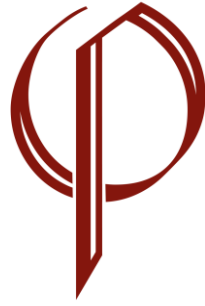


AUTUMN MENU
2023

EGGPLANT, CUCUMBERS AND YOGURT, AROMATIC HERBS FROM OUR GARDEN	35
MARINATED MUSSEL, BEETS, GREEN SAUCE	38
BRAISED RED SAVOY CABBAGE, FOIE GRAS, APPLE AND BLUEBERRIES	38
RAVIOLINI FILLED WITH PAPPAL POMODORO, CRAB, SHELLFISH JUS	38
SPELT, PORCINI MUSHROOM AND SPINACH	38
GNOCCHI, VEAL CHEEK AND SPRING ONIONS	35
SEA BASS, BARATTIERI AND CONFIT TOMATOES, AJO BLANCO SAUCE	50
CINTA SENESE PORK SIRLOIN, CELERIAC IN SWEET PEPPER SAUCE	48
CHICKEN AL MATTONE, FIGS AND ALMONDS	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES	9*
*PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
ALMOND BIANCOMANGIARE, PEACH AND GIN TONIC	18
RIZ AU LAIT, SOY AND CARMEL	18
CHOCOLATE MOUSSE, CACAO GRUÉ AND PASSION FRUIT	18



AUTUMN 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

BRAISED RED SAVOY CABBAGE, FOIE GRAS, APPLE AND BLUEBERRIES

GNOCCHI, VEAL CHEEK AND MUSHROOM

CHICKEN AL MATTONE, FIGS AND ALMONDS

RIZ AU LAIT, SOY AND CARMEL

TASTING MENU 125

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.