

The Silk Road, that once wove through this region, continues to fuel our imagination to these days. Chef Ronen Dovrat Bloch, a Le Cordon Bleu Master, meticulously crafted a menu inspired by the spirit of adventure and exploration. Conveying a fusion of East and West, Europe and the Orient, the restaurant offers guests a sensorial journey through fragrant oriental and European cuisines with a unique Tuscan accent.

## ANTIPASTI

TARTARE DI MANZO LIMOUSINE <sup>3,7,9</sup> 29.00€

tuorlo d'uovo di quaglia, salsa aioli al basilico, cipolla, sedano, menta fresca, erba cipollina e olio d'oliva

CARPACCIO DI FILETTO DI MANZO TOSCANO <sup>7,12</sup> 25.00€

pecorino e olio d'oliva

INSALATA DI PUNTARELLE <sup>4,7,9</sup> 28.00€

puntarelle, sedano, lattuga romana, asparagi, baby finocchio, gorgonzola, pecorino e aceto d'acquiughe

BURRATA <sup>7,12</sup> 25.00€

pomodori misti toscani, burrata, lamponi, fragole sottaceto, glassa di aceto balsamico, olio d'oliva e succo di limone fresco

CARCIOFI ALLA ROMANA <sup>7</sup> 24.00€

carciofi cotti e fritti, crema di topinambur, Grana Padano e salsa di erbe fresche

TATAKI DI TONNO ROSSO <sup>4,6,11,12</sup> 28.00€

tonno rosso scottato e marinato in olio di sesamo in crosta di spezie miste con chutney di carote

GAMBERONI CON POLENTA FRESCA <sup>4,7,11</sup> 30.00€

polenta di mais fresco, gamberoni e bisque di granchio

TAGLIERE <sup>1,7</sup> 24.00€

capocollo, salsiccia secca di cinghiale, lombetto, prosciutto crudo, salamella, pecorino fresco, semi-stagionato e stagionato

## PRIMI

PICI AL RAGÙ DI CINGHIALE <sup>1,3,9</sup> 29.00€

pici tirati a mano e ragù di cinghiale a cottura lenta

SPAGHETTI AGLIO, OLIO E PEPERONCINO POGGIO

ALLA SALA STYLE <sup>1,4,7,8</sup> 24.00€

pinoli, olio d'oliva, burro, acciughe, origano e peperoncino fresco

TAGLIATELLE CON CODA DI BUE RIET <sup>1,3,6,7,9</sup> 29.00€

tagliatelle fatte in casa e coda di bue a cottura lenta

RISOTTO 'ACQUERELLO' <sup>7</sup> 34.00€

polvere di porcini, funghi Portobello e Parmigiano

## SECONDI

FILETTO DI MANZO TOSCANO <sup>7</sup> 45.00€

purè di patate, topinambur e barbabietola scottata

FILETTO DI ORATA <sup>4,7</sup> 39.00€

salsa di pomodoro San Marzano e couscous di cavolfiore

MAZZANCOLLE E CIME DI RAPA <sup>4,7,15</sup> 30.00€

mazzancolle, cime di rapa, aglio, peperoncino fresco e scalogno

POLPO CON SALSIA HARISSA <sup>4</sup> 37.00€

polpo a cottura lenta con salsa Harissa, ragù di verdure e ceci

GUANCIA DI BUE BRASATA <sup>6,7</sup> 42.00€

guancia di bue a cottura lenta, gratin di patate e salsa demi-glace

## DOLCI

TIRAMISÙ <sup>1,3,7</sup> 14.00€

crema di mascarpone, savoiardi fatti in casa, espresso e polvere di cacao

PERE FLAMBÈ <sup>3,7,8,15</sup> 14.00€

Pere caramellate, sfumate in Vin Santo con zafferano e gelato

SFUMATURE DI CIOCCOLATO <sup>1,3,7,8,15</sup> 15.00€

Mousse al cioccolato fondente, brownie, pralinato di mandorle e gelato al caramello salato

<sup>1</sup> Cereali e derivati <sup>2</sup> Crostacei <sup>3</sup> Uova <sup>4</sup> Pesce <sup>5</sup> Arachidi <sup>6</sup> Soya <sup>7</sup> Latte <sup>8</sup> Frutta a guscio <sup>9</sup> Sedano <sup>10</sup> Senape <sup>11</sup> Sesamo  
<sup>12</sup> Anidride solforosa e solfiti <sup>13</sup> Lupini <sup>14</sup> Molluschi <sup>15</sup> \*

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## ANTIPASTI

### TUSCAN LIMOUSINE BEEF TARTARE <sup>3,7,9</sup> 29.00€

quail egg yolk, basil aioli sauce, onion, celery, fresh mint, chive, olive oil

### TUSCANY BEEF FILLET CARPACCIO <sup>7,12</sup> 25.00€

pecorino cheese, olive oil

### PUNTARELLE SALAD <sup>4,7,9</sup> 28.00€

puntarelle, celery, Romaine lettuce, asparagus, baby fennel, gorgonzola, pecorino, anchovy vinegar

