



RESTAURANT

HORS D'OEUVRES

Brisé pastry coated Swiss chard and pecorino tart with basil velouté

Vegetable flan with cherry tomato sauce

Octopus carpaccio with vegetable crudité

Filet of beef tartare with Chef seasoning

FIRST COURSE

Spelt and cannellini bean soup with DOP extra virgin olive oil

Ricotta cheese and spinach filled ravioli with butter and fresh sage sauce

Green potato dumplings with clams and zucchini flowers

Thyme flavoured cavatelli pasta with asparagus and bacon

Traditional Tuscan pici pasta with bread crumbs

SECOND COURSE

Encrusted filet of sea bass with broccoli flan

Cacciucco fish soup Livornese style with garlic flavoured croutons

Rosemary flavoured lamb chops with noisette potatoes

Florentine T-bone steak with grilled vegetables in season
(minimum two persons)

Hotel Regency

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RESTAURANT

Grand plateau with grilled vegetables

Assorted cheese platter with honey and home-made mostarda

DESSERTS

Fruit sorbet in a crispy wafer with wild berry sauce

Strawberries with balsamic vinegar

Raspberries and white chocolate Bavarian cream with custard cream sauce

Tuscan cantucci biscuits parfait with Vinsanto wine sauce

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