



FIRENZE

RISTORANTE

FOOD MENU



DRINKS MENU

FOOD MENU



STARTERS / ANTIPASTI

OSTRICH (1 unit) Oysters (please ask the waiter)	4/6
SELEZIONE DI OLIVE MARINATE 	7
Toscanini marinated olives	
PATE' DI FEGATINI	10
Chicken liver "Pâté", Marsala wine jelly, toasted bread	
TAGLIERE DI FORMAGGI 	15
Taleggio, 24-month matured Parmigiano, Pecorino al Tartufo cheese, Gorgonzola al Cuchiaio DOP cheese	
TAGLIERE D'AFFETTATI	18
Prosciutto Crudo, salted pork lard from Colannat, Tuscan salami with fennel, Mortadella with pistachios, cured boar ham	
INSALATA DI BURRATA CON CARPACCIO DI FICHI, POMODORINI SECCHI E OLIO ALLA LAVANDA	16
Burrata salad with fig carpaccio, confit tomatoes, lavender oil	
TONNO CRUDO	16
Yellowfin tuna, green apples and fennel with truffle mignonette sauce, ripe tomatoes water, grapefruit segments, lyophilized raspberries	
INSALATA DI POLPO, FINOCCHI E AGRUMI	16
Octopus, fennel, orange segments, cherry tomatoes, parsley, "Citronette" sauce	
CARPACCIO DI CUORE DI BUE	16
Tomatoes "Ox heart", Stracciatella cream, Cantabrian anchovies, lamb's lettuce, anchovy "Colatura" sauce	
BATTUTA DI MANZO	18
Beef fillet, truffle sauce, lamb's lettuce, Tropea onions	
CARPACCIO DI CHIANINA MARINATA	19
Marinated Tuscan "Chianina beef", arugala, Parmigiano shavings, pearls of balsamic vinegar	
VITELLO TONNATO	18
Oven-roasted veal, tuna-caper sauce, anchovies, roasted capers, lemon, parsley oil	

FOCACCIA

AVAILABLE ON WEEKDAYS FROM 5 pm
and WEEKENDS FROM 11 am

- With Parmesan cheese 8
- With Gorgonzola cheese and caramelised apples 10
- With Mortadella and Burrata 17



BRUSCHETTA

- DOP Italian basil pesto, Stracciatella Cantabrian anchovies 8
- Seasonal tomatoes, basil, garlic, extra virgin olive oil  8
- Pork Porchetta, Pecorino cheese cream, toasted walnuts  8

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



FIRST DISHES / PRIMI PIATTI

VELLUTATA DI ZUCCA CON SALMONE, CAPESANTE E OLIO DI NOCCIOLE TOSTATE	12
Butternut squash soup with fried salmon, caramelized scallops, hazelnut oil	
SPAGHETTI ALLA MARINARA CON POMODORINI SECCHI	14
Spaghetti pasta, our homemade Marinara sauce, dried cherry tomatoes (<i>vegan version available</i>)	
CARBONARA	16
Spaghetti, egg yolks, Guanciale, Parmigiano, Pecorino Romano, black pepper	
RAGU DELLA NONNA	16
Tagliatelle pasta, beef "Ragu" sauce, Parmigiano	
TAGLIOLINI CON FUNGHI E SALSA DI PREZZEMOLO E LIMONE	16
Tagliolini, fried mushrooms, butter, parsley and lemon sauce, truffle paste	
TAGLIOLINI ALL'ASTICE	37
Tagliolini, lobster, pickled cherry tomatoes, white wine, garlic	
RICOTTA RAVIOLI	15
Ricotta cheese filling, butter-sage sauce, Parmigiano, fried sage	
TORTELLINI RIPIENI DI CINGHIALE E RICOTTA, SPUMA DI FUNGHI PORCINI	17
Tortellini with boar and Ricotta, porcini foam, porcini dust, Pecorino	
PASTA ALLE CARMELLE CON RIPIENO DI MELANZANE E TARTUFO	23
Eggplant and black truffle cream filling, trout caviar, "Cacio e Pepe" sauce, seasonal truffles	
RISOTTO AI FRUTTI DI MARE, CON SUGO DI GAMBERI E CRACKER CROCCANTE DI PESCE	23
Shrimp stock with seafood and red mullet, lime zest and fish skin cracker	

LASAGNE (Please ask the waiter)

Our Aged Beef Ragu Sauce, Parmigiano, Marinara sauce 16

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	8.5
Chocolate fondant	
AFFOGATO AL CAFFE Coffee with ice cream	6
ICE CREAM / GELATI ARTIGIANALI (1 ball)	3.5
• Vanilla / Vaniglia	
• Chocolate/ Cioccolato	
• Pistachios / Pistacchio	
• Strawberries / Fragola	
• Lemon sorbet / Sorbetto al Limone	

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 30
- Special of the week 29

TAGLIATA DI MANZO (SLICED BEEF RIB EYE) 300 g. 39

Premium Australian rib eye

COSTOLA DI MANZO (for 2 people) 42

Slow-cooked beef short rib with porcini and dark chocolate sauce

COSTOLETTE DI MAIALE IBERICO (2 pcs) 25

Grilled Iberico chops with Demi-glace sauce

GAMBERONI ALLA GRIGLIA 350 g. 29

Grilled jumbo prawns with tomato Concasse

POLPO MEDITERRANEO 29

Grilled mediterranean octopus with N'duja, baby potatoes and fried tomatoes

ALLA GRIGLIA BRANZINO 29

Grilled seabass

ALL'ISOLANA 32

Grilled seabass with Isolana* sauce
(*- potatoes, tomatoes, onions, capers, olives)

