



THE GOURMET EXPERIENCES

MENU 1

Catch of the day seved 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

MENU 2

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.

