

March 14-18, 2018

3 course 2,400 (appetizer or soup, main, dessert)
4 course 2,750 (appetizer or soup, pasta, main, dessert)
5 course 3,200 (appetizer, soup, pasta, main, dessert)

antipasti - appetizer

tonno del chianti di coniglio slow cooked rabbit in olive oil with ricotta cheese	720
sformato fondente di cavolfiore, fonduta di pecorino e pomodori confit 🍷 timbale of cauliflower, tomato confit and pecorino cheese fondue	550
petto d'anatra scottato marinato all'arancia servito su crema di fagioli cannellini rosmarino orange marinated duck breast salad with cannellini beans and rosemary	900

zuppa - soup

zuppa di zucca gialla funghi e pecorino 🍷 pumpkin soup with mushroom and pecorino cheese	450
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primi piatti - pasta course

lasagnette al ragù di cinghiale e briciole di pane homemade lasagnette with ragout of wild boar and bread crumb	650
risotto agli asparagi, lardo e formaggio blu 🐷 carnaroli risotto with green asparagus, lardo and gorgonzola cheese	720

secondi - main course

cinghiale in dolce forte accompagnato da crema di topinambur wild boar with purée of jerusalem artichoke	1,200
faraona marinato alla diavola "di casa mazzei" crema di ceci e cipolle al sale mazzei guinea fowl "alla diavola" with chickpeas and salt baked onion	1,050
filetto di capriolo con cream di mela cipolle al sale e spiaci venison with apple purée, salt baked onion and spinach	1,350

dolci - dessert

castagnaccio alla toscana traditional chestnut flour cake with milk ice cream	390
semifreddo al cioccolato fondente, vinsanto e cantucci (A) chocolate parfait with vin santo and italian almond cookies	420

mazzei special selection

	glass	bottle
badiola igt 2015 (ws 87)	320	1,500
fonterutoli chianti classico docg 2014 (ws 90)	360	1,700
tenuta belguard maremma, belguardo serrata 2014 (ws 89)	420	2,000
castello fonterutoli gran selezione docg 2012 (ws 90)	580	2,800
siepi igt 2013 (js 93) (ws 92)	980	4,900

🍷 Vegetarian Dish, 🐷 Contains Pork, (A) Contains Alcohol

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish. Gluten free options available on request. All prices are subject to 10 % service charge and 7 % government tax. Special discount apply for SPG and The Grande Club Members