

Tasting Menu

Composition of raw seafood delicacies: shellfish , carpaccio and tartare

Slightly cooked langoustine, emulsion of yellow tomatoes,
Saint-Maure de Touraine cheese and tomatoes powder

Fillet of sole with seasonal cabbage, crackling and cornflower essence

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Neapolitan Fusillone (spiral-shaped pasta) served with red mullet creativity

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Fillet of turbot (Rossini style) served with a Madeira essence monkfish liver

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Dessert

Small Bakery

Coffee

€ 130,00 (for person, only for the whole table, wines excluded)

Ristorante
LORENZO



In this restaurant dishes are prepared containing the following allergens: cereals containing gluten, fish, crustaceans, eggs, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, sulfites, molluscs. For information contact staff. Communicating to customers that certain products are processed with the blast chilling (under regulation. CE n. 853/04). The presence of fresh fish and seafood can be influenced by the state of the sea, and therefore, if necessary, frozen food can be used, which will be reported in advance.



Fish Starter

Shellfish tartare lemon scented with caviar and fancy olive oil dressing, garnished with burrata cheese sauce	€ 55,00
Composition of raw seafood delicacies: oysters, shellfish , carpaccio and tartare	€ 60,00
Selection of three small hot tastings	€ 45,00
Gratin of seabed baby squid, delicate garlic aroma, cream of violet potatoes	€ 30,00
Red mullet and escarole sandwich on green tomato gazpacho	€ 30,00
Slightly cooked langoustine, emulsion of yellow tomatoes, Saint-Maure de Touraine cheese and tomatoes powder	€ 30,00
Warm seafood salad with barley, diced tomatoes and seasonal vegetables	€ 35,00
Pan seared scallops served on an emulsion of peppery mussels	€ 35,00
Fillet of sole with seasonal cabbage, crackling and cornflower essence	€ 30,00

Land Starter

The Chef's caprese	€ 20,00
Zucchini flan on Parmesan cheese fondue and truffle shavings	€ 40,00
Fassona beef tartare with gin-marinated egg yolk	€ 30,00
Torchon of foie gras served with spicy pumpkin jam	€ 40,00
Panna cotta prepared with local pecorino cheese (Scoppolato), walnut crumble and honey	€ 25,00

First Courses Fish

"Bavette on fish" - A famous classic Pancooked pasta blended with scampi, baby squid, cuttle fish and golden shrimps	€ 35,00
"Spaghetti Versilia Style" - A traditional local dish Pasta with cockles, mussels and fresh tomatoes	€ 30,00
Risotto Carnaroli creamed with peanut butter and mackerel fillets marinated with bergamot (min. 2 pers.)	€ 35,00
Fragrant clams soup with white fish and shrimps	€ 35,00

Neapolitan Fusillone (spiral-shaped pasta) served with red mullet creativity	€ 30,00
Homemade egg tagliolini served with celery sauce, glasswort, white fish and seafood	€ 35,00
Homemade ravioli stuffed with potatoes and buffalo mozzarella, simmered chard and cuttlefish bouillabaisse	€ 35,00

First Courses Land and Vegetables

Homemade ravioli filled with goat cheese and foie gras, finished with chicken roe	€ 35,00
Risotto Carnaroli creamed with saffron from San Gimignano and veal sweetbreads in Vin Santo essence (min. 2 pers.)	€ 35,00
Cream of Garfagnana spelt and Sorana red beans	€ 25,00
Homemade egg Tagliolini with tomatoes sauce and fresh basil	€ 20,00

Main Courses Fish

Catch of the day baked with vegetables	€ 35,00
Fillet of turbot (Rossini style) served with a Madeira essence monkfish liver	€ 40,00
King size langoustine steamed or baked, served with homemade mayonnaise and white beans	€ 50,00
Sliced amberjack with marinated endives, Aperol spheres, tomato water and a touch of wasabi sauce	€ 35,00
Iceland cod fillet, on a cream of celeriac, oyster leaf and red pepper powder on top	€ 35,00
Baby squid oven baked with vegetable millefeuille	€ 40,00
Crustaceans mix (grilled lobster, boiled langoustine, prawns tartar), miso and shellfish reduction garnished with Pak Choi	€ 55,00

Main Courses Meat

Great fillet of beef (Fassona), reduction of dark beer, potatoes millefeuille and red sauerkraut	€ 45,00
Cheek of veal, braised at a low temperature in apple cider, served on a bed of mash potatoes	€ 35,00
Escalope of goose liver with small marinated peaches with truffle and Sherry reduction	€ 45,00