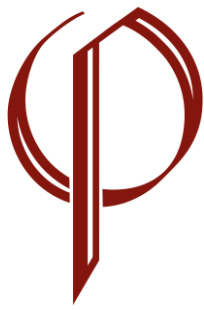


## AUTUMN MENU

2024

EGGPLANT, DELICATELY FRIED, AVOCADO AND PARSLEY	35
TOMATOES FROM OUR GARDEN, COOKED AND RAW, CAVIAR	38
SCAMPI PRAWN, ROASTED WATERMELON, FRESH WALNUTS AND SEA FENNEL	42
RAVIOLI OF WILD MUSHROOMS, SESAME AND HORSERADISH	35
PLIN, SEA LETTUCE AND SHELLFISH BROTH	40
BROILED RABBIT RAVIOLI, SWEET PEPPERS AND OLIVES	38
ROASTED JOHN DORY FISH, MARINATED CUCUMBERS AND MUSHROOMS	53
PIGEON 'AL MATTONE', POTATOES AND FIGS	48
CHICKEN AND FOIE GRAS, BLACK SALSIFY, CREAMY CRAB DIP	50
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES *PER HG (MINIMUM 10 HG)	9*
CHEESE FROM TUSCANY	20
TIRAMISÙ	18
ALL ABOUT CHOCOLATE. BRIOCHE, MOUSSE, ICE CREAM AND BLACK TRUFFLE	18
PEACH, CARAMEL, EARL GREY AND MILK	18



## AUTUMN 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

EGGPLANT, DELICATELY FRIED, AVOCADO AND PARSLEY

RAVIOLI OF WILD MUSHROOMS, SESAME AND HORSERADISH

PIGEON 'AL MATTONE', POTATOES AND FIGS

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 CE852/04 AND CE853/04.