



KAYMÀ

Our gastronomic project starts from
the territory: ingredients, history,
tradition.

A journey that begins with research and
ends in the most refined flavors, aiming
to tell the story of the Casentino
through combinations, contrasts, and
nuances of taste.



Trip €55

5 courses of your choice | Wines not included
We kindly ask diners to choose the same courses
Available upon reservation | Last service at 20:30

**We kindly ask you to inform our staff
of any allergies or intolerances.**

The Staff

Menü

Cheese €16 (7)

Fresh cheese | Buttermilk | Peas

Rabbit €18 (1)

Roasted | Crunchy onion and potato | Rabbit stock | Chard | Carrot

Salad €16 (9)

Beer and rosemary kombucha vinaigrette | Celeriac

Risotto €20 (7)

Nettle | Ricotta cheese | Juniper butter | Rolle's pecorino

Spaghetto €25 (1,3,7)

Burnt leek spaghetti | Aglione | Fir butter | Smoked kefir

Cappelletti €25 (1,3, 4,7,9)

Pappa al pomodoro filling | Pecorino cheese | Cod water | Fried cod

Trout €26 (4,7,11)

White tomato sauce | Herb oil | Beetroot | Sesame

Pork neck €25 (9)

Prune sauce | Grilled green onions

Leek €14 (8)

Grilled | Almond sauce | Leek oil

Beef rib €28 (9)

Beef stock glazed | Vegetables in season

Apple €12 (7)

White chocolate sorbet

Brioche €12 (1,3,7,8)

Vanilla ice cream | Hazelnuts | Strawberries

Pop corn ice cream and beer crumble €12 (1,7,8)

Whiskey gel | Salted caramel