ORA D'ARIA
CHEF MARCO STABILE

HONNI SOIT QUI MAL Y PENSE

Menu Degustazione

Our History

Seasonal welcome

Egg en meurette style, bitter herbs and red wine sauce

Guinea fowl extract risotto, black truffle, forest drops

Tortellini filled with Chianti style beef, fresh cream and lemongrass sauce, capers powder

Beef breaded with black cabbage, celeriac purè, vin santo drops

Chestnut flour cake with pine nuts, raisins, fiordilatte ice-cream, rosemary caramel sauce

90€ per person, all the table only

You can add a cheese plate 20€

Cover charge 5€ per person
Olio extravergine d'oliva, Home made breads

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La bistecca alla Fiorentina

TO RESERVE 1 DAY IN ADVANCE

Beef tartare with black truffle

Florentine steack with seasonal sides

Double cream ice cream with Berries

Minimum 2 person
€100 per person

You can add a cheese plate 20€

Cover charge 5€ per person
Olio extravergine d'oliva, Home made breads

You should pare with:

Nobile di Montepulciano Riserva Calimaia Frescobaldi '21. €55

Chianti Classico Gran selezione Rialzi Frescobaldi ' 22. € 65

Brunello di Montalcino Castelgiocondo Frescobaldi '22. € 75

50&50 Capannelle '19. € 180

Barolo Lazzarito Mirafiore '18. € 120

Barolo Riserva Borgogno '16. € 190