VITALETA

GOURMET

Beef tartare, mustard dressing, grape marinated in raspberry vinegar,
walnut biscuit, pan brioche and egg yolk (1,3,11)

Fondant leek, jerusalem artichoke in two textures,
Pecorino di Pienza gelato, balsamic pearls (1,7,12,3)

Homemade pasta filled with duck, tossed in fig leaf–infused butter,
served with lacto-fermented figs,
cream of pumpkin and marinated pumpkin (1,3,7,12)

“Vitaleta” spaghettone made with organic Senatore Cappelli durum wheat,
cooked in San Marzano tomato water, served with tomato umami and powder
and Valdichiana Aglione garlic foam (1,7)

Salt-baked red beetroot Wellington,
Swiss chard and Portobello mushroom mustard cream (1,7,10)

Guinea fowl
breast stuffed with mousseline of cockerel and porcini mushrooms,
chestnut cream, roasted porcini,
skewer of sous-vide guinea fowl leg and roasted porcini,
liver and dried porcini jus (7,9,12)

White chocolate and olive leaf mousse, almond praline cream,
our organic EVO oil in three textures and salt (1,3,7)

Lavender ice cream and honey crumble (3,7)

Four courses - 125 Six courses - 165 Seven courses - 175

List of Allergens:
1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk and dairy products - 8 Nuts - 9 Celeriac - 10 Mustard - 11 Sesame - 12 Sulfur Dioxide and sulfites - 13 Lupini beans - 14 Molluscs