

STARTERS

- Curly salad flan with seasoned cheese fondue € 15.00
- Sautéed tartare with Mediterranean flavors € 18.00
- Millefeuille endive and spinach with ricotta from our dairy € 15.00
- Chard and wild fennel bundle on fresh tomato cream € 15.00

FIRST COURSES

- Tortelli Mugello with Oasi pesto € 20.00
- Mammoli with cow cream, almond flakes and red radicchio julienned € 20.00
- Half sleeves of kamut with white meat sauce € 18.00
- Risotto with asparagine and calendula with crispy bacon € 22.00

MAIN COURSES

- Larded pork fillet with red grape must reduction € 28.00
- Tuscan peposo with crispy bread wafer € 22.00
- Char with mountain herbs, rye crust with polenta and sage € 26.00
- Greengrocer's medallion with crunchy parmesan € 20.00

SIDE DISHES

- Cannellini beans in flask € 6.00
- Fricandò with seasonal vegetables € 8.00
- Potato cream with saffron € 8.00
- salad and flowers € 10.00

DESSERTS

- Wild cherry pudding and toasted hazelnuts € 10.00
- Amaranth crunchy cheesecake with berries € 10.00
- Cooked cream with fruit salad and lavender € 8.00
- Tiramisu € 10.00
- Homemade cantuccini with verrina del santo € 12.00