



MIE
NT

In case of intolerances or allergies, please contact the room manager.

Fish destined to be eaten raw or practically raw has undergone prior sanitation treatment complying with the requirements of Reg. CE 853/2004, Annex III, Section VIII, Chapter 3, Letter D, point 3.



TASTING MENU

A GASTRONOMIC JOURNEY
CONCEIVED BY CRISTIANO TOMEI
THAT RECOUNTS THE UNION
OF THE FLAVORS OF LAND AND SEA
IN THE OLDEST TUSCANY.

5 COURSES

90€

7 COURSES

110€

(DRINKS NOT INCLUDED)



ME NT

ENTRÉES

RAW SEAFOOD
AND GIARDINIERA

28€

TERRAFORTE RED MULLET

25€

URCHIN AND MARROW
CATALANA CREAM SERVED
WITH SMOKED SEAFOOD SALAD

25€

EEL "IN SAOR" WITH SALAD

20€

SQUID FILLED WITH WILD GAME

23€

"TUSCAN ENTRÉE"

20€

TERRAFORTE ARTICHOKE WITH
PEANUT BUTTER

18€

MAINS

RICE IN THE FOREST

28€

PAPPARDELLE IN RAGÙ WATER
AND GAME

28€

RAVIOLI FILLED WITH CASTELLO
DEL TERRICCIO EXTRA VIRGIN OLIVE
OIL AND BLACK CABBAGE POWDER

25€

TERRAFORTE SEAFOOD SOUP

26€

GREEN TORTELLO, PUMPKIN
AND CYPRESS

25€

PENNONI WITH PROSCIUTTO
AND CREAM SAUCE

23€

SPAGHETTO WITH GARLIC,
CHILLI PEPPER AND TUSCAN
PRICKLY PEAR

23€

SECOND COURSE

ROE DEER MARINATED WITH
VERMOUTH AND BEETROOTS

30€

PIGEON AND JUNIPER

30€

MIXED DEEP-FRY ON A NAPKIN

28€

CAULIFLOWER IN THE
LUPICAIA'S POMACES

25€

WILD BOAR AND ACORNS

28€

HAKE WITH PINUNUTS
"MUGNAIA" SAUCE

28€

"LA MORSELLATA
DI SAN GIOVANNI" CODFISH

30€

THE SELECTION OF MATURED MEATS COOKED ON OLIVE WOOD

UPON REQUEST
AND AVAILABILITY

DESSERTS

WHITE CHOCOLATE, OLIVE
TREE, OLIVE

10€

TARTE TATIN

10€

MONT BLANC, ROSEMARY,
ORANGE

10€

TIRAMISÙ IN THE WOOD

10€

MARITONZO IN THE VINEYARD

10€

COFFEE

5€

WATER

5€

