

# Menu Riviera Toscana

## SCAMPI

white asparagus from Bassano, beetroot, almonds and Porto reduction

## SCINTA SENESE SUCKLING PIG

celeriac, sweet and sour peppers and spring onions, Pantelleria capers

## VIALONE NANO RISOTTO

Tyrrhenian spider crab, passion fruit and nasturtium scented butter emulsion

## FRESH PASTA TORTELLI FILLED WITH WILD BOAR

fondant shallots cream and tuna flakes

## RED MULLET

rhubarb, yellow potato and clams

## HEIFER BY MACELLERIA FRACASSI

endive, Burrata cheese and Tuscan bread

## BUFFALO RICOTTA AND PEARS

buffalo milk and cinnamon ice-cream

The Riviera Toscana menu  
is recommended for the whole party

## Fish Menu

### SCAMPI

white asparagus from Bassano, beetroot, almonds and Porto reduction

### SPAGHETTI

mantis shrimp reduction, cauliflower, bottarga from Orbetello and Leccine olives

### RED MULLET

rhubarb, yellow potato and clams

### CREAMY 70% CHOCOLATE

with "torrone salato" and green apple sorbet

The Fish Menu  
is recommended for the whole party

## Meat menu

### CINTA SENESE SUCKLING PIG

celeriac, sweet and sour peppers and spring onions Pantelleria capers

### FRESH PASTA TORTELLI FILLED WITH WILD BOAR

fondant shallots cream and tuna flakes

### LAMB FROM LAZIO

sirloin and belly, artichokes, lemon bread and red turnips

### PINE NUT CAKE

apricot compote and Vin Santo sorbet

The Meat Menu  
is recommended for the whole party

## Menu La Dolce Vita

SIX COURSES CHOSEN BY OUR CHEF

The six courses proposed with this special menu, give the opportunity to our guests to experience an unlimited pleasure, yet characterized by bon ton, which never fails to amaze even the most cynical heart.

La Dolce Vita Menu  
is recommended for the whole party

# Menu Al Pellicano

## Starters

### SELECTION OF RAW FISH 3.0

cuttlefish almonds and lemon, scampi kumquat and blackcurrant, local tuna with Caesar sauce, red prawns burrata cheese and tardive tangerine, scallops corn and goat cheese.

### MEDITERRANEAN BLUE LOBSTER

roasted, vadouvan carrots and orange, razor clams and crispy oats

### SCAMPI

white asparagus from Bassano, beetroot, almonds and Porto reduction

### MACKEREL

marinated and roasted, Kabayaki sauce, Tropea red onion and sweet potatoes

### CINTA SENESE SUCKLING PIG

celeriac, sweet and sour peppers and spring onions, Pantelleria capers

### ARTICHOKE AND ROBIOLA CHEESE

leek cream and maple syrup

## First course

### VIALONE NANO RISOTTO

*Tyrrhenian spider crab, passion fruit and nasturtium scented butter emulsion.*

### BURNT WHEAT CIGARS PASTA

*filled with buffalo mozzarella, spiny dye-murex, lemon and pine nuts from San Rossore.*

### PACCHERI PASTA

*hake, broad beans, smoked stracciata cheese and Pantelleria oregano.*

### SPAGHETTI

*mantis shrimp reduction, Roman cauliflower, bottarga from Orbetello and Leccine olives.*

### FRESH PASTA TORTELLI FILLED WITH WILD BOAR

*fondant shallots cream and Katsuobushi tuna flakes.*

### ORGANIC EGG FROM MAREMMA

*Jerusalem artichoke, glazed onions, courgettes and bergamot reduction.*

## Main course

### RED MULLET

rhubarb, yellow potato and clams.

### SEABASS

roasted, peas, asparagus, caper and mushroom emulsion.

### CODFISH

Miso purée, cauliflower, kumquat and puffed rice.

### HEAD CABBAGE SALAD

Celeriac, Granny Smith apple, caramelized walnuts and sweet Gorgonzola cheese DOP.

### HEIFER BY MACELLERIA FRACASSI

Endive, Burrata cheese and Tuscan bread.

### LAMB FROM LAZIO

Sirloin and belly, artichokes, lemon cream and red turnips.

### PIGEON

Black cabbage, cherries and chocolate.

## Dessert

### PINE NUT CAKE

Apricot compote and Vin Santo sorbet

### ESPRESSINO...

Milk, honey and coffee

### TRIFLE

Alkermes liquor, chocolate and sour cherries

### BUFFALO RICOTTA AND PEARS

Buffalo milk and cinnamon ice-cream

### BREAD WITH OLIVE OIL AND CHOCOLATE

Cardamom cream and strawberry and Tasmanian pepper sorbet

### YOGURT

Fennel scented blueberry compote, mango and chili pepper sorbet

### CREAMY 70% CHOCOLATE

with "torrone salato" and green apple sorbet

### CHEESE SELECTION