

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 Valdarnese chicken egg from Podere Forte,
soft and crunchy potatoes, truffle caviar
Eggs, Milk, peanuts ()*

Venison tataki, pickled cherries,
almond milk, asparagus and foie gras
Milk, nuts ()*

QUI Homemade Cappellacci pasta filled with "Coda alla
Vaccinara" celeriac and parmesan aged 24 months
Gluten, eggs, milk ()*

Risotto with peas, salted lemon and roasted yeast
Milk ()*

QUI Podere Forte duck breast, agretti and miso
Soy, gluten

Chocolate, thyme caramel and salt flakes
Gluten, eggs, milk, nuts ()*

€ 85

Là

Roman-style artichoke solid and liquid, with monkfish
cheek and parsley sauce
Fish ()*

Eel lacquered with soy, tubers and roots
Fish, gluten, soy ()*

Homemade plin pasta filled with whipped codfish,
onion broth and bay leaf powder
Milk, fish, eggs, gluten ()*

Risotto with peas, salted lemon and roasted yeast
Milk ()*

Wild turbot grilled with B.B.Q.
Fish ()*

Cream scented with tonka bean, strawberries and
Timut pepper
Milk, gluten, eggs ()*

€ 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

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.