





CHEF'S TASTING MENU



Welcome entrée

Organic Egg 62° "in Purgatorio" (1, 3, 7, 9)

Grilled Beef Tongue, Plums, Chimichurri (3, 9)

Nettle Risotto with Baby Squid and Lemon (7, 9, 14)

Rabbit Plin with Pine Nuts and Taggiasca Olives (1, 3, 8, 9, 12)

Tuscan Wild Boar, Broccoli, Burnt Leek
(4, 9)

Pre-dessert

Dessert of your choice

Petit four (1, 3, 5, 7, 8, 11)

70 per person

THE MENU IS FOR THE WHOLE TABLE



RUFFLE TASTING MENU Welcome entrée Beef Tartare , Truffle egg sauce (3, 4, 9, 10)Chicken Liver Parfait, Peanut Butter, Pan Brioche, Raspberries, Truffle (1, 3, 4, 5, 7, 9)Handmade Tagliolini with Truffle (1, 3, 7, 9)Risotto with truffle vanilla, cocoa grue Roasted Quail with Florentine Zucchini and Truffle Pre-dessert Dessert of your choice Retit four 78 per person THE MENU IS FOR THE WHOLE TABLE



Selection of Italian Cheeses (5 pieces) 18 Artisanal Selection of 5 Italian Cheeses. A curated assortment of fine Italian cheeses, served with jam and honey (7, 9, 10, 12)Local Charcuterie and Cheeses Board 26 A tasting board of regional cured meats and artisanal cheeses, perfect for sharing (serves 2) (1, 7, 10)Chicken Liver Parfait, Peanut Butter, Pan Brioche, Raspberries 16 A smooth liver parfait paired with creamy peanut butter, toasted pan brioche, and fresh raspberries (1, 3, 4, 5, 7, 9)Organic Egg 62° "in Purgatorio" 14 A soft egg cooked at low temperature, served in a fenugreek tomato sauce, sheep's ricotta, marjoram and paprika waffle. (1, 3, 7, 9)Marinated Amberjack with Panzanella Essence and Tom Yam 18 A fusion of Mediterranean and Thai flavors: delicate amberjack, savory Panzanella reduction, and aromatic tom yam (4, 9, 12)Beef Tartare with Whole-Grain Mustard, Anchovies, and Creamy Egg Sauce 16 A bold yet balanced tartare, enriched with briny anchovies and a silky egg emulsion (3, 4, 9, 10)Grilled Beef Tongue, Plums, Chimichurri 16 Tender grilled tongue paired with fermented plums and vibrant chimichurri for a bold, smoky-sweet contrast (3, 9)Chef's signature dish



Organic Tomato "Pappa al Pomodoro" A timeless Tuscan classic. Organic Tuscan tomatoes, homemade bread, and extra virgin olive oil scented with basil (1, 9)	14
Mugello's typical Raviolone with Cinta Senese Ragù Large raviolo filled whit mashed potatoes and topped with rich Cinta Senese pork ragù, a tribute to Tuscan tradition (1, 3, 7, 9)	18
Handmade Tagliolini with Truffle Fresh handmade tagliolini pasta with truffle butter and a lot of fresh truffle (1, 3, 7, 9)	24
Rabbit Plin with Pine Nuts and Taggiasca Olives Delicate handmade ravioli filled with rabbit, served with pine nuts and Taggiasca olives (1, 3, 8, 9, 12)	20
Nettle Risotto with Baby Squid and Lemon Creamy nettle risotto, served with cuttlefish inked baby squid and lemon (7, 9, 14)	20
Fabbri Fusillone with Butter, Miso, Bottarga, and Zucchin A rich fusion of flavors: large Fusilli pasta with butter, umami miso, cured fish roe, and zucchini (1, 4, 6, 7, 9)	18
Codfish Cappelletti, Bell Pepper, Tarragon, Berberé Spice Pasta parcels filled with codfish, paired with bell pepper, tarragon, and a touch of Berberé (1, 3, 4, 7, 8, 9)	20

Chef's signature dish



Panizza, Bell Pepper, Pecorino, Babaganoush A creative twist on tradition: chickpea panizza paired with roasted pepper, aged pecorino, and smoky eggplant cream (7, 9, 11)	18
Tuscan Wild Boar, Broccoli, Burnt Leek Rich and rustic: tender wild boar paired with seasonal broccoli and smoky notes of burnt leek (4, 9)	27
Sous-Vide Pork Belly with Coffee Glaze, Fennel, and Pickled Vegetables Meltable pork belly, slow-cooked and glazed with coffee, with aromatic fennel and giardiniera (9, 12)	22
Roasted Quail with Florentine Zucchini and Truffle Tender quail paired with delicate zucchini, enhanced by the fresh truffle (7, 9)	28
Salmon Trout with Peas, Carrot, and Ginger Delicate salmon trout served with fresh peas, tender carrots, and a hint of zesty ginger (4, 7, 9)	24
Octopus, Smoked Chickpeas, Potatoes, Paprika Tender octopus served alongside smoky chickpeas, creamy potatoes, and a touch of paprika spice (9, 14)	26





