



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

LOCAL CHARCUTERIE (FOR 2) WITH TYPICAL TUSCAN CHEESE AND COLD CUTS WITH OLIVE OIL CROUTONS	24.00
LIVER PATÉ WITH VINSANTO AND GRILLED HOMEMADE BRIOCHE	12.00
SEARED RED MULLET WITH WARM SALAD OF BARBARA DEI FRATI (AGRETTI) AND GRAPEFRUIT	15.00
PURPLE ARTICHOKE WITH MAREMMA BUFFALO SCAMORZA CHEESE	12.00
GRILLED ASPARAGUS WITH EGG POCHÉ AND PECORINO CHEESE AGED UNDER MARK	14.00

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

SEA BASS TORTELLI WITH SAFFRON AND CRISPY FENNEL	16.00
SPAGHETTI ALLA CHITARRA WITH WHITE TRUFFLE AND GRAN MAREMMA AGED CHEESE	19.00
CACIO AND PEARS RISOTTO WITH THYME SPRINKLED WITH ROSÉ WINE	14.00
RED WINE AND WILD BOAR RAGOUT PAPPARDELLE WITH TONKA BEANS	14.00

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

SHRIMP AND OCTOPUS ROSEMARY SKEWERS WITH RADISH AND GREEN CELERY SALAD	22.00
BRAISED LEG OF LAMB WITH GREEN PEAS AND MINT SAUCE	24.00
DOUBLE-COOKED GUINEA FOWL WITH SMOKED LEEK AND MUST SAUCE	24.00
SEASONAL VEGETABLES MILLEFEUILLE GRATINATED WITH CITRUS-FLAVOURED SHEEP'S CHEESE	18.00

OUR CHIANINA VITELLONE FIORENTINA STEAK 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 E S S E R T S

MAREMMANA TIRAMISÙ WITH COFFEE SAUCE	8.00
DOCET PEAR POCHE WITH BUFFALO RICOTTA CHEESE WHIPPED WITH PINK PEPPER	10.00
ANI-SEED FLAVOURED WARM SWEET BREAD WITH FIOR DI LATTE ICE CREAM	10.00
TRADITIONAL TUSCAN CANTUCCI AND VINSANTO	8.00

