

LA LOGGIA

"I ASPIRE TO PROVIDE A DINING
EXPERIENCE AT LA LOGGIA
THAT COMBINES CULINARY
PLEASURE WITH WELLBEING,
ACHIEVED THROUGH A DELICATE
BALANCE OF TEXTURES AND
FLAVOURS THAT PAY HOMAGE
TO THE TUSCAN REGION."

EXECUTIVE CHEF ALESSANDRO COZZOLINO

A handwritten signature in black ink, appearing to read 'A. Cozzolino', with a long horizontal stroke extending to the right.

LEGAMI

BETWEEN VICES AND QUIRKS

Chef's culinary life path

190

Introduzione di gusto

Camelia floreale

Viareggio scampi, nectarines, juniper,
Lucchesia Camellia

Polvere di stelle

Warm spaghetti with lemon, sea truffles,
almond curd, green cherry tomatoes

Ricordo d'infanzia

Risotto with charcoal pepper,
Casentino pork sausage, wild fennel

Piccion...cino

Valdarno pigeon, smoked aubergine,
melon with Prato vermouth

Agrodolce

Scarpetta

"Frittelline" served with fruit flavoured creams

Dolcezze

CONTRASTI

IN THE MEDICI LAND

A tasting menu influenced by
the vibrant hues of Florence
160

Introduzione di gusto

Pan molle di mare

Amberjack, xeres vinegar panzanella,
Canestrino tomato aspic

L'antipasta

Tortelli filled with Versilia style cod, ricotta cheese,
curcuma, wood sorrel

Bischeri... come noi d'altronde

Pasta cooked in "caciucco" fish broth, cuttlefish,
Viareggio prawns, melissa

MAREmma

Sole, mozzarella bread,
ginger and lemongrass broth

Agrodolce

Bisous fiorentino

74% chocolate and caramel mousse, hazelnut sweet crumble
with alcoholic barley cream

Dolcezze

SENSUALITÀ

SENSUAL VEGETALITY

A vegetarian tasting menu paying homage
to our dedicated local farmers

140

Introduzione di gusto

Scarpaccia

Marinated florentine courgettes, citrus ashes,
capers, olives, flowers

Garfagnina d'estate

Grafagnana spelt, Fiesole saffron,
escabece ciambotta, sobacha

Mugellani a modo nostro

Ravioli filled with potatoes, pisanello tomatoes,
Pecorino cheese, lemon zest in salt

Carabaccia

Crêpes with seasonal black truffle,
Certaldo onions, quinoa, seasonal mushrooms

Agrodolce

Fior di Lunigiana

Apricot biscuit, almond, China Clementi

Dolcezze

Our tasting menus are thoughtfully curated to be savored
by the entire table, embracing the shared experience

You can order à la carte, choosing from the dishes
of the various tasting menus:

Two Courses and Dessert	120
Wine pairing	100

Prices in Euros, service included - VAT included

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulfites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.