

RISTORANTE LA TERRAZZA

Appetizer

Trio of tartare	€ 26
Octopus and potato salad with Taggiasca olives and Pantelleria capers	€ 22
Aubergine parmigiana with buffalo mozzarella and basil sauce	€ 20
Chichpea cream with shrimps	€ 22
Curated meat and cheese plate	€ 22

First Courses

Pici with Tuscan wild boar sauce	€ 22
Potato gnocchi with pecorino cream, crunchy cheek and champignon mushrooms	€ 20
Risotto pumpkin with pumpkin chips and crunchy speck	€ 20
Tagliatelle with almond pesto, datterini tomatoes and seared squid fillets	€ 22
Sea bass and zucchini tortelloni with mint and lemon scent	€ 22
Spaghettoni di Gragnano with clams and candied lemon	€ 22

Second Courses

Millefeuille of chianina strips with mushrooms and cream cheese	€ 30
Sliced beef with black pepper and Senese caciotta with spinach	€ 30
Chianina fillet with green pepper or Morellino wine	€ 36
Stewed redfish fillets with peas and caramelized shallots	€ 28
Grilled salmon steak with sesame seeds with gray salt and steamed green beans	€ 30
Sea bass with baked potatoes with rosemary mayonnaise	€ 32
Fried shrimp and squid	€ 24
Catch of the day	100 gr. € 9

Dessert

Classic tiramisu with bitter chocolate chips and coffee ice cream	€ 16
Strawberry crouton, buttercream and bourbon vanilla ice cream	€ 16
Pineapple carpaccio marinated in mint with lemon sorbet and blueberries	€ 12
Hazelnut praline drowned in aged marsala egnog	€ 12
Sliced seasonal fruit	€ 10
Selection of ice cream and frozen dessert	€ 12



Per nostre esigenze di produzione, alcuni ingredienti seguono la catena del freddo all'origine. Il pesce destinato ad essere consumato crudo viene sottoposto a bonifica preventiva mediante trattamento secondo quanto prescritto dalla normativa vigente. In presenza di allergie e/o intolleranze alimentari, il cliente può chiedere al nostro personale di sala che provvederà a fornire adeguate informazioni sui nostri cibi.