



FIRENZE

RISTORANTE

FOOD MENU



DRINKS MENU

FOOD MENU



STARTERS / ANTIPASTI

OSTRICH (1 unit) Oysters (please ask the waiter)	4/6
SELEZIONE DI OLIVE MARINATE  Toscanini marinated olives	7
PATE' DI FEGATINI Chicken liver "Pâté", Marsala wine jelly, toasted bread	10
TAGLIERE DI FORMAGGI  Taleggio, 24-month matured Parmigiano, Pecorino al Tartufo cheese, Gorgonzola al Cuchiaio DOP cheese	13
TAGLIERE D'AFFETTATI Prosciutto Crudo, salted pork lard from Colannat, Tuscan salami with fennel, Mortadella with pistachios, cured boar ham	16
INSALATA DI BURRATA CON CARPACCIO DI FICHI, POMODORINI SECCHI E OLIO ALLA LAVANDA Burrata salad with fig carpaccio, confit tomatoes, lavender oil	15
INSALATA DI POLPO, FINOCCHI E AGRUMI Octopus, fennel, orange segments, cherry tomatoes, parsley, "Citronette" sauce	16
CARPACCIO DI CUORE DI BUE Tomatoes "Ox heart", Stracciatella cream, Cantabrian anchovies, lamb's lettuce, anchovy "Colatura" sauce	15
BATTUTA DI MANZO Beef fillet, truffle sauce, lamb's lettuce, Tropea onions	17
CARPACCIO DI CHIANINA MARINATA Marinated Tuscan "Chianina beef", arugala, Parmigiano shavings, pearls of balsamic vinegar	19
VITELLO TONNATO Oven-roasted veal, Tuna-caper sauce, roasted capers, lemon, parsley oil	17



FOCACCIA

AVAILABLE ON WEEKDAYS FROM 5 pm
and WEEKENDS FROM 11 am

- With Parmesan cheese 6
- With Gorgonzola cheese and caramelised apples 10
- With Mortadella and Burrata 17



BRUSCHETTA

- DOP Italian basil pesto, Stracciatella Cantabrian anchovies 7
- Seasonal tomatoes, basil, garlic, extra virgin olive oil  7
- Pork Porchetta, Pecorino cheese cream, toasted walnuts  7

Please note that all dishes can be seasoned with fresh truffles (kindly ask the waiter for more information)



Please kindly inform our service staff about any specific requests, preferences or allergies you may have. Thank you.

FIRST DISHES / PRIMI PIATTI

ZUPPA DI COZZE E N'DUJA  Mussels, tomato puree, mussel water, dried N'duja, N'duja oil	11
SPAGHETTI ALLA MARINARA CON POMODORINI SECCHI Spaghetti pasta, our homemade Marinara sauce, dried cherry tomatoes (<i>vegan version available</i>)	14
CARBONARA Spaghetti, egg yolks, Guanciale, Parmigiano, Pecorino Romano, black pepper	16
RAGU DELLA NONNA Tagliatelle pasta, beef "Ragu" sauce, Parmigiano	16
TAGLIOLINI CON FUNGHI E SALSA DI PREZZEMOLO E LIMONE Tagliolini, fried mushrooms, butter, parsley and lemon sauce, truffle paste	16
TAGLIOLINI ALL'ASTICE Tagliolini, lobster, pickled cherry tomatoes, white wine, garlic	37
RICOTTA RAVIOLI Ricotta cheese filling, butter-sage sauce, Parmigiano, fried sage	14
RAVIOLI RIPIENI DI ZUCCA BRUCIATA CON SALSA AL MARSALA E ZAFFERANO Roasted pumpkin, Marsala-Saffron sauce, roasted pumpkin seeds	15
PASTA ALLE CAMELLE CON RIPIENO DI MELANZANE E TARTUFO Eggplant and black truffle cream filling, trout caviar, "Cacio e Pepe" sauce, seasonal truffles	23
RISOTTO AL NERO DI SEPIA, GAMBERONE E CALAMARI BABY Carnaroli rice, cuttlefish ink, wild king shrimp, Patagonian squid, Arborio rice crisps	23

