

PRIVATE BUSINESS AND FORMAL DINING
Served at the Stemma or Liberty Restaurant

4-Course Menu – including beverages

TORNABUONI MENU

Grilled prawns
Ricotta cream and liquid Panzanella

Paccheri pasta with Angler fish
artichokes and marjoram

Sea Bream filet
Eggplant cream with “Livornese” soup

Cantucci Bavarian cream, Vin Santo wine sauce

ACCIAIUOLI MENU

Beef tartare
Pecorino cheese fondue, egg yolk and mesclun salad

Black cabbage creamed Risotto
Braised beef with Chianti red wine

Glazed Leg of lamb
Broccoli cream, buttered carrots and herbs reduction

Classic Mille-feuille, Vanilla sauce

STROZZI MENU

Cuttlefish salad marinated in citrus
Raw carrots

Pecorino cheese Ravioli
Zucchini cream and lemon peel

Fish fillet
Potatoes and mussel “Saracena” sauce

Coffee mousse, Kahlua sauce



5-Course Menu – including beverages

PITTI MENU

Veal with Tuna sauce and Orange jelly

Beef carpaccio, Caprino cheese and Truffle egg yolk

Paccheri pasta with Cinta senese ragout and Pecorino cheese from Pienza

Suckling Pig, turnip greens, Indivia salad and Thyme sauce

Hazelnut bar with Vanilla sauce

MEDICI MENU

Liquid Panzanella bread salad with Burrata cheese

Marinated Salmon, Greek yogurt and zucchini with raspberry Vinegar

Risotto Cheese and pepper, Cuttlefish and lime

Catch of the day with Vanilla flavored fennel cream, little cabbage and potatoes Pie

Lemon Bavarois with Amaretto biscuit

Beverage:

Prosecco D.O.C.

*White and red D.O.C. wines that complement the above dishes
will be selected from our winery*

Choice of still and sparkling water

Coffee