



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

MIXED PLATTER OF LOCAL COLD CUTS AND CHEESES ACCOMPANIED BY HOMEMADE JAMS	16.00
RAW SEAFOOD SELECTION OF RAW SEAFOOD FROM ORBETELLO WITH RED PRAWNS, SQUID NOODLES SEA BASS CARPACCIO AND AMBERJACK TARTARE	22.00
TOASTED TUSCAN FOCACCIA WITH SMOKED SCAMORZA CHEESE, RED PRAWNS AND CHERRY TOMATOES	14.00
TOMATO TARTARE BEEF HEART TOMATO FROM OUR GARDEN, BASIL PESTO AND BURRATINA MAREMMANA	12.00
MAREMMA VEAL BATTUTA WITH MUSTARD SEEDS ACCOMPANIED BY SPICY ROCKET AND MARINATED EGG YOLK	16.00
STUFFED ZUCCHINI FLOWERS WITH BUFFALO MOZZARELLA AND AGGIUGHE, TOMATO VINAIGRETTE BASIL AND MEDITERRANEAN BLACK OLIVES	16.00

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

PAPPARDELLE WITH WILD BOAR RAGOUT WITH MONTEREGIO CDSB REDUCTION AND TONKA BEANS	16.00
---	-------

FRESH PACCHERI WITH MUSSELS AND CHILLI PEPPER	16.00
FUSILLONE WITH ANCIENT GRAINS WITH COURGETTES, MINT, TUSCAN PECORINO CHEESE AND SEARED LANGOUSTINE	16.00
BENTAGLIATI WITH WHITE MEAT SAUCE SENESE PASTA WITH GRAN MAREMMA SAUCE AND BAY LEAVES	15.00 CINTA
PICI WITH GUANCIALE AND PINE NUTS WITH FRESH CIGLIECINO TOMATO AND CRISPY BASIL	15.00

S E C O N D C O U R S E S

AUBERGINE PARMIGIANA "LA TRADIZIONALE" WITH FRIED AUBERGINES, TOMATO, MOZZARELLA, AND BASIL	16.00
TAGLIATA OF CINTA SENESE. WITH SWEET AND SOUR VEGETABLE CAPONATA FROM OUR GARDEN	20.00

SHRIMPS FROM ORBETELLO 24.00
WITH GARLIC, PARSLEY AND CHILLI PEPPER BLENDED WITH ROSÉ CDSB

FILLET OF SAN PIETRO 29.00
WITH CRUNCHY SEASONAL PANZANELLA

OUR CHIANINA VITELLONE FIORENTINA 7.50 – 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 BRAZIERS 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.

D A L L A G R I G L I A

TOMAHAWK OF CINTA SENESE 27.00

CATCH OF THE DAY QM
SELECTION OF LOCAL FISH

MAREMMA HAMBURGER 27.00
WITH TURMERIC AND GINGERBREAD

ALL MAIN COURSES WILL BE ACCOMPANIED BY A CHOICE OF: BAKED POTATOES WITH ROSEMARY,
GRILLED SEASONAL VEGETABLES, HOME-MADE RED POTATO CHIPS

P I Z Z A

REGINA MARGHERITA	16.00
ORGANIC SAN MARZANO TOMATO, MOZZARELLA DI BUFALA MAREMMANA AND FRESH BASIL, CDSB ORGANIC EXTRA VIRGIN OLIVE OIL	
GARDEN PIZZA	16.00
ORGANIC SAN MARZANO TOMATO, FIORDILATTE MOZZARELLA, VEGETABLES FROM THE VEGETABLE GARDEN OUT OF THE OVEN: CDSB ORGANIC EXTRA VIRGIN OLIVE OIL	
FOCACCIA WITH TUSCAN CRUDO	17.00
CHERRY TOMATOES AND BURRATA MAREMMANA	
FRIARIELLI	16.00
SMOKED PROVOLA CHEESE, CINTA SENESE SAUSAGE, FRESH BASIL OUT OF COOKING: CDSB ORGANIC EXTRA VIRGIN OLIVE OIL	
TRUFFLE AND BURRATINA	18.00
FIOR DI LATTE MOZZARELLA, TRUFFLE, SMOKED BURRATINA CHEESE CDSB ORGANIC EXTRA VIRGIN OLIVE OIL	

D E S S E R T S

TRADITIONAL TIRAMISU	10.00
WITH COFFEE SAUCE	
LEMON	10.00
LEMON MOUSSE AND CARDAMOM MERINGUES	
VIN SANTO ICE CREAM	10.00
WITH TRADITIONAL CANTUCCI	
LUKEWARM BRIOCHE	10.00
WITH HAZELNUT ICE CREAM, PRALINE AND CARAMELISED HAZELNUTS	

