



“Mrs Jekyll”



Amuse Bouche

Ntomatosoupa

Tomato soup, puffed rice, feta cheese, 'Kalamata' olive
26€ V-GF

Spanakoriso

Carnaroli 'Acquerello' rice, spinach,
lemon, katiki, dill
28€ V-GF

Barbuni

Mediterranean Red Mullet, carrot variation,
Trikalinos roe, Tuscan saffron psarosoupa
38€ GF

Pre Dessert

Tzatziki

Home made greek yogurt mousse, cucumber granita,
black garlic, dill and mint
22€ V – GF

Petit Fours



€ 110

The tasting menu is for entire party

We kindly ask you to inform us for any possible allergies or intolerances

V –Vegetarian

GF – Gluten Free

LF – Lactose Free



“Dr Jekyll”



Amuse Bouche

Bianco

Tuscan potato salad, fermented lemon, Baikal caviar,
Mediterranean cod fish

26€ GF

Muuu

Chianina beef tartare and bone marrow, Tuscan bitter beer,
kum quat from our back garden

26€ LF

ReGallo

Bottoni pasta filled with tuscan chicken 'Pastitsada',
braised cockscombs with vin santo wine, lovage

28€

Cosimo de' Medici

Cinta Senese pork with seven days of cooking,
pommes fondant, jus de porc with orange and spices

38€ GF

Due piccioni con una rapa

Tuscan pigeon cooked over olive coal,
pigeon anchovie, patzarosalata, petimezi

38€

Pre Dessert

ION

Tuscan milk chocolate Noalya mousse,
bitter almonds

22€ V

Petit Fours



€ 130

The tasting menu is for entire party



“Mr Hyde”

€ 160

