WINTER GARDEN

THE ST. REGIS FLORENCE

DINNER MENU

Dear Guest, allow us to welcome you to one of the most elegant and sophisticated setting in the heart of Florence! Nested in the St. Regis Florence, our Art Nouveau style Winter Garden is decorated with a large polychrome velarium designed by Ezio Giovannozzi which represents an allegorical vision of the city of Florence. The Winter Garden today is hosting our Restaurant, an enchanting place to meet for a light lunch, a colorful aperitif, an immersive dinner and enjoy the iconic St. Regis Rituals. Led by Executive Chef Gentian Shehi, you will live genuine gastronomic moments where innovation, tradition and territory coexist. The idea of cooking by Executive Chef and his team is characterized by a high level of dynamism and is frequently renewed, in order to meet the tastes of both the Florentine and international audience. The notes of our piano are already filling this enchanted place with magic that we are sure will capture all your senses.

Gentian Shehi, Executive Chef

Served from 7 pm to 10:30 pm

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

- ⊡ Vegetarian
- ✦ Signature dish

THE LINE BENEATH A DISH

RISOTTO *(7)(9)(12)*

Risotto Cacio e Pepe with Seasonal Vegetables

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten
(2) Crustaceans
(3) Eggs
(4) Fish
(5) Peanuts
(6) Soya
(7) Milk and dairy products
(8) Nuts
(9) Celery
(10) Mustard
(11) Sesame seeds
(12) Sulphur dioxide and sulphites
(13) Beans lupins
(14) Mollusc

DINNER MENU

Carta della cena — served from 7 pm to 10:30 pm

ANTIPASTI — STARTERS

VEGETALI *(7)* 30
"Millefoglie", Gelato al Caprino — Roasted Vegetable Millefeuille and Goat Cheese Gelato

MANZETTA "SU TELA" *(3)(4)(5)(7)(9)(12)* ✦ 34
Battuta al Coltello, Condimenti della Tradizione — Steak Tartare with Sweet and Sour Shallot, Anchovies, Parsley, Pasteurized Egg Yolk Paste and Fried Capers

*MARE *(2)(3)(4)(5)(8)(9)(12)(14)* 38
Crudo con Maionese allo Yuzu, Salicornia — Selection of Raw Fish and Seafood with Yuzu Mayonnaise, Samphire

CAPESANTE *(4)(7)(9)(10)(12)(13)* 42
Rigatino Toscano, Piselli e Caviale — Seared Scallops with Tuscan Rigatino, Peas and Caviar

PRIMI — FIRST COURSES

RISOTTO *(7)(9)(12)* 38
Cacio e Pepe, Primizie dell'Orto — Risotto Cacio e Pepe with Seasonal Vegetables

RAVIOLI *(1)(3)(4)(7)(8)(9)(11)(12)(13)* 42
Di Dentice, Crema di Datterini Gialli, Pomodori Semi-Canditi e Basilico — "Ravioli" Pasta Filled with Red Snapper, Cream of Yellow Cherry Tomatoes, Semi-Dried Tomatoes and Basil

PAPPARDELLA *(1)(3)(7)(8)(9)(11)(12)(13)* 42
Di Faraona, Asparagi e Spugnole — "Pappardelle" Pasta with White Guinea Fowl, Asparagus and Morel Mushrooms

TAGLIOLINI *(1)(3)(4)(7)(8)(9)(11)(12)(13)* 46
Gallinella, Burro e Tartufo — "Tagliolini" Pasta with Sea Bream Ragù, Butter and Truffle

SECONDI — MAIN COURSES

IL GIOCO DEL GALLETTO "Since 2014" *(1)(3)(5)(7)(8)(9)(10)(12)* 48
Petto alla Piastra, Coscia Glassata con Aceto e Miele, Crocchetta di Sovracoscia alle Erbe, Spinacini Novellil, Battuto di Olive Taggiasche, Paté di Fegatini, Galantina al Tartufo — Roasted Breast, Glazed Leg with Honey and Vinegar, Fried Thigh Filled with Herbs, Baby Spinach, "Taggiasche" Olives Tapenade, Livers Patè, Chicken Galantine with Truffle

ROMBO *(4)(7)(9)(12)* 48
Salsa Champagne, Ortaggi — Roasted Turbot Fillet with Champagne Sauce and Fresh Seasonal Sautéed Vegetables

VEGETARIAN ✦ SIGNATURE

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Coperto € 10 per persona / Cover charge of € 10 per person. Prezzi in euro / Prices in euros – IVA inclusa / V.A.T. included
T: Territorialità / Territoriality. V: Vegetariano / Vegetarian. S: Piatto d'autore / Signature dish. *Prodotto acquistato surgelato / *Frozen product
Product for raw use freshly rare availability, in house treated and chilled at –36° (in the middle –20°) and preserved at –18°, in order to guarantee quality, following European community laws (CE) n.853/2004

DINNER MENU

SECONDI — MAIN COURSES · CONTINUED

AGNELLO *(5)(7)(9)(10)(11)(12)* 50
Peperoni, Patate, Yogurt e Menta — Lamb Loin Wrapped in Red Peppers, Potatoes, Yogurt and Mint

RICCIOLA *(1)(6)(7)(9)(10)(11)(12)(13)* 55
"BBQ", Gaspacho Verde, Misticanza e Frutta di Stagione — Smoked Amberjack Fillet with "BBQ", Mixed Greens and Seasonal Fruit

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