



Free-handed itinerary

"Each dish tells who I am, the places I've been to and the people I met.

A journey that, thanks to authentic and evocative flavors, I hope will lead you through my idea of cuisine"

Domenico Francone

7-courses 185 € - with wine pairings 280 €

TERRAMADRE

Red shrimp, spirulina wafer, pappa al pomodoro foam and burrata

Risotto" Riserva San Massimo " with spring garden flavors and fragrances

Maremma tortello... a Sunday memory

Suckling pig, lettuce mayonnaise, smashed potato, annurca apple and Brunello jus

Sweet surprise

5-courses 155 € - with wine pairings 230 € - with cheese 15 € supplement

4-courses 140 € - with wine pairings 200 €

FROM THE GARDEN TO THE TABLE

Organic quinoa, spring vegetable, root vegetable jus and truffle

Risotto" Riserva San Massimo " with spring garden flavors and fragrances

Potato gnocchi, chickpeas hummus, cuttlefish and sea urchins

Bread and egg dumpling with tomato, olives, capers and taralli crumble

Sweet surprise

5-courses 150 € - with wine pairings 220 € - 4-courses 140 € - with wine pairings 200 €

From 4 guests, the tasting menu is required

