



Gli Affreschi

Grande Carte

19,00 - 21,30

Our Chef, Michele Ricci, welcome you with his Amuse Bouche

Allergens: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

COVER CHARGE
€ 3,00

Starters

*Roasted squid
*on cream of **peas and its ink*
Allergens: 12, 13, 14



*Chicken livers patè
with pears in two consistencies with Vin Santo jelly
Allergens: 7, 8, 12



Chianino raw ham
with fruit and vegetables mesclun
Allergens: 1, 8, 12



65° Egg
with asparagus on 'De Magi' pecorino cheese fondue
Allergens: 3, 6, 7, 12



*Pappa nel pomodoro
Tuscan tomato and bread soup
Allergens: 1, 6, 12



First Courses

*Risotto with asparagus
scampi and roast reduction

Allergens: 2, 6, 7, 12, 14



*Guinea fowl cappellacci
*with anchovy butter on corn and **peas cream*

Allergens: 1, 7, 12, 13



*Plin of pappa al pomodoro ✓
on burrata cream and bread crumbs

Allergens: 1, 6, 7, 12



*Hand-made picci with cacio e pepe ✓
on a cream of Cortona saffron

Allergens: 1, 6, 7, 12



“Contemporary” Ribollita ✓
Tuscan soup

Allergens: 1, 6, 12, 13

Main Courses

*Mediterranean red mullet Cacciatora style
*with **porcini mushrooms*
Allergens: 1, 3, 4, 7, 12



*Low temperature cooked suckling pig
with chicory, apples and wild fennel
Allergens: 7, 12




*Sirloin of beef with Mille-Feuille potato
aged vinegar reduction and herb ash
Allergens: 7, 12, 14



Venison fillet with spinach
Jerusalem artichoke and juniper sauce
Allergens: 6, 7, 12



Ingot of aubergines 
on cannellini beans uccelletto style
Allergens: 1, 6, 7, 12, 13

Dessert

Red wine poached pear ✓
*with cinnamon-scented crumble and **vanilla ice cream*
Allergens: 1, 6, 7, 12



Tiramisù in different consistencies ✓
Allergens: 1, 3, 5, 6, 7, 8, 12



Blancmange ✓
with candied almonds and citrus fruits
Allergens: 1, 5, 6, 7, 8, 12



Creamy dark chocolate ✓
with red fruits and cocoa ground
Allergens: 1, 3, 5, 6, 7, 8, 12



Selection of “De Magi” cheeses ✓
Allergens: 6, 7, 12

Food products to which guests may be allergic or intolerant

1. Cereals

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2. Crustaceans

Crustaceans (crabs, lobster, prawns and scampi) and products based on crustaceans such as shrimp paste or salads.

3. Eggs

Eggs and products based on eggs such as mayonnaise, mousses, pasta, quiche, sauces and pastries, or food brushed or glazed with egg.

4. Fish

Fish and products based on fish such as fish sauces, pizzas, relishes, salad dressing, stock cubes and Worcestershire sauce.

5. Peanuts

Peanuts and products based on peanuts such as biscuits, cakes, curries, desserts, sauces, as well as in groundnut oil and peanut flour.

6. Soya

Soya and products based on soya such as bean curd, edamame beans, corn paste, texture soya protein, soya flour or tofu, desserts, ice cream, meat products, sauces and vegetarian products.

7. Milk

Milk and products based on milk such as butter, cheese, cream, milk powders and yoghurts, foods brushed or glazed with milk and in powdered soups and sauces.

8. Nuts

Nuts not to be mistaken with peanuts which are actually a legume and grow underground, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan (almond paste), nut oil and sauces.

9. Celery

Celery and products based on celery such as celery stalks, leaves, seeds and root called celeriac, celery salt, salads, some meat products, soups and stock cubes.

10. Mustard

Mustard and products based on mustard such as liquid mustard, mustard powder and mustards seeds; this ingredient can also be found in breads, curries, marinades, meat products, salad dressing, sauces and soups.

11. Sesame seeds

Sesame seeds and products based on sesame seeds.

12. Sulphur dioxide

This is an ingredient often used in dried fruit such as raisins, dried apricots, and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beers. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

13. Lupins

Lupin and products based on lupins such as lupin flour and seeds that are used in some types of bread, pastries and even in pasta.

14. Molluscs

Molluscs and products based on molluscs and includes mussels, land snails and whelks, oyster sauce or as an ingredient in fish stews.

DRESS CODE

*Dear Guests,
Reservation is required for dinner in our Restaurant.
Our receptionists will be at your service.
We would like to remind to the Gentlemen that a casual elegant dress code
is requested for dinner: shorts and flip flops will not be allowed.*



INTOLERANCES AND ALLERGIES

*Should you have any food allergies or intolerances, please inform the Maitre d'Hotel.
It will be a pleasure to meet your needs.*



BLAST CHILLED FOOD PRODUCTS

*The produce with an asterisk has been converted from fresh to blast chilled in order to guarantee the
maximum quality and health safety, as described in our HACCP plan in accordance with Reg. CE
852/04 and 853/04.*

Products marked with two asterisks are processed from deep-frozen.



ADMINISTRATION OF RAW FISH AND SHELLFISH

*The Department of Health, communicated from 17/02/2011 onwards, declares that the fish destined to
be consumed raw or almost raw should be submitted according to the reclamation treatment which is
compliant to the prescriptions of the CE 853/2004 Regulation, attachment III, sections VIII, chapter 3,
letter D, point 3.*

For any further information, our Maitre d'hotel will remain at your disposal.