



Dinner

LA LOGGIA

“ Our cuisine aims at delighting your senses...
in a harmonious balance between taste and emotion,
respecting Tuscan food excellence.
‘Cooking connects cultures, passions and dreams’ ”

The Executive Chef



TENTAZIONI TOSCANE

140 (p.p.)

A truly Tuscan tasting experience, inspired by local art and taste.

All diners should preferably choose the same tasting menu.

Ogni cappello ha le sue idee nascoste ...

Chef's aperitif

Agro-Dolce Stil novo

Razor shell from the Pisan coast, green olives, lime

Pinocchio..Sparnocchio

Sheep's milk Coccolo, Viareggio Sparnocchio, Chianina PGI veal tongue, Italian green sauce

St...ART

Velvet wild duck raviolo with Lari cherries, Valdichiana amaranth

VIN...tage

Maremma beef with grapes, Florentine Valdarno wine lettuce, cooked must

Biancolatte

A tribute to Mugello milk and to our beekeeping honey

Nonna Pigna

Our Torta della Nonna with San Rossore pine nuts

ALCHIMIE FLOREALI

120 (p.p.)

A vegetarian tasting menu, totally inspired by the quintessential Tuscan flowers and scents

All diners should preferably choose the same tasting menu.

Ci sono fiori dappertutto per chi è capace di vederli...

Chef's aperitif

Bouquet e Limone

Florentine round courgettes, lemon ash, capers, olives, Follonica edible flowers

Calendula e Tartufo

Cetica potato gnocchi, marigold gel, Mugello Galaverna sauce, seasonal black truffle

Geranio e Zafferano

Spaghettoni risotto with garlic, oil and chilli, saffron sour butter and geranium

Ibisco e Barbabietola

Valdarno small chickpea mousse, confit organic egg yolk, hibiscus and beetroot chutney, crunchy testarolo

Acacia e Sidro

Valdichiana Rugginosa apple and acacia frozen custard

Osmanto e Pesca fiorentina

Florentine candied peach, osmanthus sorbet, Quercetano olive oil biscuit

TO START...

Maremma veal in Garfagnana bread crust, Italian green sauce, cider 34

Viareggio Sparnocchi, pil-pil clams, florentine peach 39

Local amberjack panzanella, Pisanello tomato water aspic, vinegar powder 34

Scarpaccia with round Florentine zucchini,
lemon ash, capers, olives, Follonica edible flowers  30

TO CONTINUE...

Milk Pici, cod fish 'in zimino', Pallino di Toscana cherry tomatoes,
Val di Cornia spinach 32

Bischeri with cacciucco livornese, Grosseto cuttlefish,
Viareggio gamberessa, lemon balm 33

Fagottini filled with traditional Florentine Peposo, Pistoia ricotta
Chianina PGI beef tartare, seasonal fresh truffle 39

Risotto with roasted peppers, Cacio Mugellano.
Casentino Grigio pork- sausage, wild fennel  34

AND THEN SOME...

Local sole with lime, Mugello cremino, puffed rice 32

Argentario snapper, Finocchiona, chanterelles, eucalyptus 35

Maremma lamb, fried peppers, olives,
San Rossore pine nuts, sweet and sour deviled sauce 38

Valdarno pigeon, peas, Lari cherries, Prato vermouth 44

THE CHEF'S TABLE

Take a seat in a secluded alcove in our kitchens, beside a newly uncovered ancient oven. Our Executive Chef Alessandro Cozzolino will welcome you with a refreshing aperitif and canapés. Watch in wonder as the Chef prepares dinner before your eyes according to your personal tastes.

Advance booking required. Available every day on request for up to four guests.



P Presidio Slow Food® Garfagnana bread, Tuscan Pallino tomatoes, Lari cherries, Maremma breed beef, Cetica potatoes, Testarolo, Quercetano olive oil

The letter **P** indicates a dish prepared with at least one Slow Food® Presidium ingredient. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.

Prices in Euro / Service and VAT included - Cover charge 10.00 p.p., water included.

The fish to be eaten raw went through blast chilling in compliance with Regulation (EC) No 853/2004, Attachment III, Section VIII, Chapter 3, letter D, item 3.

Food & beverage allergy information: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

Please see the relevant documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.



VILLA SAN MICHELE
A BELMOND HOTEL
FLORENCE