



## OUR CUISINE

The cuisine we offer within the resort combines a respect of the local ingredients and traditions with an innovative twist, with a continuous search for products at zero km.

We grow our own herbs on the property, press our own olive oil from our olive groves, and make our own organic wine from our vineyard.

## OUR INGREDIENTS

**ORGANIC EXTRA VIRGIN OLIVE OIL:** Conti di San Bonifacio organic extra virgin olive oil is cold-pressed with a mechanical process and made from the olive varieties of Olivastra, Leccino, Frantoio, and Moraiolo. This organic Tuscan olive oil has an intense fruity flavor with artichoke and tomato leaf aromas, characteristically bitter, as is the case with Tuscan oils.

**PASTA FRESCA:** Handmade by our chef, for our pasta, we use ancient flour from Senatore Cappelli mills and eggs from organic farms.

**RISOTTO:** Made with Carnaroli rice 'Olga' from Tenuta San Carlo: a family-run company located in Maremma, just like us.

**COLD CUTS:** These come from the local producer 'Subissati' in Roccastrada: founded in Grosseto over 50 years ago, where the southern Tuscan air contributes to the uniqueness of the seasoning.

**CHEESE:** From the 'Rocca Toscana Formaggi' dairy, run by the Canti family operating in this sector since 1956. It is located in the Metalliferous Hills of Grosseto, where sheep and goat breeding has always been central in this area's economy.

**MEAT:** The meat of the Maremmana breeds comes from our trusted Pellegrini's butcher shop, where the Pellegrini family has been running the buth in this field for generations.

**CINTA SENESE:** Black pork of the Cinta Senese breed from 'Il Buon Maiale Nero' in Ribolla, where Riccardo and Margherita raise the pigs in a semi-wild state and feed them exclusively with local cereals.

**VEGETABLES:** We only use high-quality seasonal products, mostly from our garden and small local producers.

## S T A R T E R S

<b>VENISON HAM</b> SERVED WITH CARAMELISED ONIONS IN RED WINE	<b>16.00</b>
<b>GRILLED SQUID</b> ON FAVA BEAN AND CANDIED LEMON VELOUTÉ	<b>15.00</b>
<b>MAREMMA BEEF TARTARE</b> MARINATED WITH CAPERS, EGG YOLK, MUSTARD, AND ONION	<b>15.00</b>
<b>VIOLET ARTICHOKE "ALLA ROMANA"</b> STUFFED WITH PINE NUTS AND MINT	<b>10.00</b>

## F I R S T C O U R S E S

<b>FRESH PACCHERI</b> WITH ASPARAGUS, LEMON AND ORBETELLO BOTTARGA	<b>14.00</b>
<b>"PICIO"</b> WITH ARTICHOKE, SAUSAGE AND SAFFRON	<b>12.00</b>
<b>PECORINO-FILLED BUTTONS</b> WITH PEARS AND WALNUT PESTO	<b>15.00</b>
<b>PAPPARDELLE WITH WILD BOAR RAGOUT AND ROSEMARY</b>	<b>14.00</b>

## S E C O N D   C O U R S E S

GRILLED LAMB CHOPS 28.00  
WITH ARTICHOKE AND MINT-FLAVOURED COOKING SAUCE

GRILLED ASPARAGUS 20.00  
WITH POACHED EGG, PECORINO SAUCE, AND TRUFFLE

TUSCAN CACIUCCO 28.00  
WITH CRISPY BREAD CROSTONE

WILD BOAR FILLET 29.00  
SERVED WITH REPASSED CHICORY AND SULTANAS

OUR CHIANTINA VITELLONE FIORENTINA 8.00 - 100 gr/3.5 oz

THE HISTORY OF THE FLORENTINE STEAK IS ALMOST AS OLD AS THE CITY OF FLORENCE, AND IT'S  
INTERTWINED WITH THE MEDICI FAMILY, WHO GOVERNED IT BETWEEN THE 15TH AND 18TH  
CENTURIES.

ON THE NIGHT OF SAN LORENZO, PEOPLE GATHERED AROUND HUGE BRAZILERS DRINKING WINE  
AND DELIGHTING THE PALATE WITH THE SUCCULENT VEAL THAT WAS OFFERED TO THEM BY THE  
FLORENTINE GENTLEMEN.

SOME ENGLISH MERCHANTS WERE SO DELIGHTED THAT THEY ASKED FOR THE BEEF STEAK, AND HERE  
COMES THE NAME "BISTECCA" ALLA FIORENTINA.

THE AGING OF THE MEAT, THE BREED OF THE ANIMAL, THE TYPE OF CUT, AND THE COOKING  
METHOD ALL NEED TO FOLLOW STRICT STANDARDS AND UNWRITTEN RULES THAT ARE WIDELY  
KNOWN TO ENTHUSIASTS.

SERVED ON HIMALAYAN SALT STONE AND AGED FOR 45 DAYS WITH SEASONAL VEGETABLES.

## DESSERTS

TIRAMISÙ	10.00
CANTUCCI AND VINSANTO	8.00
STRAWBERRY AND PEPPERMINT MOUSSE WITH FRESH STRAWBERRY SALAD	10.00
WHEAT SHORTBREAD WITH ORANGE-FLOWER RICOTTA CREAM AND BITTER ORANGE MARMALADE	10.00
SABA FARM CHEESE TASTING WITH HONEY AND HOMEMADE JAM	14.00

