# Tasting Menus



## The sea to love

***Our welcome***
*with the Lunasia cocktail*

***Bergamot-scented mackerel***
*kiwi, rocket and smoked yogurt*

***Monkfish cooked in oil with aromatic herbs***
*zucchini, pistachio and strawberries*

***Ravioli filled with clam bread soup***
*with seafood cream*

***Fish fillet from our Riviera***
*stuffed eggplant, raspberries, and oregano*

***Purple prawn tartare***
*lemon balm ice cream, yogurt, cucumber and green apple*

***Fig and almond dessert***
*caramel jelly with tobacco and vanilla*

*€ 140,00 per person, drinks excluded*
*the menu is for all the diners together*

## Thinking vegetable from the park...from the sea

***Our welcome***
*with the Lunasia cocktail*




***Seared scampi with basil ice cream***
*pine nuts, potatoes and first fruits*

***Lukewarm mosaic of mullet MED***
*caponata sauce, samphire with capers, anchovies, and shellfish*

***Fermented dough ravioli, rennet, and saffron***
*sea urchin, tomato pesto, and chives*

***Linguine with flat lobster***
*lemon, focaccia crumbs, and dill*

***Herb-stuffed fish in a bread crust***
*melted potato, green pepper puree, creamed giardiniera, and fish roe*

***Pollen and strawberry ice cream***
*white chocolate, mint and lime*

*€ 160,00 per person, drinks excluded*
*the menu is for all the diners together*

RELAIS & CHATEAUX

## Apuan Mountains



***Our welcome***
*with the Lunasia cocktail*

***Veal carpaccio marinated in spices***
*asparagus, foie gras, hazelnuts, and sherry*

***Ravioli stuffed with wild herbs***
*veal shank and apricot salad, roasted potato broth*

***Spaghetti "chitarra" with legumes flour***
*braised goat, yoghurt and mint*

***Laura Peri's guinea fowl***
*dressing Caesar salad*

***EVO oil ice cream selection 'Laudemio'***
*tomatoes and friggitello pepper*

***Sea buckthorn soufflé***
*thyme ice cream and bitter almond sauce*

*€ 140,00 per person, drinks excluded*
*the menu is for all the diners together*

## Freely freehand ... the Chef chooses for You

***Our welcome and...***
***Five courses, drinks excluded, €120,00 per person***
***Four courses, drinks excluded, €100,00 per person***

*The tasting menu is exclusively for the whole table*

## The ingredients à la carte ...

***Two courses chosen by you, € 80,00 per person***

*"Cooking is history and holistic anthropological culture."*
*L.L #cucinantropologica*

*Thanking the custodian farmers, the farms of the San Rossore Park Estate,*
*Coldiretti and Fishermen's Cooperative, the peasant and hunter are our friends.*

*As provided by EU Regulation No. 1169/2011, we are at your disposal to identify all allergens, also consulting the complete and detailed list for each of our preparations.*

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