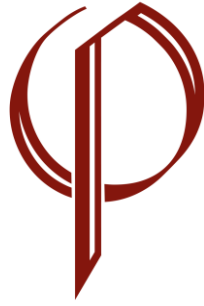




SUMMER END MENU  
2022

SAVOY CABBAGE AND APPLE TERRINE, SMOKED GOAT CHEESE	30
PORCINI MUSHROOM, GRILLED, CARPACCIO, CELERY AND SESAME	32
STUFFED SQUID, JERUSALEM ARTICHOKE	30
MACCHERONI, EGGPLANT, TOMATOES, EXTRAGON	30
SPELLED AND SEA FOOD SOUP	35
STUFFED PAPPARDELLE, LIKE A TRADITIONAL TUSCAN BRUSCHETTA, MUSHROOMS	30
SEA BASS, WHITE BEANS AND SEA WEED, VEGETABLES FROM OUR GARDEN	48
DEER, PARSNIPS, LEMON AND CAPERS	43
GRILLED PIGEON, SWEET PEPPERS, FOIE GRAS	45
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES	8*
*PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
BARLEY, COCOA, CITRUS	16
TIRAMISÙ	16
FIGS IN RED WINE, CREAMY FRESH CHEESE, ALMONDS	16



SUMMER END 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

SAVOY CABBAGE AND APPLE TERRINE, SMOKED GOAT CHEESE  
VINTAGE TUNINA 2020

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

DEER, PARSNIPS, LEMON AND CAPERS  
CONT'UGO 2020

BARLEY, COCOA, CITRUS  
KALORO MOSCATO 2020

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.