LASAGNE (Please ask the waiter) Our Aged Beef Ragu Sauce, Parmigiano, Marinara sauce	16
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DESSERTS / DOLCI

TIRAMISÙ CLASSICO Classic Tiramisu	8
ZABAGLIONE AL VIN SANTO E CANTUCCI „Zabaglione“ cream with Vin Sato wine	8
FONDENTE AL CIOCCOLATO CON GELATO AL PISTACCHIO Chocolate fondant	8
AFFOGATO AL CAFFE Coffee with ice cream	5.5
ICE CREAM / GELATI ARTIGIANALI (1 ball) <ul style="list-style-type: none">• Vanilla / Vaniglia• Chocolate/ Cioccolato• Pistachios / Pistacchio• Strawberries / Fragola• Lemon sorbet / Sorbetto al Limone	3

GRILL DISHES AND MORE / LE NOSTRE GRIGLIATE E NON SOLO

We recommend 2-3 persons

FIorentina (T-BONE) > 1 kg	
• Galician Angus 100 g.	12
• Bavarian Simmental 100 g.	11
COSTATA (BONE IN RIB EYE) > 700 g.	
• Galician Angus 100g.	11
• Bavarian Simmental 100g.	10

FILETTO DI MANZO (BEEF TENDERLOIN) 200 g.	
Beef Cuts	
• Galician Angus	29
• Special of the week	28
TAGLIATA DI MANZO (SLICED BEEF RIB EYE) 300 g.	39
Premium Australian rib eye	
PORCHETTA ALLA TOSCANA	20
Tuscan style pork belly roll with apple puree and spinach	
IBERICO SECRETO (IBERICO PORK SECRETO) 200 g.	22
Iberico pork belly cut	
GAMBERONI ALLA GRIGLIA 350 g.	29
Grilled jumbo prawns with tomato Concasse	
POLPO MEDITERRANEO 🍷	28
Grilled mediterranean octopus with N'duja, baby potatoes and yellow tomatoes	
ALLA GRIGLIA BRANZINO	27
Grilled seabass	

ALL'ISOLANA	30
Grilled seabass with Isolana sauce	
SOGLIOLA DI DOVER FRITTA CON ASPARAGI BIANCHI E SALSA DI CAPPERI AL BURRO	39
Fried Dover sole with white asparagus and butter-capers sauce	
FILETTO DI CORVINA CON LA SUA RIDUZIONE ALL'APEROL, CREMA DI RADICE DI PREZZEMOLO, E BABY VEGETALI	27
Stone bass, fish stock and Aperol liqueur "Jus", parsley root cream, baby vegetables fried in butter	
MELANZANE AL FORNO RICOPERTO CON CROSTE DI PISTACCHIO 🍷🍷	16
Eggplant fried in salt, pistachio crust, our homemade Marinara sauce	

Isolana sauce: potatoes, tomatoes, onions, capers, olives

SIDE DISHES / CONTORNI

BABY POTATOES 🍷	4.5	FRESH SALAD	5
With Tuscan spices		Lamb's lettuce, arugula, shredded Parmesan, cherry tomatoes	
SPINACH 🍷	5	CHERRY TOMATOES 🍷	4
With pine nuts, garlic and Parmigiano		With garlic oil and fresh basil	
GRILLED SEASONAL VEGETABLES 🍷	5.5		

PIZZA / PIZZA (AVAILABLE ON WEEKDAYS FROM 5 pm | ON WEEKENDS FROM NOON)

CLASSIC

MARGHERITA CON BUFALA	13
Buffalo Mozzarella, San Marzano tomato sauce, basil, Tuscan EV olive oil	
VERDURE GRIGLIATE 🍷	15
Fior di Latte Mozzarella, San Marzano tomato sauce, cherry tomatoes, grilled eggplant, zucchini and sweet peppers, basil (vegan version available)	
FUNGHI PORCINI	15
Fior di Latte Mozzarella, San Marzano tomato sauce, boletus, parsley, oregano	
4UATTRO FORMAGGI	17
Fior di Latte Mozzarella, 24-month matured Parmigiano, Gorgonzola cheese, Asiago cheese, Burrata	
CRUDO E COTTO	15
Fior di Latte Mozzarella, San Marzano tomato sauce, Prosciutto cotto & Parma ham, arugula, oregano	
VALTELLINA	16
Fior di Latte Mozzarella, San Marzano tomato sauce, Bresaola cured beef, arugula, 24-month matured Parmigiano	
PICCANTE 🍷	17
Buffalo Mozzarella, San Marzano tomato sauce, N'duja, spicy Tuscan sausage, spicy pepperoni salami	
TONNO E CIPOLLA	15
Fior di Latte Mozzarella, San Marzano tomato sauce, marinated tuna, caramelized onions, parsley	

