



## 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.

## T O S H A R E ( F O R 2 P E O P L E )

MIXED PLATTER OF LOCAL COLD CUTS AND CHEESES 24.00  
ACCOMPANIED BY HOMEMADE JAMS

## S T A R T E R S

GRILLED SQUID 17.00  
WITH FENNEL SALAD, ORANGES AND GREEN OLIVES

PROSCIUTTO DI CERVO 17.00  
WITH ROCKET SALAD AND GRAPES

PUMPKING CREAM SOUP 15.00  
WITH BREAD CROUTONS AND SMOKED MAREMMA SCAMORZA CHEESE

TRUFFLE COCOTTE. 15.00  
TRUFFLE-FLAVORED POTATO FLUFF, CREAMY YOLK AND PEAR PECORINO CHEESE

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

PAPPARDELLE WITH WILD BOAR RAGOUT 16.00  
FROM MAREMMA WITH ROSEMARY

TAGLIOLINI WITH PORCINI 18.00  
FRESH HANDMADE PASTA WITH PORCINI MUSHROOMS AND GRAN MAREMMA CHEESE

CARNALORI RISOTTO. 18.00  
SAUTED WITH MONTEREGIO CDSB AND TUSCAN PECORINO FONDUE

GNUDI WITH RICOTTA 15.00  
WITH SWISS CHARD FROM OUR GARDEN, BUTTER AND ANCHOVE

## S E C O N D   C O U R S E S

BEEF GANASCINO WITH CRISPY BLACK CABBAGE AND DOCET CDSB	28.00
DOUBLE-COOKED DUCK WITH PUMPKING AND HINTS OF APPLES	26.00
CHATCH OF THE DAY FRESH FISH FROM ORBETELLO ACCORDING TO AVAILABILITY AND SEASON	24.00
TRADITIONAL TUSCAN RIBOLLITA	15.00

OUR CHIANINA 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 BRAZIER 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

TRADITIONAL TIRAMISU 10.00  
WITH COFFEE SAUCE

VIN SANTO AND CANTUCCI 7.00

WARM HALENUT BISCUIT 10.00  
WITH HAZELNUT AND ORANGE CREAM

CHOCOLATE TEMPTATION 10.00  
THREE-CHOCOLATE MOUSSE WITH BITTER COCOA CRUMBLE

