



MAIN COURSES

by DELIZIA RICEVIMENTI

SPRING | SUMMER

MAIN COURSES

SIDE DISHES

AUTUMN | WINTER

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* TBQ : This course is not included in the price. The quotation can vary depending on market conditions and availability of the products



MEAT



FISH



VEGETARIAN

SPRING | SUMMER

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LAMB

- Roasted lamb morsels browned in the oven with potato cream and sage and rosemary flavoured shallot
- Pré-salé lamb chops with aromatic herb crust and Chardonnay sauce
- Lamb chops “a scottadito” with Colonnata lard, aromatic herbs, and its jus
- Lamb chops with potato cream and shallot

WHITE MEAT

- Half grilled free-range rooster, crispy Cinta Senese pig cheek and Béarnaise sauce
- Half grilled rooster with spicy emulsion and black rice
- Supreme chicken breast in pistachio crust with honey and Vin Santo sauce

PORK

- Porchetta roasted deboned pork loin with wild fennel and herbs from the Chianti region
- Roasted pork loin with Zolfini beans purée and crispy sage
- Cinta Senese fillet with almond crust flavoured with Vin Santo sauce and chocolate crumbs
- Pork fillet with Tropea onions sauce and green pepper
- Piglet fillet lacquered with Millefiori honey, ginger sauce, and mustard in grains
- Bacon wrapped pork fillet with bread crumbs and herbs in its jus
- Bacon wrapped pork fillet, Parmentier potato with chives and Maldon salt
- Piglet saddle cooked at low temperature on celeriac purée, flavoured with orange and rosemary

BEEF

- Beef sirloin flavoured with rosemary, Brunello reduction and crispy lard strips
- Beef fillet with green peppercorn sauce, mustard and topinambur purée with Maldon salt
- Beef fillet with Chianti Classico sauce and almonds fillets
- Beef fillet with aromatic herbs, Belgian endive purée and sweet and sour red onions
- Beef fillet with foie gras, Colonnata lard and raspberry sauce ^{TBQ *}
- Beef cheek cooked at low temperature on stewed vegetables purée
- Beef sirloin tagliata cooked in its jus with apricot and ginger
- Beef sirloin tagliata with smoked salt, Brunello sauce and toasted hazelnuts
- Beef tagliata with aromatic herbs, rocket salad and Grana Padano flakes

GAME

- Duck breast tagliata with Chianti Classico reduction and confit shallots
- Duck breast tagliata lacquered with honey on celeriac and orange purée with chocolate crumbs.

VEAL

- Veal loin Wellington in bread crust with smoked ham, mushrooms, and truffle essence
- Veal fillet with Burrata cheese cream, cherry tomatoes, red onion confit and basil leaves
- Veal fillet in aromatic herbs crust on topinambur cream and lemon salt
- Bacon wrapped veal fillet, pistachio crust and Vernaccia di San Gimignano sauce
- Tuscan ham wrapped veal fillet with sage
- Veal medallion with artisanal bread crumbs, yellow and red pepper cream with its jus



- Lobster in court bouillon broth, sweet and sour vegetables, and parsley mayonnaise ^{TBQ*}
- Crispy tomato breaded codfish with chard and saffron purée
- Codfish in its cooking oil with peas mousse and sweet paprika
- Grilled scallops with courgette sauce and beer and coffee crumble ^{TBQ*}
- Prosecco flavoured sea bass fillet, with cherry tomato confit, oregano, and sweet and sour red onions
- Sea bass fillet with cherry tomatoes, courgette and Vernaccia di San Gimignano sauce
- Seabass with “Caciucco” fish soup sauce and cailletier olives
- Sea bass fillet on leeks fondue with Tardo Sauvignon and fried leek strips
- Herbs flavoured sea bass fillet flavoured on carrots purée and red currant drops
- Sea bream in breadcrumb crust with citrus on pepper cream
- Tuna with cherry tomato, capers, and olive compote
- Roasted salmon steak in almonds crust and parsley Citronette sauce
- Salmon steak with pistachio crust and buffalo mozzarella cream



- Courgette basket with goat cheese mousse and sweet and sour vegetables
- Melanzane alla Parmigiana, baked fried sliced eggplants filling, layered with mozzarella, tomato sauce and basil emulsion
- Eggplant millefeuille with cherry tomatoes, Fior di Latte mozzarella and basil emulsion
- Courgette millefeuille au gratin with Ricotta cheese, aromatic herbs, and spicy tomato coulis
- Certaldo red onion pie
- Potato pie with a heart of mozzarella
- Summer vegetable strudel with 18-months Parmigiano cream

