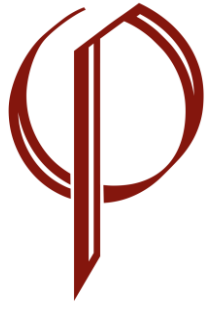


SUMMER MENU
2022

TOMATO, BURRATA CHEESE, AROMATIC HERBS FROM THE ORCHARD	28
STUFFED SQUID, ARTICHOKE	30
PHEASANT AND LIVER TERRINE, CESAR SALAD	32
MACCHERONI, EGGPLANT, TOMATOES, EXTRAGON	30
COLD PICI, SHRIMPS AND MULLET BOTTARGA, BARATTIERI	32
STUFFED PAPPARDELLE, LIKE A TRADITIONAL TUSCAN BRUSCHETTA, MUSHROOMS	30
FISH OF THE DAY, ZUCCHINI, CAVIAR	48
DEER, PARSNIPS, LEMON AND CAPERS	43
GRILLED PIGEON, SWEET PEPPERS, FOIE GRAS	45
FIorentina STEAK, GLAZED POTATOES AND LETTUCE HEARTS	8*
*PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
FIGS IN RED WINE, CREAMY FRESH CHEESE, ALMONDS	16
TIRAMISÙ	16
ITALIAN RUM BABÀ, APRICOT, OAT ICE CREAM	16



SUMMER TASTING MENU
2022

FROM THE GARDEN COMES NOT ONLY SOME OF THE REFINED RAW MATERIALS,
BUT ALSO THE INSPIRATIONS AND IDEAS FOR NEW CREATIONS
AND TASTE SUGGESTIONS THAT ACCOMPANY THE SEASONS.
WHAT THE GARDEN OF BADIA OFFERS US IS A UNIQUE AND PRECIOUS ELEMENT.
OUR MISSION IS TO GIVE IT THE VALUE IT DESERVES

TOMATO, BURRATA CHEESE, AROMATIC HERBS FROM THE ORCHARD
PIETRABIANCA 2020

STUFFED PAPPARDELLE, LIKE A TRADITIONAL TUSCAN BRUSCHETTA, MUSHROOMS
MAGGIARINO 2017

DEER, PARSNIPS, LEMON AND CAPERS
CONT'UGO 2020

FIGS IN RED WINE, CREAMY FRESH CHEESE, ALMONDS
MUFFATO DELLA SALA 2019

TASTING MENU 110
WITH WINE PAIRING 170

UNDER REG. CE1169/11 FOR ALLERGEN DETAILS DIRECTLY REQUEST THE APPROPRIATE DOSSIER

SOME OF THE ITEMS ON OUR MENU UNDER GO A RAPID TEMPERATURE COOLING

PROCESS TO GUARANTEE THE HIGHEST QUALITY AND MEET FOOD SAFETY OBLIGATIONS AS PER MANDATORY HACCP PROTOCOL ACCORDING TO EUROPEAN
LEGISLATION CE852/04ANDCE853/04.