

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTER

Fried Wagyu "Miyabi" tartare in lentil crust with red pepper and white grape zabaglione.	€. 24,00
Poached seafood (Gillardeau oyster, scampi, mantis shrimp, sea snails and sea gurnard).	€. 35,00
Flambéed scallops on its coral foam, lumpfish roe and burnt lemon (1, 2, 4, 5, 7, 12, 14).	€. 24,00
Scallops cheviche, cod liver and citrus fruits foam (4, 5, 6, 8, 14).	€. 22,00
Lemongrass scented crab with Tropea onion "in saor" cream and "Baerii Kala" caviar (1, 2, 3, 4, 12).	€. 30,00
Sant'Ilario raw ham aged 36 months with crunchy rye focaccia and horseradish sauce.	€. 24,00
Poached "Mountain egg" with celeriac foam, "Pur Pur" bread crumble, Wagyu "Miyabi" cured prok jowl and fermented beetroot powder.	€. 22,00

ARTISAN PASTA

Cod cappelletti in chanterelle broth and mullet bottarga.	€. 24,00
Gnocchi stuffed with pumpkin and radicchio on kale cream, "Gennari" parmesan fondue and balsamic vinegar, aged over 50 years, "Acetaia Sereni" selection.	€. 24,00
Fresh egg pasta Spaghetti "all'amatriciana" with Wagyu "Miyabi" cured pork cheek and "Piennolo" cherry tomatoes.	€. 24,00
Fresh egg pasta Spaghetti with butter, lime, anchovy sauce, Cantabrian anchovies and herring roe.	€. 24,00
"Valdarno roasted guinea fowl" tortellini in its broth (bred by "Laura Peri").	€. 24,00
Grilled Tropea onion soup and Valvo cheese with saffron.	€. 22,00

GRILLED COOKED

Mini burgers tasting made with Chianina "Macelleria Fracassi" and piedmontese Fassona "Cazzamali selection" with plantain chips, porcini mayonnaise, seasonal vegetables and smoked blue cheese "Nero Fumè".	€. 35,00
Chianina fillet "Macelleria Fracassi" with mustard sauce and confit artichoke (200g).	€. 30,00
Piedmontese Fassona rib steak "Cazzamali selection" with grilled vegetables (for 2 persons, minimum 1Kg).	€. 9 HG
Fiorentina style steak/fillet (based on availability) of Chianina "Macelleria Fracassi selection" with grilled vegetables (for 2 persons, minimum 1Kg).	€. 9 HG
Lampredotto (slow-cooked cattle fourth and final stomach) mille-feuille, Sardinia's Carasau bread, corn cream, lime and corn flowers.	€. 28,00
Curried chickpea meatballs with tarragon and Brussels sprouts (1, 3, 5).	€. 22,00
Grilled octopus on black garlic potato foam, capers powder and red datterino umami (4, 7, 9, 12).	€. 28,00
Wagyu "Miyabi" ribeye with baby vegetables flavored with aromatic herbs and glaze of its gravy (140g) (6, 9).	€. 50,00
Sichuan pepper soaso with Verduzzo wine leeks and pistachio sauce.	€. 28,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours.	€. 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