



## 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

BEEF TARTARE, OUR GARDEN'S SALAD, TOMATOES AND CHERRIES	36
CASERECCE, GRILLED BELL PEPPERS AND PARSLEY	36
DUCK WITH ORANGE, FOIE GRAS, GRATINATED ASPARAGUS	54
TORTA DELLA NONNA	20

## TASTING MENU 130

FOR PASSIONATE FANS:

FIorentina STEAK, MARROW BONE, POTATO MILLEFEUILLE, LETTUCE AND ASPARAGUS \*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
GREEN BEANS SALAD, RED SHRIMP, CRAB AND ROASTED TOMATOES	38
GRAINS, SUCH AS A RISOTTO WITH SQUID INK, SEAFOOD, AND GLASSWORT	38
MALTAGLIATI, RICOTTA GNUDI, PEARS, SPINACH AND HAY	36
AMBERJACK, ZUCCHINI FLOWERS, POLLEN AND SEAFOOD	48
GRILLED LAMB, 'MERGUEZ' IN BRIOCHES, PEAS AND SESAME SEEDS	48
CHEESE FROM TUSCANY	20
CHOCOLATE AND PEANUTS CAKE, ADDORMENTA SUOCERE	20
PARIS BREST	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.