Spring Tasting Menu

POLPO ALLA BRACE
grilled Mediterranean octopus, straciatella cheese,
grilled bread, sundried tomato basil pesto
or
ANTIPASTO TOSCANO
chef's selection of salumi from Salumeria Rosi,
pecorino, chicken liver pate, crostini,
cured vegetables
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RISOTTO AI FRUTTI DI MARE
with seafood, cherry tomatoes
or
TORTELLI DI PISELLI
fresh spring pea tortelli, hazelnut crumble,
mint, pea salad, crispy shallots
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GAMBERONI PIETRASANTA
spicy Brandy flambéed shrimp, chestnut honey,
rosemary, zucchine, artichokes
or
CONIGLIO
Rabbit Duo – Breast and Legs alla Cacciatora
with Artichokes
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ZUCCOTTO AL CIOCCOLATO
milk chocolate mousse sponge cake dry meringue
or
TORTA DELLA NONNA
sable tart filled with vanilla cream, toasted
pinoli nuts, caffè-latte gelato