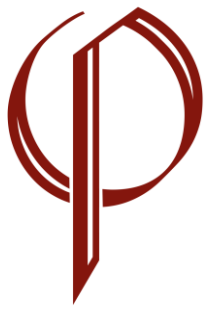


## SPRING MENU

2025

OUR VEGETABLE GARDEN LETTUCE, BLACK TRUFFLE AND MINT	38
ARTICHOKES, SEA URCHINS AND CAVIAR	43
LOBSTER, MUSHROOMS IN GRATIN, SUGARLOAF RADISH AND CITRUS	43
POTATOES CAVATELLI, FONDANT LEEKS, BLACK TRUFFLES	43
RAVIOLI WITH OCTOPUS, SMOKED SCAMORZA CHEESE AND KALE	40
BROILED RABBIT RAVIOLI, SWEET PEPPERS AND OLIVES	38
SEA BASS, CUTTLEFISH 'PEPOSO', OUR VEGETABLE GARDEN SPINACH	53
PIGEON 'AL MATTONE', FOIE GRAS, PEAR AND BLACK SALSIFY	48
VEAL, CRISPY SWEETBREAD, 'LAMPREDOTTO SAUCE, CARROTS	50
ROE DEER, CABBAGE TART, ROASTED MUSHROOMS AND SCOTTIGLIA	48
FIorentina STEAK, UCCELLETTA BEANS AND MUSHROOMS, GLAZED POTATOES *PER HG (MINIMUM 10 HG)	9*
CHEESE FROM TUSCANY	20
RED APPLES IN TATIN, FIOR DI LATTE, POMEGRANATE	20
CHOCOLATE, TAHINI CREAM, OLIVE OIL ICE CREAM	20
RICE CAKE AND COOKED CREAM, ALCHERMES	20



## SPRING TASTING MENU

2025

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

OUR VEGETABLE GARDEN LETTUCE, BLACK TRUFFLE AND MINT

BROILED RABBIT RAVIOLI, SWEET PEPPERS AND OLIVES

PIGEON 'AL MATTONE', FOIE GRAS, PEAR AND BLACK SALSIFY

RICE CAKE AND COOKED CREAM, ALCHERMES

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.