

The
V E G E T A R I A N

Summer salad ^{5,7,8,9}

Fiesole courgettes, aged pecorino cheese and spring vegetables

Spaghetti Gentile di Gragnano, seaweed and cannellini beans ^{1,4,7}

Tagliolini, cacio & pepe sauce, liquorice ^{1,7}

Crepe brulé with pepper, pickled vegetables and Modena balsamico 15 years old ^{1,3,6,7}

Mascarpone, cocoa and coffee ^{1,3,7,12}

5 C O U R S E S

144,00

Our Plant-Based Cuisine

Eating plant-based is not just a conscious choice, but a true philosophy of life. Our vegetarian menu changes four times a year, following the rhythm of nature and the seasons.

Each dish is the result of careful research and experimentation, aimed at creating recipes that are both balanced and nutritious. We select only zero-km products from the Fiesole area and the Florentine countryside to preserve their organoleptic and nutritional properties.

At the heart of our culinary offer is a plant-based cuisine that supports the local economy, respects the environment, and carefully transforms excellent raw materials. Thanks to the creativity of Chef Antonello Sardi, each ingredient becomes the star of an experience dedicated to taste and well-being.