

LA LOGGIA

Our tasting menus are thoughtfully curated to be savored by the entire table, embracing the shared experience.

You can order à la carte, choosing from the dishes of the various tasting menus:

Two Courses and Dessert	120
Wine pairing	100

"I WISH TO OFFER OUR DINERS
AT LA LOGGIA AN EXPERIENCE
THAT BLENDS CULINARY
PLEASURE WITH WELLBEING
THROUGH A REFINED BALANCE
OF TEXTURES AND FLAVOURS
THAT CELEBRATE TUSCANY."

EXECUTIVE CHEF ALESSANDRO COZZOLINO

Prices in Euros, service included - VAT included

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulfites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate 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.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.



SENSUALITÀ

SENSUAL VEGETALITY

A vegetarian tasting menu paying homage
to our dedicated local farmers
140

Introduzione di gusto

Bouquet d'autunno

Florentine pumpkin, olives,
capers, herbs, flowers

Mugellani a modo nostro

Ravioli filled with potatoes, pisanello tomatoes,
Pecorino cheese, salted lemon

Gnudo rosato

Radicchio, beet, Mugello blu cheese,
mustard seeds

Carabaccia

Crêpes with seasonal black truffle,
Certaldo onions, quinoa, seasonal mushrooms

Agrodolce

Cremisi

Pear, Sichuan pepper, milk, alchermes

Dolcezze

LEGAMI

BETWEEN VICES AND QUIRKS

Chef's culinary life path
190

Introduzione di gusto

Pansè

Viareggio scampi, white melon,
juniper, Oscietra royal caviar

Polvere di stelle

Warm spaghetti with lemon, venus clams,
almond curd, green cherry tomatoes

Ricordo d'infanzia

Risotto with charcoal pepper,
Casentino pork sausage, wild fennel

Piccion...cino

Valdarno pigeon, spiced cauliflower
“tardiva” peach with Prato vermouth

Agrodolce

RocCocò

Almond, orange, ginger

Dolcezze

CONTRASTI

IN THE ETRUSCAN LAND

A tasting menu influenced by
the vibrant hues of Fiesole
160

Introduzione di gusto

Pan molle di mare
Amberjack, panzanella,
Canestrino tomato jus

L'antipasta

Tortelli filled with Versilia style cod,
ricotta cheese, curcuma, wood sorrel

Bischeri... come noi d'altronde

Pasta cooked in "cacciucco" fish broth,
cuttlefish, Vareggio prawns, lime

FieSOLE

Turbot, romanesco broccoli,
Vermentino, carnation

Agrodolce

Bisous fiorentino

74% chocolate and caramel mousse, hazelnut,
alcoholic barley cream

Dolcezze