

————— **A LA CARTE** —————

“NEST OF SPRING”

Peas | 64° Egg | Wild Herbs & Flowers | Lemon | Ricotta Cheese

“ARTICHOKE ON CLOUD “

Artichoke | Pecorino Cheese | Truffle | Extra Virgin Olive Oil

“A PHEASANT AT VOLPAIA “

Pheasant | Red Fruits | Corn | Wild Flowers | Volpaia's Flower Vinegar | Volpaia's Vin Santo

€ 14,00

“THE SNAIL AND ITS HERBS “

Tagliolini Eggs Pasta | Snails | Savoy Cabbage | Chard | Black Cabbage | Canasta Lettuce

“THE PEPPERS AT THE PURGATORY “

Maltagliati Egg Pasta | Jamaican, African, Black & Timut Pepper

Beans of Purgatorio | Rosemary Flowers

“COUNTRYSIDE PATHS“

Risotto | Asparagus | Porcini Mushrooms | “Bottarga” Hen Eggs

€ 16,00

“MY WOOD “

Porcini Mushrooms | Cardoncelli Mushrooms | Truffle | Cypress | Blueberries | Walnuts

“REDONE HEAD “

Cinta Senese Pork | Orange | Potatoes | Tarragon

€ 21,00

“A GREEDY DEER “

Deer | Wild Strawberries | Carrots | Gloves | Helichrysum

€ 23,00

“THEY USED TO CALL HER SARAH”

Pastry | Apple | Pear | Chianti Wine | Spiced Ice Cream

“SURROUNDED BY CYPRESSES “

Chocolate 56%, 70% & 85% | Cypress | Peanuts

“BIANCO MANGIARE “

Almonds | Cauliflower | White Chocolate | Rose

€ 9,00

TASTINGS

“APPROACH “

4 courses

of your choice, to select from the a la carte menu

€ 38,00

“TRUST ME “

6 courses

freehand of the Chef

for an experience of a personal vision

€ 56,00

“222 CHIANTIGIANA “

3 courses

freehand of the Chef

extrapolated from the lunch menu, to get to know the most typical Tuscany

€ 33,00

* covercharge € 3,00

Any allergy or diet requirements must be communicated to our staff