



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

MIXED PLATTER OF LOCAL COLD CUTS 24.00
ACCOMPAINED BY HOMEMADE JAMS

RAW SEAFOOD 35.00
SELECTION OF RAW SEAFOOD FROM ORBETELLO WITH RED PRAWNS, SQUID NOODELS,
SEABASS CARPACCIO AND ABERJACK TARTARE

S T A R T E R S

PAPPA AL POMODORO 13.00
WITH MUSSELS AND BURRATA MAREMMANA

ASPARAGUS SALAD 12.00
WITH SWEET AND SOUR ONION AND BURRATINA MAREMMANA CHEESE

VIOLET ARTICHOKE 10.00
STUFFED WITH SMOKED BUFFALO SCAMORZA MAREMMANA AND MINT

MARINATED BEEF CARPACCIO 16.00
WITH SEASONAL HERBS AND WHITE TRUFFLE

FILLET OF SAN PIETRO 16.00
WITH PEAS, LEMON AND MINT

SLICE OF SEA BREAM IN CRUST 14.00
OF POTATOES AND CITRUS FRUITS

FIRST COURSES

PAPPARDELLE WITH WILD WILD BOAR RAGU WITH MONTEREGIO REDUCTION AND TONKA BEANS	16.00
TAGLIOLINI WITH TRUFFLE WHIPPED WITH GRAN MAREMMA CHEESE AND BLACK PEPPER	22.00
FRESH PACCHERI WITH ASPARAGUS ORBETELLO BOTTARGA AND LEMON	16.00
TAGLIATELLE WITH HARE RAGU WITH PINOT GRIGIO CDSB AND LAUREL REDUCTION	15.00
DURUM WHEAT STRIGOLI WITH ARTICHOKE AND ORBETELLO BOTTARGA	15.00

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

SEPPIA IN UMIDO 24.00
CUTTLEFISH WITH CHARD, TOMATOES AND RED PEPPER

WHITE ASPARAGUS 20.00
GRILLED ASPARAGUS WITH EGG POCHÉ, SPINACH AND TRUFFLE CREAM

LAMB CHOPS 27.00
VIOLET ARTICHOKE SALAD AND SWEET AND SOUR ONIONS WITH MINT SAUCE

CINTA SENESE FILLET 27.00
IN A CRUST OF SEASONAL HERBS, SMOKED LEEDS AND VINSANTO 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

TANGERINE SOUFFLÉ WITH CREAM GELATO	12.00
THREE-CHOCOLATE CAKE WITH CRISPY ALMONDS	10.00
CANTUCCI TOSCANI WITH VINSANTO	9.00
WILD ROSE BAVARESE WITH VANILLA AND CITRUS FRUITS	10.00

