

Traditional Tasting Menu

Amuse bouche from the Chef



“My Pappa al Pomodoro”

Bread and tomatoes soup in different textures



Tuscan “Maremmani”... Expression of the moment

*Homemade tortelli stuffed with buffalo ricotta cheese with baby spinach,
raw beef tartare, creamy Pecorino cheese from Pienza,
Vinsanto jus and “Savini selection” black truffle*



“Tribute to my land”

“Fracassi Selection” pork cheek... Meet “Neapolitan” ragù

*5 hours cooked pork cheek, “Neapolitan” ragù foam,
creamy buffalo cheese, sweet and sour waffle*



Our “Cantuccio”



Petit Four

The menu is served for all guest

"A Pevano" Tasting Menu

Amuse bouche from the Chef



Scampi, Foie Gras and Quail



Tartare and carpaccio of Chianina beef "Fracassi Selection"

Marinated egg yolk, mustard mayonnaise, raw and cooked vegetables, "Pienza" pecorino cheese cream and "Savini selection" fresh black truffle



Potato Gnocchi stuffed with smoked provola cheese

Zucchini pesto sauce, its flowers and basil sprouts



Carnaroli risotto Gran Riserva "Riso Buono"

Creamed with yellow tomato, buffalo stracciatella, blue lobster and pork cheek



"Azi. Agr. Laura Peri" Pigeon in "Terre di Siena" crust

Foie gras and hazelnuts cream, apple tarte tatin and Vinsanto sauce



Tribute to Auguste Escoffier... The Peach Melba

Peach tarte tatin and mousse, Bellini sorbet and white chocolate mousse



Petit Four

The menu is served for all guest

Starters

Five organic tomatoes salad

Buffalo mozzarella, fried baby eggplant, crispy basil sponge and capers powder

€21.00



"My Pappa al Pomodoro"

Bread and tomatoes soup in different textures

€20.00



How to not remember... The Shrimps Cocktail

Cocked shrimps in shabu-shabu style, its mayonnaise,

"Calvisius" caviar, orange sauce and mojito sorbet

€26.00



"My Niçoise Salad"

€25.00



Scampi, Foie Gras and Quail

€28.00



Tartare and carpaccio of Chianina beef "Fracassi Selection"

Marinated egg yolk, mustard mayonnaise, raw and cooked vegetables,

"Pienza" pecorino cheese cream and "Savini selection" fresh black truffle

€24.00

First Courses

Potato Gnocchi stuffed with smoked provola cheese

Zucchini pesto sauce, his flowers and basil sprouts

€ 23.00



Homemade Tuscan "Pici" pasta flavoured seaweed "alle briciole"

Burned cherry tomatoes and olive "Taggiasche", katsubushi and cream of cod

€ 24.00



Tuscan "Maremmani"... Expression of the moment

Homemade tortelli stuffed with buffalo ricotta cheese with baby spinach,

raw beef tartare, creamy Pecorino cheese from Pienza,

Vinsanto jus and "Savini selection" black truffle

€ 25.00



Carnaroli risotto Gran Riserva "Riso Buono"

Creamed with yellow tomato, buffalo stracciatella, blue lobster and pork cheek

€ 27.00



"Pastificio Gerardo di Nola" from Gragnano linguine pasta

Basil cream, raw red prawns and salty citrus crumble

€ 26.00



Spaghetti pasta al Pomod'... Oro

"Pastificio Vicidomini" spaghetti with 5 organic tomatoes: yellow Datterino,

Corbarino, Cherry Tomato, San Marzano and Cuore di Bue with

parmesan foam and basil powder

€ 25.00

Main Courses

Black Cod with lemon confit and "Panzanella" salad

€36.00



Red Mullet with decomposed eggplant parmigiana

€34.00



Grilled beef

*"Galletti" mushrooms, celeriac puree, chard, baby carrot,
potato and Chianti Classico reduction*

€28.00



"Macelleria Chini" Lamb

*Loin of lamb in bread crust with smoked potatoes foam,
peppers cream and sauce*

€28.00



"Tribute to my land"

"Fracassi Selection" pork cheek... Meet "Neapolitan" ragù

*5 hours cooked pork cheek, "Neapolitan" ragù foam,
creamy buffalo cheese, sweet and sour waffle*

€26.00



*"Ag. Agr. Laura Peri" Pigeon in "Terre di Siena" crust
Foie gras and hazelnuts cream, apple tarte tatin and Vinsanto sauce*

€28.00

Note Allergens

*The products may contain, in trace amounts or as ingredients,
the following substances*

Cereals containing Gluten,

Crustaceans bases products,

Eggs bases products,

Fish bases products,

Peanuts bases products,

Soy bases products,

Milk and milk products,

Frutta a guscio (Almonds, Hazelnuts, Walnuts, Pistachios)

bases products

Celery bases products,

Mustard bases products,

Sesame seeds bases products,

Sulfur Dioxide and Sulphites at concentrations above 10 mg,

Lupin and lupin based products

Shellfish and shellfish based products