



SUMMER MENU  
2024

ZUCCHINI, RICOTTA CHEESE AND ZUCCHINI FLOWERS	35
TOMATOES FROM OUR GARDEN, COOKED AND RAW, CAVIAR	38
FOIE GRAS, CHERRIES AND BEETROOT	38
SUMMER VEGETABLES MINISTRONE RAVIOLI, BASIL PESTO	35
PLIN, SEA LETTUCE AND SHELLFISH BROTH	40
SPELT, SEAFOOD AND EGGPLANT CONFIT	40
ROASTED JOHN DORY FISH, MARINATED CUCUMBERS AND MUSHROOMS	53
BROILED PIGEON, CHICORY AND PLUMS	48
SADDLE OF DEER, BARATTIERI, AVOCADO AND BLACK OLIVES	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES *PER HG (MINIMUM 10 HG)	9*
ROASTED FREE RANGE CHICKEN, OURS VEGETABLE GARDEN RATATOUILLE (FOR 2 PEOPLE)	108
CHEESE FROM TUSCANY	20
TIRAMISÙ	18
ALL ABOUT CHOCOLATE. BRIOCHE, MOUSSE, ICE CREAM AND BLACK TRUFFLE	18
STRAWBERRIES, PISTACHIO, ROCKET	18



## SUMMER 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

ZUCCHINI, RICOTTA CHEESE AND ZUCCHINI FLOWERS

SUMMER VEGETABLES MINISTRONE RAVIOLI, BASIL PESTO

BROILED PIGEON, CHICORY AND PLUMS

TIRAMISÙ

TASTING MENU 130

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.