



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.

STARTERS

FRIED VIOLET ARTICHOKE WITH RICOTTA CHEESE AND MINT	10.00
CHICKPEA SOUP WITH STEAMED PINK PRAWNS AND FENNEL	12.00
MAREMMA VEAL IN RED WINE WITH CAULIFLOWER AND THYME	15.00
QUAIL IN VINSANTO WITH SPICY CHICORY	15.00

FIRST COURSES

PAPPARDELLE WITH WILD HARE RAGU WITH MONTEREGIO AND TONKA BEANS REDUCTION SAUCE	16.00
RED WINE RISOTTO WITH "DOCET" IGT TOSCANA TUSCAN SAUSAGE AND PECORINO CHEESE	15.00
FRESH PACCHERI WITH MOSCARDINI OLIVES AND PARSLEY	16.00
RIBOLLITA MAREMMANA WITH SAUTÉED CALAMARI	14.00

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

BRAISED BEEF IN MONTEREGIO DOC WINE 26.00
WITH RED RADICCHIO

PIGEON IN WINE 29.00
WITH TURNIP GREENS

PUMPKIN PARMIGIANA 17.00
WITH SCAMORZA CHEESE AND TOMATO RAGU

CRISPY SEA BASS FILLET 26.00
WITH VIOLET ARTICHOKE AND CITRUS SAUCE

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 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.

D E S S E R T S

MAREMMANA TIRAMISÙ 9.00
WITH COFFEE SAUCE AND MERINGUES

CHOCOLATE TASTING 9.00
WITH GRAPPA BIANCA CONTI DI SAN BONIFACIO

SOFT HAZELNUT BISCUIT 9.00
WITH VANILLA PERSIMMON

WILD ROSE BAVARESE 9.00
WITH WHITE CHOCOLATE AND LEMON

