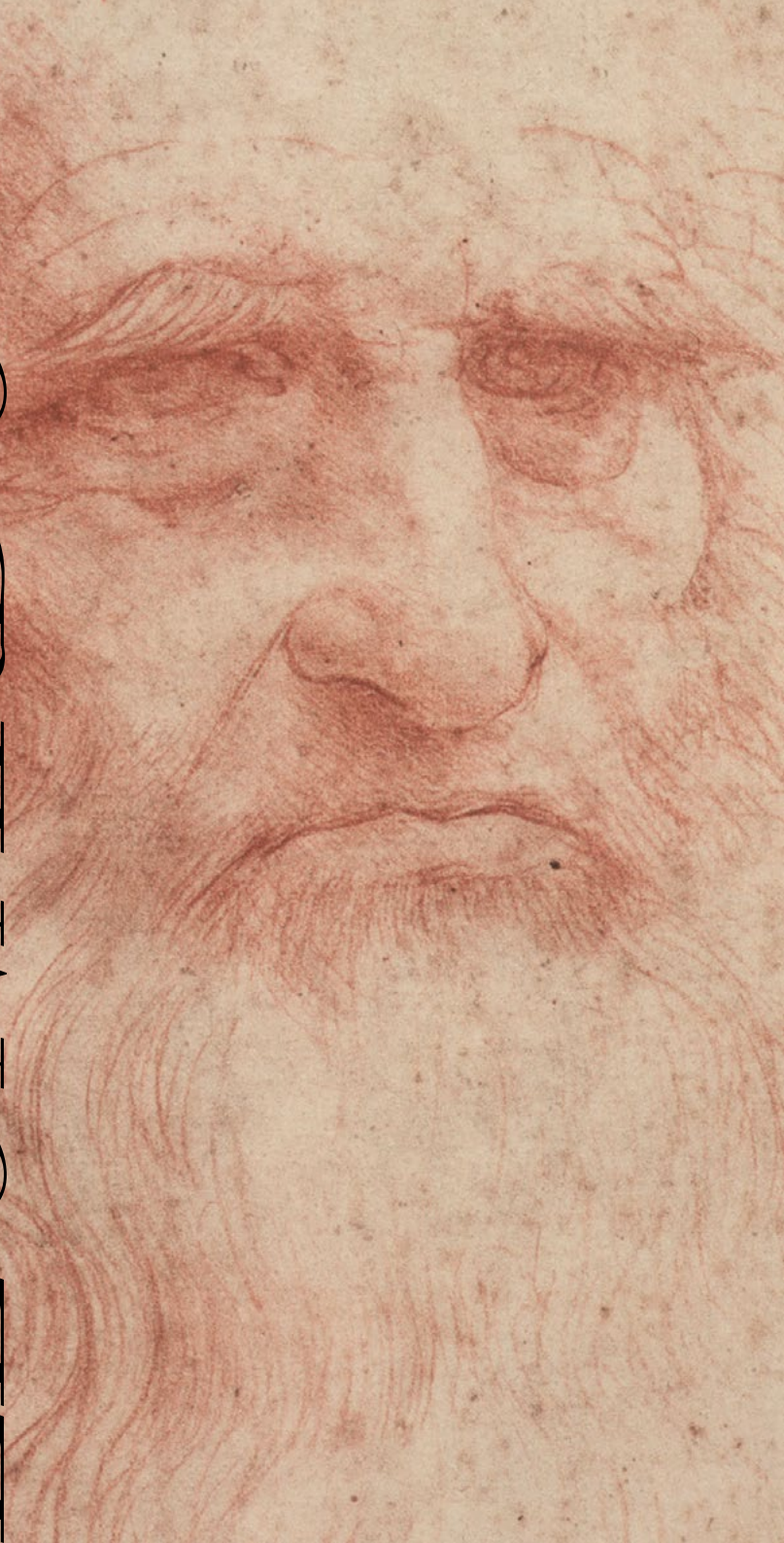


# THE BENIGNO CARDO



## MENU

Pistachio sponge, salty anchovies, lemon curd  
Celeriac, white balsamic vinegar, poppy seed  
Chickpeas, apricot coulis, lavender bonbon

Cooked bread in clam jus, arselle clams, saffron creme, lemon balm

Rose-water, fish, crustaceans, garden leaves, edible flowers  
*Created in Verrocchio's atelier, together with Sandro Botticelli,  
the Acquarosa is made up of citrus juice and rose essence  
mixed with eggs and vegetarian broth.*

*Leonardo da Vinci's intuitions and inspirations  
from his "Codice Atlantico".*

*A culinary journey that tells a story of culture  
and passion born in Florence – a city that has  
always been ahead of its time.*

Chianina veal and bread raviolo, "Carabaccia" onion soup with linseed oil  
*The Codice Atlantico tells that one of Leonardo's favourite dishes  
was the "Carabaccia", our present day onion soup. Carabaccia derives from  
the Greek "Karabos", which means boat in the shape of a shell.*

Pecorino cheese risotto, orange, turmeric  
*Leonardo used ancient spices to enhance his emotions.  
Not to forget that he was famous for his specular way of writing.  
This dish attempts to bring back to life his memory by following the teachings from the Codice.*

Wood pigeon, mustard seed, roots  
*Some believe that Leonardo was a vegetarian, but in fact it is known that  
the colombaccio – or wood pigeon – was an essential part of his banquets.*

Fried custard, almond crumble, cinnamon  
*And as Leonardo suggests, to make the best version of this dessert add a pound of both  
almonds and cinnamon or a little more or less as desired.*

Chocolates and mignardises

–

€160.00 per person, beverages not included



BELMOND

**VILLA SAN MICHELE**

FLORENCE