

The philosophy

Chef Davide De Simone, Sicilian by birth and cosmopolitan by nature has made his way in the world of high-end cooking thanks to a journey of more than a decade in some of London's most important restaurants. Here, where the world's different food cultures have woven together, is where Davide's inspiration and expertise start, and he uses this precious wealth of experience as a starting point for his exploration of a world of flavors and aromas, where he can create innovative combinations with premium ingredients.

With the two tasting menus proposed at La Rocca di Castelfalfi, Davide takes us on a journey that begins with his roots and arrives at its destination following continuously evolving paths. Every dish tells a story, a journey, a return, an emotion.

"Beyond the Borders" is a journey through Italian and international flavors that blend and elevate one another, reflecting the Chef's expertise in transforming his kitchen into a crossroads of culinary cultures. With a deep understanding of local traditions and a spirit of exploration, the Chef combines ingredients inspired by the bounty of autumn, creating a gastronomic experience that celebrates the fusion of different worlds, offering surprising dishes rich in complexity and nuance.

"Falling leaves" is the Chef's vegetarian creation, a tribute to the nature surrounding Castelfalfi and its autumnal beauty. Inspired by the colors of leaves dancing in the wind, this journey combines flavors that evoke the earth, wood, and even the sea. Shades of red, orange, brown, and green blend in harmony, highlighting the deep connection between the Chef's culinary philosophy and the natural environment. With rich textures and aromatic nuances, it is a sublime fusion of cuisine and nature.

Chef De Simone's journey continues like this.

Tasting menu

Falling leaves

Mushrooms: marinated, caramelized, consommè, roasted, confit

|3|6|7|

Cauliflower, fermented purple cabbage, soy sauce, plums

|6|12|

Spaghettini, turnip greens, chocolate nibs, angostura, pine nuts

|1|7|8|

Risotto, our new Extra virgin olive oil, seaweed powder

|7|12|

Pumpkin, kumquat, chestnuts, elder flower smoked vinegar

|12|

Pear, chocolate, karkadè, sichuan pepper

|6|7|

€ 160

Tasting menu

Beyond the Borders

Lobster, Oscietra caviar, crispy spelt, lemon

|2|3|4|7|

Roe deer salmi, oyster, sour sauce, coriander, cuttlefish black ink

|2|7|9|12|14|

Braised duck ravioli, mushrooms, sea urchins

|1|3|7|9|12|14|

Turbot, truffle, salsify, mandarin

|3|4|7|12|

Spiced lamb loin, celeriac, anchovies, wild cicory, black garlic, coconut

|4|7|9|12|

Pumpkin, chestnut, truffle, pomegranate

|1|3|6|7|

€ 160

*You may choose three different dishes from one of Davide's
tasting menus at €120 per person.*

*Enhance every dish with our selection of wines.
We propose you a special wine tasting:*

Armonie €100

ALLERGENES:

|1| Gluten • |2| Crustaceans • |3| Eggs • |4| Fish • |5| Peanuts • |6| Soybeans • |7| Milk • |8| Nuts
|9| Celery • |10| Mustard • |11| Sesame seeds • |12| Sulphites • |13| Lupin • |14| Molluscs

V Vegan • GF Gluten free

As a socially responsible business, we are delighted to commit our support to sustainable fishing handling, to ethically sourced and verified coffee and tea production, and certified organic and locally sourced products.