



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	15
TAGLIERE D'AFFETTATI Prosciutto Crudo, salted pork lard from Colannat, Tuscan salami with fennel, Mortadella with pistachios, cured boar ham	18
INSALATA DI BURRATA CON CARPACCIO DI FICHI, POMODORINI SECCHI E OLIO ALLA LAVANDA Burrata salad with fig carpaccio, confit tomatoes, lavender oil	16
TONNO CRUDO Yellowfin tuna, green apples and fennel with truffle mignonette sauce, ripe tomatoes water, grapefruit segments, lyophilized raspberries	16
INSALATA DI POLPO, FINOCCHI E AGRUMI Octopus, fennel, orange segments, cherry tomatoes, parsley, "Citronette" sauce	16
CARPACCIO DI CUORE DI BUE Tomatoes "Ox heart", Straciatella cream, Cantabrian anchovies, lamb's lettuce, anchovy "Colatura" sauce	16
BATTUTA DI MANZO Beef fillet, truffle sauce, lamb's lettuce, Tropea onions	18
CARPACCIO DI CHIANINA MARINATA Marinated Tuscan "Chianina beef", arugala, Parmigiano shavings, pearls of balsamic vinegar	19
VITELLO TONNATO Oven-roasted veal, tuna-caper sauce, anchovies, roasted capers, lemon, parsley oil	18



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

FIRST DISHES / PRIMI PIATTI

VELLUTATA DI ZUCCA CON SALMONE, CAPELANTE E OLIO DI NOCCIOLE TOSTATE Butternut squash soup with fried salmon, caramelized scallops, hazelnut oil	12
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	15
TORTELLINI RIPIENI DI CINGHIALE E RICOTTA, SPUMA DI FUNGHI PORCINI Tortellini with boar and Ricotta, porcini foam, porcini dust, Pecorino	17
RISOTTO AI FRUTTI DI MARE, CON SUGO DI GAMBERI E CRACKER CROCCANTE DI PESCE Shrimp stock with seafood and red mullet, lime zest and fish skin cracker	23

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

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



DESSERTS / DOLCI

TIRAMISÙ CLASSICO Classic Tiramisu	8
ZABAGLIONE AL VIN SANTO E CANTUCCI „Zabaglione“ cream with Vin Sato wine	8
LIMONE RIPIENO CON SEMIFREDDO AL LIMONE E MERINGA BRUCIATA Lemon, lemon semifreddo, flamed meringue	10
AFFOGATO AL CAFFÈ Coffee with ice cream	6
ICE CREAM / GELATI ARTIGIANALI (1 ball)	3.5
• Vanilla / Vaniglia	• Strawberries / Fragola
• Chocolate/ Cioccolato	• Lemon sorbet / Sorbetto al Limone
• Pistachios / Pistacchio	

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.

Premium Australian rib eye 39

COSTOLA DI MANZO (for 2 people)

Slow-cooked beef short rib with porcini and dark chocolate sauce 42

COSTOLETTE DI MAIALE IBERICO (2 pcs)

Grilled Iberico chops with Demi-glace sauce 25

GAMBERONI ALLA GRIGLIA 350 g.

Grilled jumbo prawns with tomato Concasse 29

POLPO MEDITERRANEO

Grilled mediterranean octopus with N'duja, baby potatoes and fried tomatoes 29

ALLA GRIGLIA BRANZINO

Grilled seabass 29

ALL'ISOLANA

Grilled seabass with Isolana* sauce 32
(*- potatoes, tomatoes, onions, capers, olives)

ORATA ALLA GRIGLIA CON GREMOLATA SALSA

Grilled whole turbot with gremolata salsa 34

FILETTO DI CORVINA CON LA SUA RIDUZIONE

Stone bass, fish stock and Aperol liqueur "Jus", 27
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

SIDE DISHES / CONTORNI

BABY POTATOES

With Tuscan spices 4.5

MASHED POTATOES

With seasonal truffles 5.5

SPINACH

With pine nuts, garlic and Parmigiano 5

GRILLED VEGETABLES

5

CHERRY TOMATOES

With garlic oil and fresh basil 4

FRESH SALAD

Lettuce leaves, 5.5

tomatoes, pickled fennel



PIZZA / PIZZA

Available on weekdays from 5 pm

On weekends from noon

CLASSIC

MARGHERITA CON BUFALA

Buffalo Mozzarella, San Marzano tomato sauce, basil, Tuscan EV olive oil 14

VERDURE GRIGLIATE

Fior di Latte Mozzarella, San Marzano tomato sauce, cherry tomatoes, grilled eggplant, zucchini and sweet peppers, basil 15

FUNGHI PORCINI

Fior di Latte Mozzarella, San Marzano tomato sauce, boletus, parsley, oregano 16

4UATTRO FORMAGGI

Fior di Latte Mozzarella, 24-month matured Parmigiano, Gorgonzola cheese, Asiago cheese, Burrata 17

CRUDO E COTTO

Fior di Latte Mozzarella, San Marzano tomato sauce, Prosciutto cotto & Parma ham, arugula, oregano 17

PICCANTE

Buffalo Mozzarella, San Marzano tomato sauce, N'duja, spicy Tuscan sausage, spicy pepperoni salami 18

TONNO E CIPOLLA

Fior di Latte Mozzarella, San Marzano tomato sauce, marinated tuna, caramelized onions, parsley 16

GOURMET

MEDITERRANEA

Fior di Latte Mozzarella, pesto, cherry tomatoes confit with rosemary, Burrata, Parmigiano, Cantabrian anchovies 17

PATATE E LARDO

San Marzano tomato sauce, Fior di Latte Mozzarella, fried potatoes with truffles and rosemary, Colonata bacon, basil 19

TARTUFO

Fior di Latte Mozzarella, Burrata, truffle cream, seasonal truffles 26

FIRENZE

Buffalo Mozzarella, San Marzano tomato sauce, beef Tagliata, arugula, shredded Parmigiano 27

CALZONE

Fior di Latte Mozzarella, Provolone cheese, Ricotta cheese, San Marzano tomato sauce, porchetta 18

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
Vilkmergės 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
Vilkmergės Premium 0% 0,4l	5
Vilkmergės 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
Vilkmergės Premium Lager 5% 0,4l	5.5
Vilkmergės Tamsusis 5% 0,4l	5.5
Vilkmergės Vyšnių Kriek 5% 0,4l	5.5
Vilkmergės 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 English breakfast/Earl Grey/ Sencha/Fruit/Camomile	4
Tea Our raspberry jam, ginger, sea buckthorn tea	4.5

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

GRAPPA

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	3.5/5.5
0,250/0,75l	
“Acqua Panna” Still water	3.5/5.5
0,25/0,750l	
“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/Mimoza	
“Fever Tree Tonic”	4.5
Indian/Mediterranean/Elderflower/ Ginger Beer/Pink Grapefruit	
“Vilkmergės 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