



“Una Battuta da sballo”

Oil monocultivar Ascolana – Giulio Mannelli (Umbria)

Local Beef tartare smoked with hemp,
tomato, soy milk mayonnaise

“Perfetto Così”

Oil “Deciso” - Montigiani (Toscana)

Happy chicken egg, creamed potatoes and hazelnuts,
“Piparello” fondue and crispy sheep bacon



“Frivola”

Oil Essentia Bio – Az. Agr. Matrix Fiesole (Toscana)

Whole wheat linguine,
oil & parmesan,
pink grapefruit, celeriac and pepper

“Crostino nero 2.0 ”

Olio Grullo-Az.Agricola Gramigna (Toscana)

Plin stuffed with chicken livers,
her bottom, froth of toasted bread, sage,
dehydrated capers and Vin Santo gel



“Il Piccione”

Oil monocultivar frantoio - Fattoria Ramerino (Toscana)

Pigeon in two cooking,
blackberries of our brambles,
black chickpeas and its liver

“Un grande classico”

Oil Il 588 - Borgo i Vicelli (Toscana)

Local Beef filet marinated in Tuscan vermouth,
lard, plums and stuffed celery

*** *Cover Charge € 3.50* ***

#A1588#EVORestaurant#ExecutiveChefAndreaPerini



“Tasting menù Al588”

*Due to their complexity, the tasting menus are served
for all guests at the table.*

*The dishes will be chosen by the chef
from those on the menu and possible surprises.
Please inform us of any intolerances and food allergies.*

❖ 4 courses of the chef's choice
(appetizer- 2 first courses-dessert)
€ 55.00 per person

❖ 6 courses of the chef's choice
(2 appetizer- 2 first courses- main course -dessert)
€ 75.00 per person

❖ “Oil Tasting”
3 national oil
€10.00

*For information on purchasing the oil that you tasted during
dinner, ask for ours
"Oil Charter”*