



S E N S O R Y

*Show Cooking*



OSTERIA SENTIERI  
Via IV Novembre 6 - 56028 San Miniato (PI)  
T. +39 0571 844791

AI MASSI SOCIETÀ AGRICOLA  
Via Vicinale del Migliarino 14/19 - 56040 Guardistallo (PI)  
T. +39 0586 1881310



## SENSORY

SENSORY'S CUISINE EXPRESSES ITSELF WITH THE ORIGINALITY OF CONTEMPORARY STYLE, WITHOUT NEGLECTING A STRONG CONNECTION TO THE TERRITORY. HIGH-QUALITY RAW MATERIALS, SOURCED FROM LOCAL SUPPLIERS, BLEND WITH THE CREATIVITY OF CHEFS LUCA LEMBO AND FEDERICO SCALI, WHO ENHANCE THEM BY CREATING TRUE SURPRISES FOR THE PALATE.

## THE NEED

THE NEED FOR A SEARCH FOR THE MEANING OF TRADITION AND INNOVATION, WHERE PAST, PRESENT, AND FUTURE FUSE INTO A SINGLE MAGICAL TIMELINE.

## THE EXPERIENCE

SENSORY IS A TRUE EXPERIENCE TO BE LIVED, STARTING FROM THE STORYTELLING OF THE DISHES PREPARED AND THE WINES THAT ACCOMPANY THEM.



## APPETIZER

RABBIT ROLL FILLED WITH RAW HAM, SAGE, ROSEMARY, AND FENNEL, SEASONED WITH SALT AND PEPPER, FLAMBÉED WITH WHITE WINE, BAY LEAF, AND BUTTER, SERVED WITH SAUTÉED MUSHROOMS.

## FIRST COURSE

GNUDI (TYPICAL TUSCAN PASTA) WITH RICOTTA AND SPINACH WITH BLACK TRUFFLE

## MAIN COURSE

PEPOSO (BEEF STEW) FROM IMPRUNETA WITH POTATOES

## DESSERT

NECCI (A KIND OF CREPES MADE WITH CHESTNUT FLOUR) WITH RICOTTA

## WINE

SELECTION OF LOCAL WINES

(€ 120 PER PERSON)