FROM GRILL TO COAL

"La Fiorentina" t-bone Steak Classic A traditional Tuscan T-bone steak, grilled to perfection and served rear	62/kg
"La Fiorentina" t-bone Steak Selection A premium cut of Tuscan T-bone steak, carefully selected, grilled to perfection and served rear	76/kg
Grilled Fillet Served with side dish	30
Charcoal-Grilled Rooster Served with side dish	18
Pork Loin Chop Served with side dish	16





Roast potatoes	6
French Fries	6
Sautéed spinach (9)	6
Beans in oil (9)	8
Caponatina (8.9.12)	9





Almond Tartlet, Lemon Curd, Mixed Berries (3, 6, 8)	9
Brownie with White Chocolate Namelaka and Salted Caramel Ice Cream (1, 3, 7)	9
Limoncello Savarin, Pineapple Sorbet (1)	9
Pistachio Bavarian Cream, Gianduja, and Sour Cherries (3, 7, 8)	9
Fruit Sorbet	7
Tiramisù (1, 3, 7)	8
Cantuccini with Vin Santo (1, 3, 7, 8, 12)	8







Ultra-tiltered water	2
Mineral water Vernia	3,5
Coca-cola / Fanta	4
Glass of wine	7
Glass of wine riserva	9
Glass of wine Supertuscan	14
Espresso coffee	2
American coffee /Cappuccino	3
Amari	5
Grappa	5
Grappa Barricata	6
Grappa Aromatizzata	8
Rhum	8/12
Whisky	8/12

COVER CHARGE €3

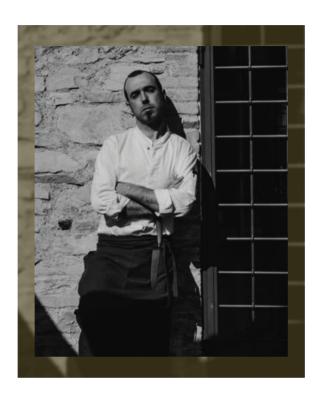


SWEET WINES AND SPIRITS

Vin Santo Mazza 2014	6
Sauternes Fontebride Erbaluce di Caluso Briamara	8 9
Torcolato Firmino Miotti	8
Passito di Pantelleria Ben Rye	12
Gin Clante Castello di Meleto	7
(served with ice, sage and rosmary)	
Vin Santo Occhio di Pernice	9
Porto Ruby	7
Cognac alle pere	7
RHUM	
El dorado (Guyana) 12 years	8
Matuzalem Enigma (Repubblica dominicana)	8
Santa Teresa 1796 Solera (Venezuela)	8
Appleton Estate (Jamaica)	7
WHISKY	
Caol Ila 12 years	10
Tottori Japan bland	8
Glen Morangie 10 years	9
Oban 14 years	12
AMARI	
Amaro del Capo	5
Amaro Montenegro	5
Jagermeister	5
Amaro Jefferson	5
Amaro Lucano	5
Sambuca	5
Unicum	5
Braulio	5
Limoncello	5
Vecchia Romagna	6
GRAPPE	
Grappa Bianca	6
Grappa Barrique	7
Liquore alla Camomilla	7
Grappa al Mirtillo	7



CHEF RANIERI UGOLINI

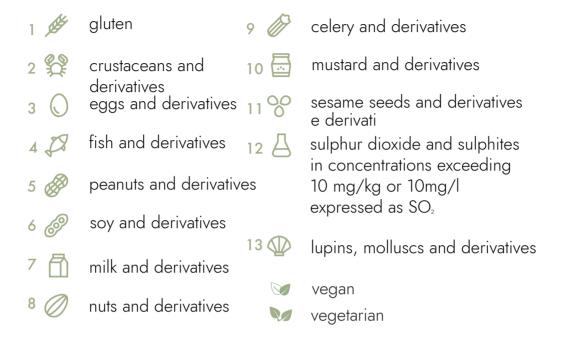


Class of 84 Passionate about Tuscan cuisine
Ten-year experience with a gradual growth passing
through all the roles until becoming Chef
and a poetic creator of wise and balanced Tuscan menus.
A motto he likes about Chef Davide Oldani:

"We must enhance the balance of contrasts, in the kitchen and in life"



ALLERGENS



The fish intended to be consumed raw or practically raw has been subjected to a preventive cleansing treatment, in compliance with the requirements of EC Regulation 853/2004, Annex III, Section III, Chapter 3, Letter D, Point 3.

To offer the raw materials used in our Menu in every season and to always guarantee the highest quality and safety for our preparations, the ingredients purchased fresh undergo a thermal reduction process at -20°C, are vacuum-packed and subsequently stored at a temperature of -18°C.

