



SPRING MENU

2024

CARROTS COOKED AND RAW, CAVIAR	35
ARTICHOKE SALAD, LOBSTER, RICOTTA, GARDEN HERBS	38
ASPARAGUS AND MOREL MUSHROOMS, SABAYON, WATERCRESS AND HAZELNUT	38
SPRING VEGETABLES MINISTRONE RAVIOLI, BASIL PESTO	35
PLIN RAVIOLINI, SCAMPI LOBSTER, LETTUCE AND SEAWEED	40
PICI PASTA, MALLARD MEAT SAUCE AND RED CABBAGE	38
STEAMED SEABASS, CHARD AND GREEN PEAS	50
BROILED PIGEON, BEETROOT, CITRUS FRUIT AND HOP	48
LAMB, SPRING'S FIRST VEGETABLES, ROSEMARY	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES *PER HG (MINIMUM 10 HG)	9*
FREE RANGE CHICKEN EN VESSIE, OURS VEGETABLE GARDEN AND MUSHROOMS (FOR 2 PEOPLE)	108
CHEESE FROM TUSCANY	20
TIRAMISÙ	18
ALL ABOUT CHOCOLATE. BRIOCHE, MOUSSE, ICE CREAM AND BLACK TRUFFLE	18
LEMON, CREME BRÛLÉ AND CITRUS FRUITS	18

CHEF MATTEO LORENZINI



SPRING TASTING MENU

2024

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

CARROTS COOKED AND RAW, CAVIAR

SPRING VEGETABLES MINISTRONE RAVIOLI, BASIL PESTO

BROILED PIGEON, BEETROOT, CITRUS FRUIT AND HOP

TIRAMISÙ

TASTING MENU 125

CHEF'S SELECTION FROM OUR GARDEN, CHEESES AND DESSERT 110

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 CE852/04 AND CE853/04.