GOURMET

MEDITERRANEA	16
Fior di Latte Mozzarella, pesto, cherry tomatoes confit with rosemary, Burrata, Parmigiano, Cantabrian anchovies	
ZUCCA 🍷	18
San Marzano tomato sauce, Mozzarella Fiordilatte, Spianata Calabrese spicy salami, rocket, roasted pumpkin flavored with rosemary, fresh basil, olive oil	
PATATE E LARDO	19
San Marzano tomato sauce, Fior di Latte Mozzarella, fried potatoes with truffles and rosemary, Colonata bacon, basil	
AMATRICIANA	18
San Marzano tomato sauce, Buffalo Mozzarella, Pecorino, Guanciale	
TARTUFO	29
Fior di Latte Mozzarella, Burrata, truffle cream, seasonal truffles	
FIRENZE	27
Buffalo Mozzarella, San Marzano tomato sauce, beef Tagliata, arugula, shredded Parmigiano	
CALZONE	18
Fior di Latte Mozzarella, Provolone cheese, Ricotta cheese, San Marzano tomato sauce, porchetta	

Extra:

Buffalo Mozzarella 3 / Prosciutto Crudo 4 / Prosciutto Cotto 3



DRINKS MENU



VODKA

40ML



Ketel One	7
Ciroc	7.5
Belvedere	8

GIN

Tanqueray Blackcurrant Royale	6
Tanqueray Ten	7

RUM

Captain Morgan Original Spiced Rum	5
Eminente Reserva 7 Y.O.	10
Pampero Aniversario Reserva Exclusiva	7
World's End Dark Spiced	8.5
Zacapa Centario Solera Gran Reserva 23 Y.O.	12
DON PAPA Masskara Rum	7

COGNAC

Hennessy VSOP	11
Hennessy XO	26

TEQUILA/MEZCAL

Jose Cuervo Tradicional Silver	6
Jose Cuervo Tradicional Reposado	6
Don Julio Blanco	9
Don Julio Reposado	9
400 Conejos Joven Espadín Mezcal	8

WHISKEY

Bulleit Bourbon	6.5
Bushmills Original	5
Caol Ila Islay Single Malt 12 Y.O.	10
Glenmorangie Original Single Malt 10 Y.O.	7.5
Glenmorangie Single Malt 18 Y.O.	20
Glenmorangie Single Malt Signet	25
Haig Club Clubman	6
Johnnie Walker Black Label 12 Y.O.	7
Johnnie Walker Blue Label	25
Lagavulin Islay Single Malt 16 Y.O.	15
Nikka From The Barrel	9
Oban Single Malt 14 Y.O.	10
Singleton Speyside Single Malt 12 Y.O.	7.5
Talisker Isle Of Skye Single Malt 10 Y.O.	9.5
Villa de Varda Mountain Single Malt	13

OTHERS SPIRITS

Acquavite Pere Williams	8
Amaro Santoni	6
Baileys Original	5
Brancamenta	5
China Antico Elixir Liqueur	9
Disaronno Amaretto	5
Estremista Amaro	5
Fernet Branc	5
Luxardo Absinthe Fata Verde	5
Luxardo Sambuca Dei Cesari	5
Luxardo Sour Cherry Gin	5
Marzadro Crema Alpina Pistacchio	5
Mr. Three & Bros Falernum	5
Picco Rosso	8
Poli Elisir Camomilla	6
Poli Elisir Prugna	6.5
Poli Herbalis Amaro Officinale	6.5
Poli Vaca Mora Amaro	6
Poli Aperitivo Airone Rosso	5
Roner Raspberry Spirit	11

