

## *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.

"My Own Country" is a tribute to his development and to his present, in which meat and fish come together in surprising harmonies, just like in the hillsides of Tuscany, where culinary traditions embrace the nearby Mediterranean Sea.

"The Tuscan Garden" is his vegetarian version and it refers to the nature that is all around us, as if enclosed in a garden in one of the cities where the Chef has lived. Here is where creativity exalts the spicy scents of faraway lands that go on to become home.

Chef De Simone's journey continues like this.

# *Tasting menu*

## *The Tuscan Garden*

*Yellow and green courgettes, truffle, curry crispy tuille, bernaïse sauce, lemon gel*  
|3|6|7|

*Tomatoes from our garden: marinated, roasted, crumble, gelato, juice*  
|6,12|

*Tagliolini, mushroom jus, burnt spring onion cream, fig leaf oil, field herbs*  
|1|3|6|7|9|

*Risotto with blue goat's cheese, seaweed powder, corn cream, cumin*  
|7|

*Perlina baby eggplant, soy sauce, crispy purple potato, menta, miso butter with citrus and white chocolate*  
|6|7|

*Meringue and strawberries, rhubarb, basil ice cream*  
|3|7|

€ 160

# *Tasting menu*

## *My own Country*

*Smoked sea bass with black tea, yellow tomato sauce, coriander, pine nuts, beetroot, oyster sauce*  
|4|7|

*Beef tartare, egg yolk and lard sauce, caviar, squid ink, horseradish, dill oil*  
|3|4|7|14|

*Spaghettini cooked in chicken stock, smoked butter, bottarga, raw tuna, lemon grass sauce, katsuobushi*  
|1|4|7|9|

*Risotto with cacciucco sauce, San Gimignano saffron, beef marrow, anchovy mousse, parsley*  
|2|4|7|9|10|14|

*Veal cheek, red prawns, potato millefeuille, celeriac cream, herbal oil*  
|2|7|9|

*Almond mousse, coffee, chocolate sorbet, carob*  
|1|6|7|8|

€ 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 | Celery  
| 9 | Mustard • | 10 | Nuts • | 11 | Sesame seeds • | 12 | Sulphites • | 13 | Lupin • | 14 | Molluscs

V Vegan • GF Gluten free

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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.