

APPETISER	Summer salad 5,7,8, 9 Fiesole courgettes, aged pecorino cheese and spring vegetables	49,00
	Seared Gillardeau oyster, foie gras, spring onions, salicornia and green apple.3,4,7	54,00
	Deer carpaccio, nasturtium, elder and red fruits 1,5	54,00
	Veal heart sweetbread, grilled and glazed with rhubarb and licorice 7,9	44,00
FIRST COUSES	Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans and bottarga 1,4,7	54,00
	Agnolotti del plin stuffed with beef, anchovies, green sauce and Fior di Capalbio fondue 1,3,4,6,7,9,12	54,00
	Handmade cannelloni, courgettes, almonds, mint and lemon 1,3,7,8	54,00
	Tenuta San Carlo organic carnaroli rice with Arcenni farm snail ragù, wild herbs, salted lemon and crispy celery 7,9	54,00
	"Wellness choice dish" - Recommended by our Nutritionist: <i>Carnaroli rice, with its high amylose content, ensures a prolonged feeling of satiety. Tuscan snails are a powerhouse of highly absorbable protein and iron. Wild herbs provide fiber and precious antioxidants. The vitamin C from the lemon and the diuretic properties of celery add freshness and lightness. A complete and balanced dish that nourishes and sustains.</i> <i>Caloric intake 433 kcal: 11.6 g protein, 39.9 g carbohydrates, 25.6 g fat, 1 g fiber.</i>	
MAIN COURSES	Pagliana Pigeon in Two Acts... 1,7,9 <i>Special 70th Anniversary FH55 Hotels</i>	84,00
	Londa suckling pig, braced lettuce, melon and cucumbers 1,3,6,7,9,10,	59,00
	Wild Mediterranean sea bass, spinach, Siberian classic caviar and Champagne Louis Roederer Brut Premiere 3,4,7,12	74,00
	Red tuna, veal and herbs in scent of sea 3,4,7,9	64,00

Fish intended for consumption raw has undergone a preventive treatment by freezing in accordance with current regulations.