

we stare at the land we live in, amazed. hills of vineyards, stories, knowledge, artisans and farmers who grow the produce we work with.

our cuisine is constantly influenced, Chianti region, the inspiration, our lives, the lives of others. we seek memorable experiences: the taste of abundant simplicity.

four dishes

39

seven dishes

56

wine pairing

24

## STARTERS

chicken liver panpepato, orange, almonds

12

mackerel, peas guacamole, potatoes vinaigrette

11

mussels "tostada", pecorino cheese, chipotle, lime

12

beetroot tartare, gorgonzola, pistachios, dates

13

roasted radicchio, béarnaise sauce, toasted hazelnuts, tarragon

10

smoked potatoes terrine, codfish, truffle

14

## PASTa

roasted duck agnolotti, citrus butter, radicchio ash

14

Tuscan wild boar ragù pappardelle

13

manioc- aged ricotta ravioli, brown vegetables demi glace

13

kale gnudi ravioli with finocchiona sausage carbonara

13

sienese picci, arugula pesto, extra aged pecorino, lemon

12

## MEATs

rabbit pie, apple, whiskey, green beans

15

braised skirt "peposo", Chianti Classico, *hasselback* potatoes, beets

16

grilled pork, chimichurri, sweet potatoes,

'nduja

16

lamb, braised endives, pickled apricots, smoked yogurt

17

Beef cheek as *posta negra cartagenera*, caribbean style, manioc, celeriac salad

16

Fiorentina steak

5,8 per 100g

## TUSCAN CHARCUTERIE

finocchiona, prosciutto toscano, wild boar salame

13

## CHEESE BOARD

Organic honey, confitures

14