

AUTUMN 2023

I love using colorful and “Km 0” ingredients to celebrate Tuscany and its traditions. I also let myself be inspired by places, moments, and emotions to create a menu focused on sustainability

Alvia Baracchi

AUTUMN IN COUNTRYSIDE

A tasting menu dedicated to seasonal vegetables coming from local organic farms and aromatic herbs from our garden

ROOTS bulbs and tubers with kissing garlic potato sauce and organic miso

STUFFED ZUCCHINI BLOSSOMS with eggplant, capers and white chocolate, creamy burrata and mint aroma

L'ORZOTTO Barley ribollita style with cannellini beans and a touch of spring onion

TRUFFLED RAVIOLI with aromatic herbs and truffle

LOW TEMPERATURE COOKED EGG from our EggCelsior hotel, black cabbage, flavored parmesan sabayon with Sangiovese brut

CREAMY COFFEE, chocolate crumble and coffee ice-cream

TASTING MENU 140 Wine pairing 70

AZZURRO

Fish sourced from the Mediterranean sea

Scallops with cabbage and turmeric sauce

SEARED CALAMARI with cacciucco sauce, sage and lemon

RISOTTO DI RISO ISOS Campo dell' Oste, Jerusalem artichokes, anchovy garum and elderberry chutney

SPICY SPAGHETTI flavoured with vermouth, topped with raw red shrimps and green olive pesto

SALTED COD, butternut squash, truffle and artemisia scent

OR

RED SNAPPER, fennel, candied lemon and saffron sauce

PEACH'N ALMONDS SMOOTH GEOMETRY: peach and wine jelly, merengue and almond ice-cream

TASTING MENU 155 Wine pairing 75

MY TUSCANY

The many colours and flavours of my territory

WILD BOAR pistachio praline with camouflage and pomegranate jelly

OX TONGUE with Lapsang Souchong tea, celeriac, passion fruit dressing and spinach sprouts

MEDITATION PICI PASTA with red wine, 36-month aged parmesan fondue, black Tuscan tobacco aroma

STUFFED PAPPARDELLE with Chianina ragout, tomato sauce and light flavored bechamel with nutmeg

BAKED DUCK BREAST with Tuscan spices, chicory roasted onion with karkadè

OR

CRUSTED LAMB with grape crumble, Syrah and cooked must

RICOTTA & FICHI forest berries sauce, biscuit and bay leaf powder

TASTING MENU 145 Wine pairing 75

OUR SIGNATURE DISHES

PIGEON IN CASSEROLE from a local free range farm with plums and shallots

CHIANINA BEEF SIRLOIN (sous vide) with “peposo” sauce, potatoes in different consistencies and colours

CHEESE

Selection of local and other regions artisan cheese served with rosemary flavoured pear, chestnut honey, eggplant jam and walnut bread

A la Carte

It is possible to order à la carte choosing from the dishes of the tasting menus

TWO-COURSES 80

TWO-COURSES & DESSERT 105

THREE-COURSES & DESSERT 120

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

if you have a food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.

