



SPECIAL MENU

STARTERS

Steak beef tartare with all its condiments 34
(3-4-5-7-10)

Roasted scallops, cauliflower cream, caviar
and salted lemon 38
(4-7-9-14)

Egg cooked in low temperature, sheep ricotta cheese,
toasted hazelnuts and truffle 28
(3-5-7-8-9)

FIRST COURSES

Pumpkin creamy, “Morozzo Blu” cheese,
seeds and crunchy bread 30
(1-7-8-9)

Potato dumplings, prawns and coral sauce 40
(1-2-3-7-9-12)

“Mugellani” tortelli with beef ragout sauce 36
(1-3-7-9-12)

MAIN DISHES

Seabass filet in Mediterranean sauce 44
(9-12)

Beef check, celeriac purée and truffle 42
(7-9-12)

Suckling pig shoulder, apple mostard, turnip tops 40
(7-9-10-12)

DESSERTS

Our version of “Tiramisù” 24
(1-3-5-6-7-8-11-12-13)

Brownie with salted caramel ganache 24
(1-3-5-6-7-8-11-12-13)

Lemon tart 24
(1-3-5-6-7-8-11-12-13)