



“Dr Jekyll... in Chianti”

Welcome from the Chef *V*

Pâté

Poultry liver pâté, apple, Tuscan spices

ReGallo *GF*

Carnaroli rice, chicken jus, cock's combs, fermented Sambuco flowers

Travelling Pigeon 1498km

Pigeon, beetroot, vine leaves

Pre Dessert *V*

ION *V*

Tuscan chocolate, dried fruit praliné

Petit Fours *V*



€130

The ‘Dr Jekyll’ tasting menu dishes are also available ‘à la carte’

2 dishes of your choice €80

3 dishes of your choice €100

There are Vegetarian & Gluten Intolerant menus available

V – Vegetarian *GF* – Gluten Free



“Dr Jekyll... on Holidays”

Welcome from the Chef *v*

Artichokes à la Grecque *v, GF*

Artichokes, carrots, potatoes, dill

Saganaki

Acorns flour bottoni pasta, feta, horseradish, red prawns

Ricci e Poveri

Spaghetti, sea urchin, orange, 'Trikalinos' bottarga aged in spices

Catch me if you can

Catch of the day, sea snails, trahana, bay leaf, grilled salad

Pre Dessert *v*

Sogni d'oro *v, GF*

Honey, camomile, lemon, fenugrec

Petit Four *v*



€150

The tasting menu is for the entire party

Please inform us for any possible allergies or intolerances.

For information about our allergy list please ask for the specific documentation.



“Mr Hyde”



€ 170