



AUTUMN MENU
2022

SAVOY CABBAGE AND APPLE TERRINE, ROASTED BEEF SAUCE, SMOKED GOAT CHEESE	30
PORCINI MUSHROOM, GRILLED, CARPACCIO, CELERY AND SESAME	32
STUFFED SQUID, TOPINAMBUR	30
CASARECCE PASTA, MORELLI ARTICHOKE	30
SPELLED AND SEA FOOD SOUP	35
STUFFED PAPPARDELLE, LIKE A TRADITIONAL TUSCAN BRUSCHETTA, MUSHROOMS	32
* CHARITY DISH – YOUR SUPPORT TO AZIONE CONTRO LA FAME	
SEA BASS, WHITE BEANS AND SEA WEED, VEGETABLES FROM OUR GARDEN	48
DEER, PARSNIPS, LEMON AND CAPERS	43
GRILLED PIGEON, FOIE GRAS, POLENTA AND CORN	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
CHESTNUTS, MANDARIN, PASSION FRUIT AND MILK SEMIFREDDO	16



AUTUMN 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, ROASTED BEEF SAUCE, SMOKED GOAT CHEESE
PIETRABIANCA 2021

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 112
WITH WINE PAIRING 172

* CHARITY DISH – YOUR SUPPORT TO AZIONE CONTRO LA FAME

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.