

There are places you enter  
and places you arrive at.

Eaté is among the latter.

A space you arrive at to discover the territory,  
seasonality, and that familiar flavor that gently  
leads you toward an unexpected direction.

# EATÉ

It is an experience that goes beyond the everyday.

It is a moment of choice and anticipation,  
to be lived differently.

And when you leave the table,  
you are left with the clear feeling  
of having encountered the unexpected.

"My cuisine is born from a clear conviction:  
technique is a tool in service of the ingredient.

My experience in international fine dining  
has shaped an approach in me in which rigor  
becomes measure, turning into an essential gesture."

## THE CHEF

"Each dish takes shape through a clear structure,  
where elements interact in natural harmony,  
and balance is built through the control of intensities,  
temperatures, and textures.

I seek depth: that detail which lingers,  
settles in memory, and transforms  
the meal into a memory to be savored."

EXECUTIVE CHEF  
*Andrea Cimino*

# TASTING

## *menu*

THE TASTING MENU IS SERVED  
PER PERSON AND DESIGNED  
FOR THE ENTIRE TABLE.

EACH GUEST MAY CHOOSE  
ONE OF THE THREE TASTINGS:  
MAREMMA, MONTECRISTO AND ELBA.

# MAREMMA

## SIX COURSES

Beef tongue, wasabi spheres,  
green sauce, and rye bread <sup>1,4,6,12</sup>

Creamy zucchini and zucchini carpaccio, olives,  
caper flowers, and crispy spinach <sup>1,3,7</sup>

Risotto, onions, blackberries, rosemary oil,  
and onion powder <sup>6,7</sup>

Glazed eggplant, pine nuts,  
tomato, and wild fennel <sup>8</sup>

Lamb terrine, fragola grapes,  
pepper, and tarragon <sup>3,6,7</sup>

Almond and barley shortcrust pastry,  
lime cream, white chocolate and thyme sorbet,  
and pineapple jelly <sup>1,3,7,8</sup>

120,00 euro

Wine Pairing: 3 Glasses > 50,00 euro | 5 Glasses > 80,00 euro

Allergens: 1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk, 8 Tree nuts, 9 Celery, 10 Mustard,  
11 Sesame seeds, 12 Sulphur dioxide and sulphites, 13 Lupin, 14 Molluscs

Allergens listed in Annex II of Reg. CE 1169/2011.

# MONTECRISTO

## FOUR COURSES

Amberjack carpaccio,  
sweet-and-sour  
vegetable crudités <sup>4,6</sup>

Warm spaghetti,  
green tomato gazpacho  
and oyster <sup>1,4,6,14</sup>

Grouper terrine,  
its jus, eggplant  
and sun-dried tomato <sup>4,6</sup>

Cocoa nib streusel, cocoa ice cream,  
dark chocolate namelaka,  
milk chocolate and coffee <sup>1,3,7,8</sup>

90,00 euro

Wine Pairing: 3 Glasses > 50,00 euro | 5 Glasses > 80,00 euro

Allergens: 1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk, 8 Tree nuts, 9 Celery, 10 Mustard,  
11 Sesame seeds, 12 Sulphur dioxide and sulphites, 13 Lupin, 14 Molluscs

Allergens listed in Annex II of Reg. CE 1169/2011.

# ELBA

## SIX COURSES

Chickpeas, red prawn,  
sour herbs, salted lemon 2,4,6,7

Lobster, cucumber, tomato,  
red onion and crispy bread 1,2,4,12

Lemon spaghetti, raw cuttlefish,  
caviar and lemon leaf powder 1,4

Filled pasta button, buffalo ricotta and scampi 1,2,7

Monkfish, coconut milk,  
coriander and peanuts 4,5

Tomato sorbet, goat cheese mousse,  
parmesan and pistachio crumble 1,3,7,8

120,00 euro

Wine Pairing: 3 Glasses > 50,00 euro | 5 Glasses > 80,00 euro

Allergens: 1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk, 8 Tree nuts, 9 Celery, 10 Mustard,  
11 Sesame seeds, 12 Sulphur dioxide and sulphites, 13 Lupin, 14 Molluscs

Allergens listed in Annex II of Reg. CE 1169/2011.

À LA CARTE  
*menu*

THE À LA CARTE MENU  
IS SERVED PER PERSON.

## TWO COURSES

2 courses of your choice + dessert of your choice  
from the tasting menus:  
Maremma · Montecristo · Elba

90,00 euro

## THREE COURSES \*

3 courses of your choice + dessert of your choice  
from the tasting menus:  
Maremma · Elba

120,00 euro

\* The "Montecristo" menu is excluded.