

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTERS

Grilled scalops with lime and shallot Belgian butter, shrimp chips with creamed cod and black olive powder (1, 2, 4, 5, 7, 12, 14)	€ 25,00
Crispy phyllo dough cannoli filled with Sea Snails, carrot sauce, sour cream and dill (1, 3, 5, 7, 14)	€ 22,00
Raw cheviche scalops ceviche and cod liver (4, 5, 6, 8, 14)	€ 22,00
"Miyabi" Wagyu tartare, Cetara anchovy sauce, fried smoked paprika tagliolino, burrata cheese, citrus sauce, sunflower seeds and Sichuan pepper (1, 3, 4, 5, 7, 8)	€ 24,00
Poached "Mountain Egg" with celeriac mousse, Pur Pur bread crumble, wagyu cheek and fermented beetroot powder (1, 3, 7, 8, 9)	€ 20,00
Sant' Ilario raw ham aged 36 months with crunchy rye focaccia, "castraure" and pecorino romano fondue (1, 7, 8)	€ 22,00
Parsnip and asparagus soup, turmeric, sautéed vegetables with aromatic herbs and cabbage chips (1, 3, 5, 7, 10)	€ 20,00

ARTISIAN PASTA

"Del plin" Busara ravioli of blue crab, snow peas and mullet roe (1, 2, 3)	€ 24,00
Fresh egg pasta "Spaghetti" with butter, Cetara anchovy sauce, Cantabrian anchovies and finger lime (1, 3, 7)	€ 23,00
"Miyabi" Wagyu cappelletti with chicory, coconut milk and almonds (1, 3, 6, 9)	€ 24,00
Fresh egg pasta "Buttons" of kid with nettle pesto and mint oil powder (1, 3, 7, 8, 9, 10)	€ 23,00
Fresh egg pasta cocoa "Rigatoni", Jerusalem artichoke, broccoli, stracciatella, Bronte pistachio and fennel (1, 2, 3, 7, 8)	€ 22,00

GRILLED COOKED

Grilled octopus on black garlic potato mousse, caper powder and yellow Piennolo tomato umami (4, 7, 9, 12)	€ 28,00
Amberjack fillet cooked at low temperature, wrapped in cabbage leaf with lovage yoghurt sauce and grilled kohlrabi (180g) (4, 7)	€ 27,00
"Macelleria Fracassi" Chianina steak/fillet (based on availability) "Fiorentine style" with grilled vegetables (for 2 persons, minimum 1Kg)	€ 9 HG
Florentine steak from Piedmont "Cazzamali" selection with grilled vegetables (for 2 persons, minimum 1Kg)	€ 9 HG
Grilled Iberian baby lamb ribs, with roasted cauliflower, beetroot, honey and mustard sauce (10, 12)	€ 26,00
"Miyabi" Wagyu ribeye with herb baby vegetables and balsamic glaze (140g) (6, 9)	€ 50,00
Rubia Gallega beef steak "tagliata style", aged 21 days, with white asparagus and morel sauce (250g) (6, 7, 9, 10)	€ 35,00
Chianina beef burger with milk and almond buns, vegetable coleslaw, asparagus tzatziki sauce, crispy bacon, Pienza pecorino cheese and french fries (1, 5, 7, 8, 10)	€ 24,00
Curried chickpea balls with tarragon and Brussels sprouts (1, 3, 5)	€ 22,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flour	€ 3,00

N.B. In our dishes there may be some products considered for some ALLERGENS.
This presence is possibly signaled for each dish by means of numbers which refer to the list published below.
If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

- 1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy, 7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard, 11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfish