



WINTER MENU
2023

JERUSALEM ARTICHOKE AND BLACK TRUFFLE	35
VEAL BLANQUETTE, OYSTERS AND CAVIAR	38
GUINEA FOWL IN MILFOIL PASTRY	35
CASARECCE PASTA, MORELLI ARTICHOKE	32
SPELT, LOBSTER, WHITE BEANS AND LEMON	45
GNOCCHI, VEAL CHEEK AND MUSHROOM	35
SEA BASS, CARROTS, HAZELNUTS, SPICES	50
VEAL, BLACK SALSIFY, TRUFFLE AND HAY	50
GRILLED PIGEON, FOIE GRAS, CELERIAC, DRY FIGS AND OLIVES	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES	9*
*PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
LEMON CURD, MERINGUE	18
MILFOIL, APPLE AND VANILLA	18
ALL ABOUT CHOCOLATE	18



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

GUINEA FOWL IN MILFOIL PASTRY
VINTAGE TUNINA 2020

GUINEA FOWL RAVIOLI, CARDOCELLI MUSHROOMS, ZABAIONE
MAGGIARINO 2017

VEAL, BLACK SALSIFY, TRUFFLE AND HAY
POGGIO ALLE NANE 2020

LEMON CURD, MERINGUE
MUFFATO DELLA SALA

TASTING MENU 125
WITH WINE PAIRING 185

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.