

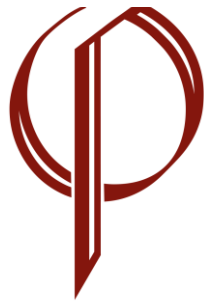


WINTER MENU
2023

ESCAROLE TERRINE, WHITE TURNIP, BLACK TRUFFLE	35
CABBAGES FROM OUR GARDEN, SMOKED EGG YOLK, CAVIAR	38
SCALLOPS AND CARDOON	35
CASARECCE PASTA, MORELLI ARTICHOKE	32
SPELT, JERUSALEM ARTICHOKE, SEAFOOD, MUSHROOMS	35
GUINEA FOWL RAVIOLI, CARDONCELLI MUSHROOMS, ZABAIONE	35
* CHARITY DISH – YOUR SUPPORT TO AZIONE CONTRO LA FAME	
SEA BASS, SMOKED PARSNIPS, WATERCRESS	50
VEAL, BLACK SALSIFY, TRUFFLE AND HAY	50
GRILLED PIGEON, FOIE GRAS, POLENTA AND CORN	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES	9*
* PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
BARLEY, COCOA, CITRUS	18
TIRAMISÙ	18
CHESTNUTS, MANDARIN, PASSION FRUIT AND MILK SEMIFREDDO	18

CHEF MATTEO LORENZINI

PASTRY CHEF FRANCESCA BENEDETTELLI



WINTER TASTING MENU
2023

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

ESCAROLE TERRINE, WHITE TURNIP, BLACK TRUFFLE
MEZZOBRACCIO 2019

GUINEA FOWL RAVIOLI, CARDOCELLI MUSHROOMS, ZABAIONE
BAROLO CERRETTA 2018

VEAL, BLACK SALSIFY, TRUFFLE AND HAY
BOCCA DI LUPO 2019

BARLEY, COCOA, CITRUS
KALORO 2020

TASTING MENU 125
WITH WINE PAIRING 180

* 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.