BEER

Draft beer

Birra Moretti 4,6% 0,4l	5
Vilkmergès Premium Lager 5% 0,4l	5
Vilkmergès Baltas 5,2% 0,4l	5
Tanker Reloaded Ipa 5,8% 0,4l	5

Alcohol-free beer

Birra Moretti 0% 0,33l	5
Menabrea 0% 0,33l	5
Vilkmergès Premium 0% 0,4l	5
Vilkmergès Craft Sidras 0% 0,4l	5

Bottled beer

Birra Moretti 4,6% 0,33l	5
Menabrea Lager 4,8% 0,33l	5
Menabrea Amber 5% 0,33l	5
Vilkmergès Premium Lager 5% 0,41l	5
Vilkmergès Tamsusis 5% 0,41l	5
Vilkmergès Vyšnių Kriek 5% 0,41l	5
Vilkmergès Craft Sidras 5,4% 0,4l	5

LIMONCELLO LIQUER

Luxardo Limoncello	4
Costieragrumi Limoncello Primitivo	6
Limoncello D'Amalfi	5
Pallini Limoncello	5
Bongiorno Limoncello Di Amalfi Liquer	5

HOT DRINKS

Traditional authentic Italian blend TOP class

Espresso	2.5
Espresso Doppio	4
Espresso Macchiato	2.7
Black Coffee	3
Americano	3
Cappuccino	4
Flat White	4.5
Latte Macchiato	4.5
Speciality Coffee Kafa Forest	4
<i>We recommend drinking only espresso or black coffee</i>	
"Althaus Gran Pack" tea in a teapot 400ml	4
<i>English breakfast/Earl Grey/Sencha/Fruit/Camomile</i>	
Tea	4.5
<i>Seabuckthorn tea/Raspberry Ginger</i>	



All coffees can be made without caffeine or with vegetable milk +€0,70

GRAPPA

20ML



Banfi Grappa Di Brunello Tower Bottle	3.5
Banfi Grappa Poggio Alle Mura Brunello Di Montalcino	10
Barone Ricasoli Grappa Di Castello Di Brolio 5.5 Riserva, Toscana	5.5
Bepi Tosolini 'Smoked' Grappa Riserva	7
Berta Grappa Monte Acuto	6.5
Capovilla Amarone Grappa	9
Franciacorta Grapa Chardonnay	3
Franciacorta Grapa Chardonnay Riserva	3.5
Grappa Elena Moulin Barolo	5
Grappa Nardelli	3.5
Gualco Rosina Dolcetto Riserva	7
Le Erbe Grappa Alla Ruta	3.5
Luce Della Vite Grappa	6
Mazzetti Moscato Bianca	3
Nannoni Brunello Riserva	5.5
Nardini Grappa Bianca Extrafina	4.5
Nardini Grappa Riserva	3.5
Nonino Grappa Cuvee	3.5
Poli Sarpa Oro Special Edition	5
Poli Sassicaia Tenuta San Guido	10
Riserva Sherry Foresta	8
Sessantani Grappa San Marzano, Puglia	4
Sibona Grappa Riserva Botti Da Madeira	5
Villa de Varda Grappa Riserva Mormorio Foresta	6
Villa de Varda Manduria Primitiv	5
Villa de Varda Riserva Sherry Cask	8

SOFT DRINKS

Pepsi/7Up/Mirinda/Pepsi Max	3.5
Homemade Lemonade	5.5
Passion fruit/Mango	
"Galvanina" Lemonade	4.5
Chinotto/Pompelmo Rosso/Mandarino	
Fico D'india/Aranciata/Limonata	
"San Pellegrino" Sparkling water	3/5
0,250/0,75l	
"Acqua Panna" Still water	0,25/0,750l
3/5	
"Pago" Juice	3.5
"Cido" Juice	3
Fresh orange juice	0,25l
5.5	
Fresh greipfruit juice	0,25l
5.5	
Fermented drink "Acala" 0,33/0,75l	7/17
White/Rose Wine Style/Mimozza/„Firenze“	
"Fever Tree Tonic"	4
Indian/Mediterranean/Elderflower/Ginger Beer/Pink Grapefruit	
"Vilkmergès Kvass" 0,4l	4.5