



TASTING MENU

Welcome from the kitchen

Le Capasante

pan seared scallops, served on panzanella made with tomatoes, cucumbers, bread, marinated red onions, and rocket pesto

La Royal di Manzo

soft beef terrine covered with tuna sauce, accompanied by salted cookies, fresh seasonal salad and caper flowers

I Ravioli

ravioli of homemade fresh egg pasta stuffed with chicken genovese ragout, with lemon grass scent, on red bell peppers cream, julienne of green chilies and Tuscan pecorino flakes

Il Merluzzo

deep-fried cod with thyme panko breadcrumbs, served on summer vegetable salad, orange perlage, and lime mayonnaise

Pre Dessert

La Pesca

yellow peach and amaretto cookies heart wrapped in soft peach ganache and its icing

For the whole table

