



“Mrs Jekyll”



Amuse Bouche

Mediterraneo

Mediterranean red prawns,
fermented lemon, Calvisius caviar, urfa biber
26€ LF-GF

Spanakoriso

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

Morone

Morone di fondale, trahana with ouzo and anice,
courgette variation
38€

Pre Dessert

Tzatziki

Home made greek yogurt mousse,
cucumber granita, black garlic, dill
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

La panzanella Toscana che parla Greco

Tomato salad, cucumber soup,
roasted Tuscan bread dumplings, feta cheese, 'Kalamata' olive
26€ V

ReGallo

Bottoni pasta with Verna flour filled with tuscan chicken 'Pastitsada',
braised cockscombs with vin santo wine, lovage
28€

Magiritsa

Tuscan veal sweetbreads, roasted lettuce,
BIO Toscanelli beans avgolemono
38€

Piccione Viaggiatore, 1496km

Tuscan pigeon cooked over olive coal,
pigeon anchovie, patzarosalata, petimezi
38€ GF

Pre Dessert

ION

Tuscan milk chocolate Noalya mousse,
bitter almonds variation
22€ V

Petit Fours



€ 130

The tasting menu is for entire party



“Mr Hyde”

€ 160

