



IL PASSAGGIO

Alchimia

The vegetable is the protagonist: it holds depth, intensity, memory.

Not a trend, but a conscious, ethical choice—born from a deep listening to the land and the times we live in. Nothing is forced, nothing is taken away.

Only the intention to restore dignity and beauty to what is too often left unheard.

6 courses tasting dinner

Fermented lettuce and mayonnaise

Garden vegetables

Pici with strawberry, tomato, and “aglione” garlic

Sheep blue cheese tortello in a plum broth

Roasted preserved artichoke, almond, oxidized sesame

Caper cream, cucumber sorbet, and essence of cucumber



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Radici

*A menu that speaks in silence, untouched by fleeting trends.
There's no rush to please—only the desire to share a true identity,
where technique meets memory, and flavor becomes a story.*

7 courses tasting dinner

Roasted lamb with “diavola” sauce

Trout, escarole, and buttermilk

Cannellone with herbs, veal, and smoked pecorino

Pici with Sangiobì wine and white “zuppa forte”

Pork with preserved roasted pepper fillet and its jus

Pigeon breast with mustard and horseradish

Torta della nonna



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À la carte Menu

2 courses of your choice from the menus

45

3 courses of your choice from the menus

60

Dessert

15



IL PASSAGGIO

A CUISINE ROOTED IN PLACE, GUIDED BY
AWARENESS AND RESPECT

At Il Passaggio, cooking begins with listening — to the land, the seasons, and the memories they hold.

We don't follow trends; we follow a path that reflects identity, with raw ingredients as our foundation and conscious intention as our direction.

Chef Mirko Cairone leads our kitchen with a sense of care and depth. Ingredients are harvested at their peak and preserved using time-honored techniques — a way of extending their life without compromising their nature. This is our vision of ethical, mindful de-seasonalization: not bending nature to our will, but walking alongside it, so we can offer the best of our territory at any time of year.

Our biodynamic garden, vibrant and ever-changing, provides vegetables, herbs, and fruits that speak the honest language of the earth.

Meat is sourced from small, carefully selected Tuscan farms. Lesser-known cuts are handled with skill and respect, restoring flavor and dignity to every part of the animal — a zero-waste, ethical approach at the heart of our philosophy.

At Il Passaggio, tradition and innovation don't compete — they coexist.

What emerges is a cuisine that speaks plainly, not for effect, but with authenticity and depth.