



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

TAGLIERE DELLA MAREMMA	22.00
COLD CUTS AND CHEESES WITH HAND-MADE BREAD AND ONIONS JAM	
TUSCAN CHIANINA TARTARE	16.00
CHIANINA BEEF WITH ANCIENT MUSTARD, SOFT EGG YOLK AND ORGANI OLIVE OIL	
CRISPY POLENTA CROSTONE	14.00
GOLDEN POLENTA, RADICCHIO, AND CHIANTI PECORINO FONDUE	
PUMPKIN SOUP WITH PRAWNS	15.00
PUMPKIN CREAM WITH GRILLED PRAWNS AND CRISPY BLACK CABBAGE	
ANCHOVIES FROM CETARA	12.00
FINE ANCHOVIES WITH SALTED BUTTER AND LEMON ZEST	
ARTICHOKES AND PECORINO	12.00
CRISPY ARTICHOKES WITH PECORINO AND FRESH OLIO NUOVO	

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

PAPPARDELLE WITH WILD BOAR RAGU'	16.00
HANDMADE PAPPARDELLE WITH MAREMMA WILD BOAR RAGU AND AROMATIC HERBS	
SAFFRON RISOTTO	16.00
WITH RUSTIC SAUSAGE AND RED WINE	
TRADITIONAL FARMHOUSE RIBOLLITA	14.00
TUSCAN SOUP WITH BLACK CABBAGE, RUSTIC BREAD AND ORGANI OLIVE OIL	
PACCHERI DEL TIRRENO	16.00
MUSSELS AND CANNELLINI BEAN CREAM WITH SEA AROMA	

SPAGHETTI WITH LEMON AND BOTTARGA	18.00
SPAGHETTI WITH LEMON ZEST AND MULLET ROE	

PUMPKIN GNOCCHETTI WITH PORCINI	16.00
HOMEMADE PUMPKIN GNOCCHI WITH PORCINI MUSHROOMS AND GRAN MAREMMA	

TRUFFLE TAGLIOLINI	28.00
FRESH EGG TAGLIOLINI WITH BLACK TRUFFLE AND GRAN MAREMMA CHEESE	

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

BRAISED BEEF CHEEK IN RED WINE	22.00
WITH DOCET IGP AND BLACK CELERIAC	

COTOLETTA DI VITELLO	28.00
CRISPY BREADED VIEL COTOLETTA	

FILETTO "ALLA ROSSINI"	34.00
FOIE GRAS, TRUFFLE AND MASHED POTATOES	

RANA PESCATRICE AL FORNO	22.00
BAKED MONKFISH WITH CHICKPEA AND SAUTEED CHARD	

BRANZINO O ORATA IN CROSTA DI SALE	24.00
LOCAL SEABASS OR SEABREAM BAKED IN A SALT CRUST	

EGGPLANT PARMIGIANA	16.00
EGGPLANT WITH CONFIT TOMATOES AND FRESH BASIL	

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.

C O N T O R N I

TRIO OF SIDE DISHES	14.00
---------------------	-------

TASTING OG SEASONAL VEGETABLES

ERBETTE DI CAMPO	6.00
------------------	------

LOCAL HERBS AND VEGETABLES SAUTEED WITH GARLIC, OIL AND CHILI

FAGIOLI ALL'UCCELLETTO	6.00
------------------------	------

WITH TOMATO, SAGE AND ORGANIC OLIVE OIL

ROASTED POTATOES	6.00
------------------	------

CHRISPY POTATOES WITH ROSEMARY AND COARSE SALT

CICORIA ALLA ROMANA	6.00
---------------------	------

CHICORY TIPS WITH ANCHOIVES AND GARLIC

D E S S E R T S

CLASSIC TIRAMISÙ	9.00
------------------	------

WITH COFFEE SAUCE AND MASCARPONE

BAVARESE AL VIN SANTO WITH CARAMELIZED PEARS	10.00
WARM CHOCOLATE BROWNIE DARK CHOCOLATE AND TONKA BEAN	10.00
CANTUCCI AND VIN SANTO TRADITIONAL TUSCAN CANTUCCI WITH VIN SANTO	8.00
CASTAGNACCIO TOSCANO WITH PINE NUTS, RAISINS AND ROSEMARY	8.00
GELATO AFFOGATO CREAM GELATO AFFOGATO IN COFFEE AND ESTATE GRAPPA	9.00
ALESSANDRA'S CHOCOLATE SELECTION ARTISANAL HANDMADE TUSCAN CHOCOLATES	9.00