ORATA ALLA GRIGLIA CON GREMOLATA SALSA 34

Grilled whole turbot with gremolata salsa

FILETTO DI CORVINA CON LA SUA RIDUZIONE 27

ALL'APEROL, CREMA DI RADICE DI PREZZEMOLO, E BABY VEGETALI

Stone bass, fish stock and Aperol liqueur "Jus", parsley root cream, baby vegetables fried in butter

MELANZANE AL FORNO RICOPERTO CON 16

CROSTE DI PISTACCHIO

Eggplant fried in salt, pistachio crust, our homemade Marinara sauce

SIDE DISHES / CONTORNI

BABY POTATOES 4.5 GRILLED VEGETABLES 5

With Tuscan spices

CHERRY TOMATOES 4

With garlic oil and fresh basil

MASHED POTATOES 5.5 FRESH SALAD 5.5

With seasonal truffles

Lettuce leaves,

SPINACH 5

With pine nuts, garlic and Parmigiano

tomatoes, pickled fennel

PIZZA / PIZZA

CLASSIC

MARGHERITA CON BUFALA 14

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

FUNGHI PORCINI 16

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 17

Fior di Latte Mozzarella, San Marzano tomato sauce, Prosciutto cotto & Parma ham, arugula, oregano

PICCANTE 18

Buffalo Mozzarella, San Marzano tomato sauce, N'duja, spicy Tuscan sausage, spicy pepperoni salami

TONNO E CIPOLLA 16

Fior di Latte Mozzarella, San Marzano tomato sauce, marinated tuna, caramelized onions, parsley

Available on weekdays from 5 pm
On weekends from noon



GOURMET

MEDITERRANEA 17

Fior di Latte Mozzarella, pesto, cherry tomatoes confit with rosemary, Burrata, Parmigiano, Cantabrian anchovies

PATATE E LARDO 19

San Marzano tomato sauce, Fior di Latte Mozzarella, fried potatoes with truffles and rosemary, Colonata bacon, basil

TARTUFO 26

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

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

🌶️ - spicy 🌱 - suitable for vegans 🥜 - contains nuts

DRINKS MENU



BEER

Draft beer

Birra Moretti 4,6% 0,4l	6
Vilkmergès Baltas 5,2% 0,4l	6
Tanker Reloaded Ipa 5,8% 0,4l	6
Guinness 4,2 % 0,4l	6.5

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% 0,4l	5.5
Vilkmergès Tamsusis 5% 0,4l	5.5
Vilkmergès Vyšnių Kriek 5% 0,4l	5.5
Vilkmergès Craft Sidras 5,4% 0,4l	5.5

LIMONCELLO LIQUER

Luxardo Limoncello	4
Costieragrumi Limoncello Primitivo	6
Limoncello D'Amalfi	5
La Valle dei Mulini Amalfi Limocello	5.5

HOT DRINKS

Traditional authentic Italian blend TOP class

Espresso	3.8
Espresso Doppio	5.8
Espresso Macchiato	4.5
Black Coffee	4.5
Americano	3.8
Cappuccino	4.8
Flat White	6
Latte Macchiato	5.5
"Althaus Gran Pack" tea in a teapot 400ml	4
English breakfast/Earl Grey/Sencha/Fruit/Camomile	
Tea	4.5
Our raspberry jam, ginger, sea buckthorn tea	

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 Riserva, Toscana	5.5
Bepi Tosolini 'Smoked' Grappa Riserva	7
Berta Grappa Monte Acuto	6.5
Capovilla Amarone Grappa	9
Grappa Elena Moulin Barolo	5
Grappa Nardelli	3.5
Grappa Nonino Prosecco Riserva	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
Sessantani Grappa San Marzano, Puglia	4
Sibona Grappa Riserva Botti Da Madeira	6
Villa de Varda Grappa Riserva Mormorio Foresta	6
Villa de Varda Manduria Primitivo	5
Villa de Varda Riserva Sherry Cask	8

SOFT DRINKS

Pepsi/7Up/Mirinda/Pepsi Max	4
Homemade Lemonade	6
Passion fruit/Mango	
"Galvanina" Lemonade	5
Chinotto/Pompelmo Rosso/Mandarino	
Fico D'india/Aranciata/Limonata	
"San Pellegrino" Sparkling water 0,250/0,75l	3.5/5.5
"Acqua Panna" Still water 0,25/0,750l	3.5/5.5
"Pago" Juice	4.5
"Cido" Juice	3.5
Fresh orange juice 0,25l	6
Fresh greipfruit juice 0,25l	6
Fermented drink "Acala" 0,33/0,75l	9/20
White/Rose Wine Style/Mimosa	
"Fever Tree Tonic"	4.5
Indian/Mediterranean/Elderflower/Ginger Beer/Pink Grapefruit	
"Vilkmergès Kvass" 0,4l	5

VODKA

40ML



Ketel One	7
Ciroc	7.5
Belvedere	8
Krištolinė	5.5

GIN

Tanqueray Blackcurrant Royale	6
Tanqueray Ten	7

ROM

Captain Morgan Original Spiced Rum	5
Eminente Reserva 7 Y.O.	10
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 12 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	26
Lagavulin Islay Single Malt 16 Y.O.	16
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

Amaro Montenegro	5
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	6
Marzadro Crema Alpina Melone	6
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