

A tuning fork, with its vibrating note LA, controls and creates perfect harmony among musical instruments, perfect ingredients in a symphony of food.

Like fluid and resonant waves, three circles emanate from the heart of the Symbol:

Nature, Man and the Art of cooking.

The tuning fork faces upwards, to indicate what lies beyond, the path of excellence expressed in the name

PER-IL-LÀ – Go that way –

The lower part of the tuning fork the point where sound is amplified has the form of a mystic almond, the icon of Podere Forte of Rocca d'Orcia.



Osteria Perillà: decanting oil and wine, harvesting the freshest seasonal produce, the fragrance of our ingredients, to prepare these very special dishes.

Marcello Corrado

Executive Chef 

OUR TASTING MENUS

Qui

QUI Fallow deer tartare, quail egg, fermented celeriac, oyster emulsion with Champagne vinegar
Gluten, eggs, fish ()*

QUI Duck lever escalope, fig sorbet and date jus
Gluten, eggs, milk ()*

QUI Homemade Ravioli pasta filled with Suffolk lamb from Podere Forte, mussels and parsley sauce
Gluten, eggs, fish ()*

Carnaroli Risotto with roasted pepper, capers and yeast
Milk ()*

QUI Podere Forte Guinea fowl...Breast and thigh with honey lacquered endive and orange

Castagnaccio!!!
Milk, eggs, nuts ()*

€ 85

Là

Codfish confit, cabbage, seaweed, soft potato with horseradish, truffle caviar
Fish, milk ()*

Duck liver escalope, roasted langoustine, carrot and ginger foam
Fish, gluten, milk ()*

Homemade potato gnocchi, porcini mushrooms, chestnuts, Cantabrian anchovies, salted lemon
Gluten, fish, milk, eggs ()*

Carnaroli Risotto with roasted pepper, capers and yeast
Milk ()*

Grilled turbot with escarole, black garlic and olives
Fish, molluscs ()*

Bavarese with stracchino soft cheese, pickled cherries, radicchio, Sichuan pepper crumble
Milk, gluten ()*

€ 95

À la Carte

A choice of two courses at your pleasure from our tasting menus

€ 60

A choice of two courses and a dessert at your pleasure from our tasting menus

€ 75

Every single tasting menu is to be considered the same for the whole table.

The same tasting menu will be required for parties larger than four guests.

(*) May contain products subjected to blast chilling procedure. For any information ask the staff.