SIDE DISHES



- Asparagus bundle with Cinta Senese pork jowl
- Green beans bundle with black pepper bacon



- Green leaves with salmon, shrimps, and yoghurt dressing
- Songino salad with tuna, corn, cherry tomatoes, and white onions julienne
- Viareggio salad with Cannellini beans, prawns and Evoo
- Valerian and rocket salad with lemon flavoured marinated prawns



- Caponatina of seasonal vegetables with basil, raisins, and pine nuts
- Cannellini beans with sage leaves
- Variety of radicchio with Pecorino cheese and walnuts
- Green leaves with baguette croutons, brie, and green olives
- Grilled vegetable roll with Aceto Balsamico di Modena
- Roasted potato wedges "alla Ghiotta" with chopped rosemary and sage
- Roasted round potatoes with oregano and Tropean red onions
- Ratatouille with caramelized summer vegetables and Aceto balsamico di Modena
- Potato tower with red onions and sage
- Carrots sautéed with butter and chives
- Sautéed courgettes with mint

AUTUMN | WINTER

MAIN COURSES



LAMB

- Lamb loin in herbs bread crust with blueberry sauce
- Pan-seared lamb ribs with Colonnata lard and aromatic herbs

GAME

- Wild boar pulp with red wine, juniper, and soft Polenta mush cornmeal with herbs
- Supreme guinea-fowl breast in Cailletier olives crust, with Citronella broth
- Duck breast Tagliata with pistachio and Colonnata lard
- Stewed wild boar morsels with Tuscan and Chianti flavours on a soft Polenta mush cornmeal disc.

WHITE MEAT

- Lemon chicken fricassee and spinach purée
- Turkey fricassee with Certaldo onions chiffonade and lime zest
- Grilled half rooster Livorno style with spicy sauce and small melted cabbages

PORK

- Baked Cinta Senese pork loin with stewed baby red onions in its jus
- Piglet fillet with Colonnata lard, Bozza Pratese bread crumble with herbs and sweet potato purée
- Larded pork fillet with Bozza Pratese bread crumble and its jus
- Piglet loin with its jus and shallots confit
- Crispy piglet saddle cooked at low temperature on celeriac purée and herbs sauce
- Crispy piglet saddle cooked at low temperature with mustard and turnip tops sauce

BEEF

- Beef fillet with green peppercorn and mustard sauce
- Beef fillet with Chianti Classico reduction and toasted almond fillets
- Beef fillet flavoured with aromatic herbs, cauliflower cream and its jus
- Beef cheek with stewed celeriac and leeks mousse
- Beef sirloin tagliata with mustard, Tuscan bread crumbs and aromatic herbs

VEAL

- Veal loin Wellington in bread crust with Prague smoked ham, mushrooms, and truffle essence
- Veal medallion with green peppercorn and French mustard sauce on black cabbage cream
- Veal medallion with sautéed Porcini mushrooms and aromatic herbs powder



- Catalan style baby lobster with Citronette sauce and mixed citrus ^{TBQ *}
- Baked codfish with black cabbage breadding and Evoo flavoured potato purée
- Sea bass fillet with cherry tomatoes cream, stewed onions, flavoured with Vernaccia di San Gimignano sauce
- Sea bass fillet with sauteed chard and chickpea spicy cream
- Sea bream fillet with Tardo Sauvignon and leeks purée
- Bluefin tuna with potato and chives purée and soy reduction
- Salmon fillet with toasted almonds, potato slices and sweet paprika powder



- Cauliflower pie with spicy carrot sauce
- Certaldo Red onion pie
- Potato pie with mozzarella heart
- Spinach pie and sheep ricotta cheese
- Pumpkin pie with Amaretto crumble

SIDE DISHES



- Basmati rice salad with chicken morsels and curry dressing
- Rocket salad with speck, Brie, and walnut kernels
- Carrot julienne and Prague ham



- Green leaves with tuna, corn, Pachino cherry tomatoes and onions chiffonade
- Viareggio style salad with Cannellini beans, shrimps and Evoo
- Valerian and rocket salad with marinated raw shrimps



- Sautéed chards with sweet ginger powder
- Sweet and sour Borretto onions
- Cannellini beans flavoured with sage
- Valerian and radicchio salad with oranges and mustard fennel
- Grilled vegetable roulade with Aceto Balsamico di Modena
- Roasted potato wedges "alla Ghiotta" with chopped rosemary and sage
- Butter and thyme sautéed spinaches
- Potato tower with red onions and sage
- Carrot pie with Pecorino and pepper