



KAYMÀ

Our gastronomic project starts from the territory: ingredients, history, tradition.

A journey that begins with research and ends in the most refined flavors, aiming to tell the story of the Casentino through combinations, contrasts, and nuances of taste.

We kindly ask you to notify our staff of any allergies or intolerances.

Lo Staff

Cover charge • 3

Water • 2

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Appetizers

Liver panbrioché • 14 (7,14,12)

liver | onion | chicken broth

Kaymà cutting board • 16 (6,10)

seasoned beef | seasoned duck breast | capaccia | tongue | duck legs

Ribollita Mont Blanc • 16 (1,8,9)

chestnut | white beans | black cabbage

I'm chicken • 18 (1,3,6)

chicken | leek | leek oil | coffee

Trout • 18 (1,3,4,7)

béchamel | bay leaf | salted black lemon



First courses

Tagliatelle • 16 (1,3,4,12)

fresh pasta | courtyard sauce

Drunken broccoli tortelli • 16 (1,6,12)

broccoli | red wine reduction | pickled red onion | olives | vegan mayo

Risotto • 18 (4,7,9,12)

wild boar ragout with cocoa | fermented grapes

Rabbit buttons • 18 (1,3,6,9,12)

finochetti | ace juice | ginger

Spaghetti • 18 (1,9,12)

turnip tops | casentino sausage ragout



Main courses

Mushroom steak and vegan foie grass • 20 (6,8,9)

Beef cheek • 22 (7,9,12)

potatoes | celeriac

Veal Tongue • 22 (1,7,12)

green apple sauce | green sauce | umeboshi

Romantic Duck • 24 (1,3,6,9)

duck | wild salad | anchovy mayonnaise



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Desserts • 10

Spinach tiramisu (3,7)
white chocolate ice cream | kiwi

Panna cotta (8,12)
vegan chocolate | shiso juice | pomegranate sorbet

Pear (1,3,7)
pecorino cheese | cinnamon crumble

Persimmon parfait (3,7)
Chocolate | Orange

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Tasting Menu

€70

Chef's welcome

Appetizer

Pink turnip (6,8,12,13)
green sauce | almonds

First course

Egg carbonara escaped to the sea (1,4,6,7)
saffron | cauliflower | trout

Rabbit buttons (1,3,6,9,12)
finochetti | ace juice | ginger

Main course

Pigeon (7,8,9)
hazelnut | radicchio | fruit and vegetable background

Predessert

Dessert

Spinach tiramisu (3,7)
white chocolate | kiwi ice cream

Small pastries

Vegan Tasting Menu

€55

Chef's welcome

Appetizer

Ribollita Mont Blanc (1,8,9)
chestnut | white beans | black cabbage

First course

Drunken broccoli tortelli (1,6,12)
broccoli | red wine reduction | pickled red onion | olives | vegan mayo

Main course

Mushroom steak and vegan foie grass (6,8,9)

Predessert

Dessert

Panna cotta (8,12)
vegan chocolate | shiso juice | pomegranate sorbet

Small pastries

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Lo Staff