



## THE GOURMET EXPERIENCES

### **DISHES BY CHEF ANTONELLO SARDI, LA BOTTEGA DEL BUON CAFFÈ'**



**MICHELIN**

Catch of the day served raw upon availability

Red cliff Mullet, fava Beans, Cedro, Agretti and seasonal Vegetables

Ravioli filled with smoked Monkfish and seabass Bottarga

Tagliolini Pasta with baby Squid, Sage and Chili pepper

Amberjack and Turnips

Fiesole Pigeon

Breast, port-glazed thigh, liver and quinoa ball, chestnuts and spinach

Borgo santo petro Garden:

Hazelnut, Chamomile, Lovage, beetroot Mouse and Baby Carrots

La bottega cheese cake

### **DISHES BY ANDREA MATTEI, MEO MODO**



**MICHELIN**

Seasonal Vegetables, tuscan extra virgin Olive oil

Tiger Prawns, Lemon and Cypress

Asparagous Risotto with Licorice and Mint

Corn flower Agnolotti stuffed with rabbit, "cacciatora" condiment

Roasted Asparagous on Amaranth and Spelt

Lamb, green Peas and sensory Hay

Flowers and Leaves, Mascapone cheese and Plums

Dark Chocolate, countryside Aromas

The above is a sample menu. In addition the chef will suggest dishes and menus according to guest preferences, season and geography.

