




POOL RESTAURANT








STARTERS

Grilled Tuscan bread, Pisanello tomato, olives, capers and Maremmano pecorino cheese  18

Lobster salad, fresh Londa peach, Certaldo onion, cherry tomatoes, roasted almonds  32

Tuscan salad with olives, string beans, cherry tomatoes, quail eggs, preserved tuna  28

Roasted chicken salad, romaine lettuce, Caciovia cheese sauce, croutons, crispy pancetta 26

Tuscan tomatoes salads, oregano, basil, buffalo mozzarella cheese   26

MAIN COURSES

Orecchiette with seasonal turnip greens, anchovies, capers, olives and crunchy garlic bread powder 28

Spaghetti with garlic and oil, sauteed clams with Vernaccia wine, freshly parsley 30

Potato gnocchi, pecorino cheese, black pepper, roasted lobster, lime 32

Grilled prawns and langustines served with lemon seasoned lettuce  40

Grilled Maremmano beef sirloin, rocket salad, balsamic vinegar, cherry tomato, pecorino cheese 34

DESSERTS

Florentine sponge cake served with orange pastry cream 18

Classic tiramisu Fiesole style 18

Seasonal fruit plate 18

Selection of ice creams and sorbets 18

 Gluten-free products

 Vegetarian dish

P Presidio Slow Food® Certalto's onion, Valdarno' Bacon

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

Food and 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

