



# STARTERS

by DELIZIA RICEVIMENTI

SPRING | SUMMER

AUTUMN | WINTER

\* 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

## STARTERS



- Wild boar carpaccio with rocket salad and Parmigiano flakes
- Marinated beef carpaccio with salad aromatized with truffle and aged Pecorino flakes
- Supreme pork loin carpaccio with Certaldo white onions, borage emulsion and chives
- Bresaola bow with Songino salad, pumpkin seeds and liquid Stracchino cheese
- Raw salt marinated beef topside with herbs, courgettes, and apple vinegar
- Guinea fowl pâté with pistachio, green mayonnaise, mixed radicchio in a shortcrust coquette
- Seabass tartare with lemon, crispy celery, and liquid rocket salad pesto



- Raw salt and sugar marinated salmon carpaccio with grapefruit zest and Songino salad
- Florentine courgette cream with crispy prawns and poppy seeds
- Spring seafood Panzanella with parsley emulsion
- Roasted octopus with Cetica potato purée flavoured with chives and carrots
- Sea bass tartare with lemon, crispy celery, and liquid rocket salad pesto
- Sea bass tartare with mint crispy courgettes and guacamole cream
- Salmon tartar with strawberries, radish flowers and lime jelly
- Tuna Tataki style with homemade sweet potato chips, fried and marinated Scapece style courgettes and buffalo mozzarella cream
- Tuna tartare, crispy fennel salad and citronette sauce
- Cream of beans, shrimps' cubes, and goat cheese cream



- Aubergine carpaccio with yoghurt sauce, mint, and hazelnut crumbs
- Grilled courgettes carpaccio with Greek feta and garlic olive oil
- Typical Tuscan Panzanella salad with caramelised red onions and basil emulsion
- Courgette flower with Burrata cheese filling, on cherry tomato sauce and crispy white celery
- Caprese salad with cherry tomatoes, mozzarella pearls, basil and Evoo
- Courgette mille-feuille au gratin with Ricotta cheese, aromatic herbs and spicy tomato coulis
- Potatoes and mushrooms flan on celeriac cream and confit cherry tomatoes
- Warm Pecorino cheese flan with pear compote and crispy vegetables Brunoise with balsamic vinegar
- Chickpeas cream with walnuts bread cubes, crispy leeks strips and fresh Evoo
- Leeks flan with red pepper sauce and herbs crumble

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- Bresaola carpaccio with radicchio, Pecorino cheese flakes flavoured with marc and Evoo
- Wild boar carpaccio with raw artichokes, Castelmagno cheese and Citronette sauce
- Salt raw beef carpaccio, baby radicchio mirepoix, crunchy celery and 18-months Grana Padano flakes
- Tuscan Cecina chickpea pancake with stewed onions, thyme artichokes and Colonnata lard
- “Pommes duchesse” with soft Pecorino cheese, Barco Reale reduction and cibreo of chicken livers.



- Salt and sugar marinated salmon carpaccio with pink grapefruit zest
- Sea bass carpaccio, green apple, and Dijon mustard sauce
- Shrimp tails sautéed with Vernaccia di San Gimignano on Cannellini beans purée and celery roses
- Fresh tuna mirepoix salad with beans, seasonal vegetables and flavoured with rosemary Evoo
- Roasted octopus Caciucco style with Leccino olives
- Tuna tartare, fennel, and citrus salad



- Morelli artichokes carpaccio with pink peppercorn ricotta cheese cream
- Tuscan “Crock di Ribollita” ball with roasted Cannellini beans emulsion
- Savoy cabbage roll filled with potato and vegetables on Sorana beans cream
- Calvana Pecorino cheese bar with dry winter vegetables
- Three cabbages flan with 24-months Parmigiano fondue
- Porcini mushrooms flan on yellow pumpkin cream and almond’s petals
- Artichokes pie with Scorzone truffle sauce and its flakes <sup>TBQ\*</sup>
- Grilled vegetable Parmigiana pie with basil emulsion