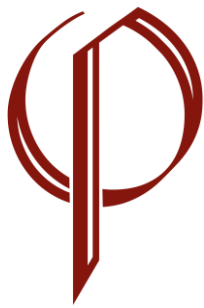


AUTUMN MENU
2024

AUTUMN VEGETABLES "IN CIVET," CREAMY CORN POLENTA	35
BRAISED ENDIVE, CAVIAR, ZABAIONE AND SEAWEED	38
SCALLOPS AND TURNIPS, CARPACCIO AND "IN ZIMINO"	42
RAVIOLI OF WILD MUSHROOMS, SESAME AND HORSERADISH	35
RAVIOLI WITH SEAFOOD ACQUAPAZZA AND ARTICHOKE GUAZZETTO	40
BROILED RABBIT RAVIOLI, SWEET PEPPERS AND OLIVES	38
SEA BASS AND LEEKS, "CACCIUCCO AND 5&5 CHICKPEAS FOCACCIA"	53
PIGEON 'AL MATTONE' AND PERSIMON FRUIT, CELERIAC	48
CHICKEN AND FOIE GRAS, BLACK SALSIFY, CREAMY CRAB DIP	50
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES *PER HG (MINIMUM 10 HG)	9*
CHEESE FROM TUSCANY	20
TIRAMISÙ	18
CHOCOLATE, MANGO AND PASSIONFRUIT	18
RICOTTA CHEESE, WINE PEARS AND CINNAMON ICE CREAM	18



AUTUMN TASTING MENU
2024

FROM THE GARDEN COMES NOT ONLY SOME OF THE REFINED RAW MATERIALS,
BUT ALSO THE INSPIRATIONS AND IDEAS FOR NEW CREATIONS
AND TASTE SUGGESTIONS THAT ACCOMPANY THE SEASONS.
WHAT THE GARDEN OF BADIA OFFERS US IS A UNIQUE AND PRECIOUS ELEMENT.
OUR MISSION IS TO GIVE IT THE VALUE IT DESERVES

BRAISED ENDIVE, CAVIAR, ZABAIONE AND SEAWEED

RAVIOLI OF WILD MUSHROOMS, SESAME AND HORSERADISH

PIGEON 'AL MATTONE' AND PERSIMON FRUIT, CELERIAC

TIRAMISÙ

TASTING MENU 130

UNDER REG. CE1169/11 FOR ALLERGEN DETAILS DIRECTLY REQUEST THE APPROPRIATE DOSSIER
SOME OF THE ITEMS ON OUR MENU UNDER GO A RAPID TEMPERATURE COOLING
PROCESS TO GUARANTEE THE HIGHEST QUALITY AND MEET FOOD SAFETY OBLIGATIONS AS PER
MANDATORY HACCP PROTOCOL ACCORDING TO EUROPEAN LEGISLATION CE852/04 AND CE853/04.