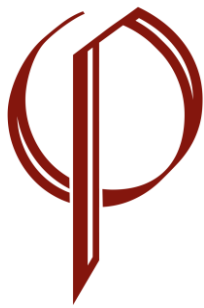


SPRING MENU

2025

BRAISED WHITE ASPARAGUS, GREEN ASPARAGUS SALAD AND ORANGE	38
ARTICHOKES, SEA URCHINS AND CAVIAR	43
PANIGACCI, MOREL MUSHROOMS AND SPRING WILD GARLIC	38
SPELT, GREEN PEAS ALLA FIORENTINA AND LETTUCE	38
RAVIOLI WITH OCTOPUS, SMOKED SCAMORZA CHEESE AND KALE	40
WHOLE WHEAT TAGLIATELLE, SPRING VEGETABLES GAMURGIA	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
GRILLED LAMB, BEER MARINATED, ESCAROLE AND MORELS	48
FIORENTINA STEAK, UCCELLETTO BEANS AND MUSHROOMS, GLAZED POTATOES	9*
*PER HG (MINIMUM 10 HG)	
CHEESE FROM TUSCANY	20
GREEN 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

BRAISED WHITE ASPARAGUS, LINSEEDS AND ASPARAGUS CIVET

RAVIOLI WITH OCTOPUS, SMOKED SCAMORZA CHEESE AND KALE

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.