### BURRATA SALAD <sup>7,12</sup> 25.00€

mixed tomatoes from Tuscany, pulled burrata, raspberry, pickles strawberry, balsamic glaze, olive oil, lemon juice

### ARTICHOKES ALLA ROMANA <sup>7</sup> 24.00€

cooked and fried artichokes, Jerusalem artichokes cream, Grana Padano, green herbs salsa

### RED TUNA TATAKI <sup>4,6,11,12</sup> 28.00€

seared red tuna in sesame oil marinade, mixed spices crust, carrot chutney

### FRESH POLENTA WITH JUMBO SHRIMPS <sup>4,7,11</sup> 30.00€

fresh corn polenta, jumbo shrimps and crab bisque

### TAGLIERE <sup>1,7</sup> 24.00€

capocollo, salsiccia secca cinghiale, lombetto, prosciutto crudo, salamella, pecorino, semi-aged pecorino, aged pecorino

## PRIMI

### PICI AL RAGÙ DI CINGHIALE <sup>1,3,9</sup> 29.00€

hand-rolled picci pasta, slow cooked wild boar ragout, tomato sauce

### SPAGHETTI AGLIO E OLIO POGGIO ALLA SALA STYLE <sup>1,4,7,8</sup> 24.00€

pine nuts, olive oil, butter, anchovy, oregano, fresh chili

### TAGLIATELLE WITH OX TAIL RIET <sup>1,3,6,7,9</sup> 29.00€

homemade tagliatelle, slow cooked ox tail

### 'ACQUERELLO' RISOTTO <sup>7</sup> 34.00€

porcini powder, portobello mushroom, Parmigiano

## SECONDI

### BEEF FILLET <sup>7</sup> 45.00€

potato purée, Jerusalem artichoke, seared baby beetroot

### SEA BREAM FILLET <sup>4,7</sup> 39.00€

'Sun Marzano' tomato salsa, cauliflower couscous

### MAZZANCOLLE WITH CIME DI RAPA <sup>4,7,15</sup> 30.00€

shrimps, turnip tops, garlic, fresh chilly pepper, shallot

### PULPO WITH HARISSA <sup>4</sup> 37.00€

slow cooked pulpo with spicy Harissa sauce, vegetable ragout, chickpeas

### BRAISED OX CHEEK <sup>6,7</sup> 42.00€

slow cooked ox cheeks, potato gratin, demi-glace sauce

## DOLCI

### TIRAMISU <sup>1,3,7</sup> 14.00€

mascarpone cream, homemade savoiardi biscuit, espresso, cocoa powder

### PEAR FLAMBÈ <sup>3,7,8,15</sup> 14.00€

caramelized pear, Vin Santo, saffron, spices ice cream

### CHOCOLADE SHADES <sup>1,3,7,8,15</sup> 15.00€

dark chocolate mousse, brownie, praline, salted caramel ice cream

<sup>1</sup> Cereals (containing gluten) <sup>2</sup> Crustaceans <sup>3</sup> Egg <sup>4</sup> Fish <sup>5</sup> Peanuts <sup>6</sup> Soya <sup>7</sup> Milk <sup>8</sup> All the nuts <sup>9</sup> Celery <sup>10</sup> Mustard and all sauces  
<sup>11</sup> Sesame <sup>12</sup> Sulfur dioxide and sulphites <sup>13</sup> Lupins <sup>14</sup> Clams <sup>15</sup> frozen foods

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Mousse al cioccolato fondente, brownie, pralinato di mandorle e gelato al caramello salato

Prices in €, VAT included.

Cross-contamination of allergens during preparation cannot be completely excluded.

Partially cooked or raw fish is subject to a preparation procedure in compliance with the EC 853-2004 regulation.

Kindly inform our colleagues about any allergies or intolerances.

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A detailed blue-toned illustration of a tropical landscape. In the foreground, there are various tropical plants like palm trees, ferns, and large-leafed plants. In the middle ground, a traditional building with a thatched roof and a small pavilion are visible. In the background, a body of water stretches towards a distant shore with more buildings and a bird flying in the sky. The entire scene is framed by a thin black border.

LA VIA DELLA  
**SETA**  
- The Tale -

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*From the Orient to  
the Occident & back*

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LA VIA DELLA  
**SETA**  
- The Tale -

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*Dall'Oriente all'Occidente  
e ritorno*

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La Via della Seta, che un tempo attraversava questa regione, continua a stimolare la nostra immaginazione ancora oggi. Lo chef Ronen Dovrat Bloch, un master presso Le Cordon Bleu di Parigi, ha meticolosamente creato un menu ispirato allo spirito di avventura ed esplorazione. Trasmettendo una fusione tra Oriente e Occidente, Europa e Oriente, il ristorante offre agli ospiti un viaggio sensoriale attraverso la cucina orientale ed europea, con un unico tocco toscano.