chestnuts

### *Red Mullet*

Red Mullet in Bread crust "2015" 34

### *Amberjack*

Marinated Amberjack, Bernese sauce, Lemon gel and Olive soup 34

## PASTA MON AMOUR

€

### *Dumplings*

Potato Dumplings with Sage, "Genovese" Lamb meat ragout 36  
Parmigiano cheese foam and black Truffle

### *Rice (min 2 persons)*

Rice with Pumpkin Scampi and Truffle from San Miniato 34  
"Stefania Calugi selection"

### *Bottoni*

Cooked Bottoni pasta stuffed with Provolone cheese 33  
"quasi in Zimino" sauce, Chard and candied Lemon

### *Spaghetti*

Spaghetti pasta between North and South 32

### *Cappelletti ... memory of Sunday*

Buffalo Ricotta cheese Cappelletti, intensity of Neapolitan ragout 32

## SECOND WISH

€

### *Sea Bass*

Sea bass in "Mugnaia style" Pappa al Pomodoro 49  
sautéed Chicory "2017"

### *Pigeon*

Coal-fired Pigeon, Parsnip, annurca Apple and black Cabbage 49

### *Turbot*

Turbot scallop with stewed Endive, Pizzaiola and Herring milk 46

### *Lamb*

Roasted Lamb, Fennel crumble, caramelized spring Onion and Raspberries 44

### *Pluma*

Grilled Romagna Pluma pork, Radicchio, Jerusalem Artichokes 42  
Honey and Chili

Executive chef **Rocco De Santis**