

TERRITORY

WELCOME

Verna wheat breadsticks, seeds and corn flat bread and “carta musica” wafer

Siphoned pizza, roasted tomato, raviggiolo cheese and anchovies

Cod, peas and lemon

Valdarno guinea fowl gyoza, cabbage and ginger

Marinated Casentino trout with its eggs, beetroot, kefir and lovage

Sourdough breads with condiments

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Casentino char, beurre blanc with smoked lemon, capers and spring vegetables

Pecorino cheese tortelli, broad beans, mandarin and herbs

Tagliatelle, Casentino kid goat ragout, “taggiasche” olives and wild fennel

Pigeon: roasted breast, bbq leg, liver pâté, berries, agretti and bay leaves

Goat cheese, sweet potato and Timut pepper

Sheep's ricotta, strawberries, rhubarb and Casentino spelt

110€

Wine pairing 60 € for person

Water 3 € Panna and San Pellegrino water 4 € Cover charge 5 €



terramira

INNOVATION

WELCOME

Verna wheat breadsticks, seeds and corn flat bread and "carta musica" wafer

Siphoned pizza, roasted tomato, raviggiolo cheese and anchovies

Cod, peas and lemon

Valdarno guinea fowl gyoza, cabbage and ginger

Marinated Casentino trout with its eggs, beetroot, kefir and lovage

Sourdough breads with condiments

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Barbecue artichoke, sweet garlic sauce, marinated egg yolk and mint

Lacquered grilled eel, sautéed rice, cabbage and horseradish

Deer ravioli, fir, pine nuts and "agresto" vinegar

Beef: roast steak with grilled Roman salad and marinated carpaccio

Goat cheese, sweet potato and Timut pepper

Vietnam dark chocolate, caramelized banana, passion fruit and tonka bean

110€

Wine pairing 60 € for person

Water 3 € Panna and San Pellegrino water 4 € Cover charge 5 €

BUILD YOUR OWN MENU

You can build your tasting menu by choosing the dishes from our menus. In order to guarantee the best experience, we limit the choice each table to a maximum of one different menus.

110€



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