

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

NICE STYLE SALAD IN ASPIC, BOTTARGA, TUNA SAUCE 36

CASERECCE, GRILLED BELL PEPPERS AND AROMATIC HERBS 36

ROASTED CHICKEN, HERBS FROM OUR GARDEN, TOMATOES, PEACHES 48

RICE CAKE, STRAWBERRIES AND SALTED CARAMEL 20

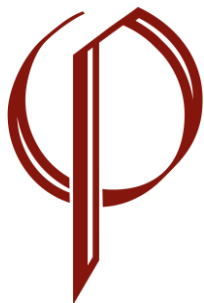
TASTING MENU 130

FOR PASSIONATE FANS:

FIorentina STEAK, MARROW BONE, POTATO MILLEFEUILLE, LETTUCE, TOMATOES *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.

LOBSTER, HAM AND MELON	38
ROASTED EEL UDON, CAVIAR, WILTED STRAWBERRIES	32
GRAINS, SUCH AS A RISOTTO WITH SQUID INK, SEAFOOD, AND GLASSWORT	38
MALTAGLIATI WITH PARSLEY, PORCINI MUSHROOMS GENOVESE SAUCE, APRICOTS	36
TURBOT, WHITE TURNIPS COOKED IN HAY, LEMON	48
STUFFED QUAIL, PORCINI MUSHROOMS AND FIGS	48
CHEESE FROM TUSCANY	20
CHOCOLATE AND PEANUTS CAKE, ADDORMENTA SUOCERE	20
RUM BABÀ, MELBA PEACHES	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.