

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 tasting menu 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.

"Ode to Spring" is a celebration of nature's renewal and the delicate flavors of the season. Each dish is a bloom of fresh, authentic ingredients, where culinary artistry and the chef's creativity intertwine in a harmony of aromas and tastes. A tribute to the landscape embracing Castelfalfi: like a garden in full awakening, every creation reflects the light, colors, and essence of Spring.

Chef De Simone's journey continues like this.

Ode to Spring

Broad beans, peas, egg yolk sabayon, curry tuille, parmesan

|V,3,7,12|

Seabass, celeriac, oscietra caviar, valdarno chicken and katsuobushi broth

|3,4,6,9,12|

Risotto riserva San Massimo, Camporbianco blue cheese, corn, cumin, seaweed

|V,7,9,12|

Raviolini filled with braised baby pork, red prawns, Siena cinta ham sauce, lime

|1,2,3,7,9,12|

Sirloin steak, carrots, crab sauce, parsley root

|2,7,9,12|

Strawberries, merengue, rhubarb, basil sorbet

|3,7|

€ 160

The tasting menu is available only for the entire table.

You can enhance every dish of our tasting menu with our selection of wines.

We propose you a special wine tasting: Armonie € 110

À la carte

STARTERS

Asparagus, white chocolate, yuzu, purple potatoes, mint
|6,7,12|

Broad beans, peas, egg yolk sabayon, curry tuile, parmesan
|V,3,7,12|

Seabass, celeriac, Oscietra caviar, Valdarno cockerel and katsuobushi broth
|3,4,6,9,12|

Cured beef, lemon grass sauce, beetroots, dill oil
|6,7,9,12|

FIRST COURSES

Risotto riserva San Massimo, Camporbiano blue cheese, corn, cumin, seaweed
|V,7,9,12|

Raviolini filled with braised baby pork, red prawns, Siena cinta ham sauce, lime
|1,2,3,7,9,12|

Spaghettini with smoked butter, tuna, bottarga, coconut, kaffir lime
|1,4,7,9,12|

Fusilloni, wild herbs pesto, zucchini flowers, strawberries, almond milk
|V,1,7,8|

MAIN COURSES

Turbot, mussels, leeks velouté, beurre blanc, asparagus
|3,4,7,9,12,14|

Guinea fowl, foie gras, morels, capers, raspberries
|7,9,12|

Sirloin steak, carrots, crab sauce, parsley root
|2,7,9,12|

Artichoke, thistle, pine nuts, sorrel pesto, prosecco, yeast
|V,7,8,12|

DESSERTS

Strawberries, merengue, rhubarb, basil sorbet
|3,7|

Chocolate, lemon, sage
|1,3,6,7|

If you prefer our à la carte menu, you can choose a curated wine pairing of three glasses for € 75.

You can choose between the following options of our à la carte menu.

Three courses €120 / Four courses € 140

Additional dessert € 25

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.

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 Vegetarian