



TRADITIONAL MENU

2026

AT THE BASE OF THE ABBEY DEDICATED TO SAINT MICHAEL THE ARCHANGEL
SINCE THE YEAR 1049
WHERE TIME SEEMS TO HAVE STOPPED

ARTICHOKE THISTLE AND BLACK TRUFFLE , VINSANTO SAUCE	32
RIBOLLITA RAVIOLI, LAMPREDOTTO SAUCE	36
CHICKEN EN VESSIE, POTATO MILLEFEUILLE AND GUANCIALE	54
RICE CAKE AND COOKED CREAM, ALCHERMES	20

TASTING MENU 130

FOR PASSIONATE FANS:

FIorentina STEAK, MARROW BONE, POTATO MILLEFEUILLE, LETTUCE *9

*PER HG (MINIMUM 10 HG)

CHEF MATTEO LORENZINI



INNOVATION

2026

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.

BLUE LOBSTER UDON, FOIE GRAS, ALBUFERA SAUCE	32
ROASTED EEL, TÊTE DE VEAU RAGOUT, RED TURNIP AND CITRUS REDUCTION	32
ROCKFISH PLIN, CACCIUCCO RAGOUT, RED WINE MULLET BROTH	38
CAULIFLOWER RISOTTO, SCALLOPS	36
SEA BASS, GRENOBLOISE SAUCE, COOKED AND RAW CARROTS	48
ROASTED ROE DEER, JERUSALEM ARTICHOKE AND BLACK TRUFFLE	48
CHEESE FROM TUSCANY	20
YOGURT MOUSSE, POMEGRANATE, TEA	20
CHOCOLATE, TAHINI CREAM, OLIVE OIL ICE CREAM	20

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.