

THE  
BENIGNARD  
BEONARD



*Leonardo da Vinci's intuitions and inspirations  
from his "Codice Atlantico".*

*A culinary journey that tells a story of culture  
and passion born in Florence – a city that has  
always been ahead of its time.*

## MENU

Rose-water, fish, crustaceans, garden leaves, edible flowers

*Created in Verrocchio's atelier, together with Sandro Botticelli,  
the Acquarosa is made up of citrus juice and rose essence  
mixed with eggs and vegetarian broth.*

### ***Scabrezza Pinot Bianco 2018 - Marchesi Antinori***

Chianina veal and bread raviolo, "Carabaccia" onion soup with linseed oil

*The Codice Atlantico tells that one of Leonardo's favourite dishes  
was the "Carabaccia", our present day onion soup. Carabaccia derives from  
the Greek "Karabos", which means boat in the shape of a shell.*

### ***Vernaccia Carato 2016 - Montenedoli***

Pecorino cheese risotto, orange, turmeric

*Leonardo used ancient spices to enhance his emotions.*

*Not to forget that he was famous for his specular way of writing.*

*This dish attempts to bring back to life his memory by following the teachings from the Codice.*

### ***Vermentino 2017 - Grattamacco***

Wood pigeon, mustard seed, roots

*Some believe that Leonardo was a vegetarian, but in fact it is known that  
the colombaccio – or wood pigeon – was an essential part of his banquets.*

### ***Rosso di Montalcino 2017 - Banfi***

Fried custard, almond crumble, cinnamon

*And as Leonardo suggests, to make the best version of this dessert add  
a pound of both almonds and cinnamon or a little more or less as desired.*

### ***Verduzzo di Ramandolo - Dri***

Chocolates and mignardises

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*€160.00 per person, beverages not included  
wine pairing: €55.00 per person*

**VILLA SAN MICHELE**  
A BELMOND HOTEL  
FLORENCE