

## MENÙ L'INCONTRO

### \* Amouse-bouche \*

#### Yoga

Plant-base, natural, experiential salad;  
It is Spring time, passing through the Korean art of fermentation.  
€23

#### I fantastici quattro

Jerusalem artichokes, San Miniato Black Truffle, Parmesan cheese and a farm egg.  
No spoilers!  
€24

#### First courses

Free choice

#### Maggese

Asparagus “in love” with fresh goat cheese creamed,  
green tomatoes and chickpea hummus;  
Slices of black truffle.  
€27

#### Bee-Side

Kefir mousse with organic honey by Alain and Arianna,  
osmosis strawberry and basil.  
“Grand final!”  
€15

### \* Assorted petit fours \*

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*Cover charge: €5*

#### Due risi

The essential taste of rice and other precious ingredients:  
Jerusalem artichokes, wild mushrooms and seasonal truffle.  
25€

#### Chitarrine

Homemade pasta with local flours and organic eggs,  
sour butter, yellow tomatoes and raw asparagus.  
€25

#### Gnocchi

Smoked potato dumplings,  
soft velvety of Sicilian almond, peas and apple chutney.  
€25

#### “Rasnal”

Etruscan soup made with red beans from Lunigiana  
and Zimino of spring herbs;  
Stuffed pasta and Tuscan evo oil.  
€25

### *CHEF RECOMMENDATION...*

*“Menù L’Incontro” 5 course-menu with free choice of one first course: €62*  
*“Menù L’Incontro” 6 course-menu with free choice of two first courses: €72*  
*Add 3 pieces of cheese to tasting menu: €13*