

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTER

Fried Wagyu "Miyabi" tartare in lentil crust with red pepper zabaione (1, 3, 5, 7).	€. 24,00
Musky octopus, broccoli and "bagna cauda" (a piedmontese dip made with garlic, anchovies butter and olive oil) (4, 7).	€. 24,00
Flambèed scallop on its foamed coral, lumpfish roe and burnt lemon (1, 2, 4, 5, 7, 12, 14).	€. 24,00
Smoked tuna cheviche with citrus fruits foam and sweet and sour Tropea onion (4, 5, 6, 8, 14).	€. 24,00
Lemongrass scented crab with Tropea onion "in saor" cream and "Baerii Kala" caviar (1, 2, 3, 4, 12).	€. 30,00
Sant'Ilario prosciutto aged 36 months with crunchy rye focaccia and fig mustard (1, 7, 10).	€. 24,00
Poached "Mountain Egg" with porcini mushroom, "pur pur" bread crumble, Wagyu "Miyabi" cured pork jowl and white truffle (1, 3, 7).	€. 28,00
"La Ribollita" (a typical soup of the Tuscan tradition, prepared with autumn vegetables) (1, 9).	€. 22,00

ARTISAN PASTA

Gnocchi stuffed with chanterelle mushrooms on grilled pumpkin cream, lovage, parmesan fondue and Extra-Vecchio balsamic vinegar aged 50 years "Acetaia Sereni" selection (1, 3, 7, 12).	€. 24,00
Egg paccheri with plankton and seafood ragù (1, 2, 3, 4, 14).	€. 24,00
Ravioli stuffed with spider crab, saffron sauce, and sea grapes (1, 2, 3, 9, 14).	€. 24,00
Rigatoni carbonara with grilled Wagyu jowl (1, 3, 7, 8).	€. 24,00
Tagliolini with smoked butter and white truffle (1, 3, 7).	€. 30,00

FROM THE GRILL

Mini burgers tasting made with Tuscany Chianina "Macelleria Fracassi" and Piedmontese Fassona "Cazzamali" selection with plantain chips, kaffir lime mayonnaise and seasonal vegetables (1, 3, 7, 8, 11).	€. 35,00
Piedmontese Fassona fillet "Cazzamali" selection with mustard sauce, potatoes with dill and chives sour cream and Wagyu "Miyabi" cured pork jowl (200g) (7, 10, 12).	€. 30,00
Piedmontese Fassona rib steak "Cazzamali selection" with grilled vegetables (for 2 persons, 1Kg minimum).	€. 9 HG
Fiorentina style steak/fillet (based on availability) of Chianina "Macelleria Fracassi selection" with grilled vegetables (for 2 persons, 1Kg minimum).	€. 9 HG
Curried chickpea patties with tomato and green sauce (1, 3, 5).	€. 24,00
Grilled octopus on black garlic and 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 a glaze of its gravy (140g) (6, 9).	€. 50,00
Lightly smoked sole with porcini mushrooms and black truffle (4, 7).	€. 30,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flours	€. 4,00

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