

# LA LOGGIA

DI VILLA SAN MICHELE

"Memories, Art and Nature  
crafted into a harmonious balance of flavours  
celebrating Tuscany"

Executive Chef Alessandro Cozzolino



# LEGAMI

BETWEEN VICES AND QUIRKS

Introduzione di gusto

**Shrimp**

lemon, mustard grains,  
acacia honey

**Agnolotti**

scorpionfish, burrata, cardamom

**Carnaroli**

risotto, roasted bell pepper, fennel,  
Casentino gray piglet

**Piccion..cino**

pigeon, eggplants, strawberries,  
Prato vermouth

**Sweet and sour**

**Almond**

orange, tonka bean, ginger

**Sweetness**

# SFUMATURE

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Introduzione di gusto

Amberjack

panzanella, basil, Canestrino tomato elixir

Egg yolk fagottini

salted cod, Maremma ricotta cheese,  
turmeric, oxalis

Bischeri

cacciucco, Grosseto cuttlefish,  
pink shrimp, green lemon

Wild catch

carrot, galanga, mimosa sauce

Sweet and sour

Bisous

chocolate 74%, caramel, Casentino hazelnuts, barley

Sweetness

160

# SENSUALITÀ

VEGETARIAN SENSUALITY

Introduzione di gusto

Round Florentine zucchini

olives, capers, herbs, flowers

Pratomagno potato

pisanello tomato, pecorino Marzolino cheese,  
salted lemon

Fiesole ciambotta

Summer vegetables, semolina snails, sweet and sour chili pepper

Certaldo onion

truffle, quinoa, seasonal mushrooms

Sweet and sour

Alchermes

fruit salad, Mugello mascarpone

Sweetness

140

Our tasting menus, because of their complexity of preparation, are designed to be enjoyed by the entire table.

You can order a la carte  
by choosing from the courses on the various tasting menus:  
Two-course menu and dessert 120

Wine pairing 100  
Champagne pairing 220

(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

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 N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.