

**ATTUALITÀ**

*The savoir-fair of our  
small farmers and  
livestock farmer*

**5 COURSES**

Spring salad 1,7, 8, 9  
White and green asparagus, aged pecorino cheese and spring vegetables

**134,00**

Veal heart sweetbread, grilled and glazed with rhubarb and licorice 7,9

Agnolotti del plin stuffed with beef , anchovies , green sauce and Fior di  
Capalbio fondue 1,3,4,6,7,9,12

Londa suckling pig, spring agretti , daikon radish and Dijon mustard seeds  
3,6,7,9,10,

Ricotta, Mugello honey and pollen 1,3,7

**OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING**

*Discover our wines in 5 pours*

**74,00****CARTA BIANCA**  
**9 COURSES**

The free interpretation of the Chef

**184,00**

**OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING**

*Discover our wines in 9 pours*

**129,00****IDENTITÀ**

*The soul and the voyage  
of Antonello*

**7 COURSES**

Seared Gillardeau oyster, foie gras, spring onions, salicornia  
and green apple 3,4,7

**164,00**

Veal heart sweetbread, grilled and glazed with rhubarb and licorice 7,9

Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans and bottarga  
1,4,7

Ravioli stuffed with Mediterranean Blue Lobster, pods,  
almonds and its bisque 12,3,4,7,8,12

Creme brulé with peas, garlic e seasonal sprouts 1,3,6,7

Londa suckling pig, spring agretti , daikon radish and Dijon mustard seeds 3,6,7,9,10,

Mascarpone , cocoa and coffee 1,3,7

**OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING**

*Discover our wines in 7 pours*

**109,00**