



(V) vegetarian – (VG) vegan – (GF) gluten-free
Prices in euros, service included – VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (*); b) maltodextrins based on wheat (*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

I nostri classici

Five courses: 150

A five-course tasting menu presenting the timeless dishes created by Chef Sera and Raggi

ROASTED QUAIL, ROOTS FROM OUR GARDEN, AROMATIC HERBS AND VIN SANTO
REDUCTION *(6,7,9,10,12)*

SQUID STUFFED WITH CERTALDO ONION AND COURGETTES (GF) *(4,5,8,9,12)*

CAPPELLACCI PASTA FILLED WITH "PAPPA AL POMODORO" MOZZARELLA AND BASIL
(V) *(1,3,7,9)*

"FILETTO TOSCA", ROASTED BEEF FILLET, MUSHROOM, TRUFFLE AND WHITE POTATO
(7,9,12,14)

LEMON HOLOGRAM (GF) *(5,7,8)*

At Tosca, Tuscan tradition meets modern elegance.

Executive Chef Daniele Sera and Chef Michele Raggi reinterpret the most loved traditional dishes with a particular attention to seasonality, freshness and respect for the ingredients.

The three tasting menus feature dishes that enhance the taste of Tuscan products and takes it back to its origins.

Io 360°

Seven courses: 170

A seven-course tasting menu celebrating fresh produce

TURBOT, CARROT AND SORREL *(2,4,5,6,7,8,9,12,14)*

RABBIT FROM PISTOIA, PINENUTS, BLACK GARLIC FROM CONVENTO, CACCIATORA SAUCE *(5,7,8,9,12)*

RISOTTO RISERVA SAN MASSIMO, SAFFRON, SWEETBREADS AND SEA ASPARAGUS *(7,9,12)*

POTATO RAVIOLI, TAGGIASCA OLIVES, REDFISH AND CACCIUCCO SAUCE *(1,2,3,4,7,9,12,14)*

SCALLOP FROM ATLANTIC OCEAN, CAULIFLOWER, ANCHOVY AND RED SHRIMP TARTARE FROM MAZARA (GF) *(2,4,7,9,12,14)*

"LAURA PERI" PIGEON, SALSIFY SCORZONERA AND CAVIAR *(4,5,7,8,9,12)*

CHOCOLATE "OBLIVION" (GF,V) *(1,3,5,7,8)*

Espressione Vegetale

Six courses: 130

A six-course tasting menu enhancing seasonal vegetables

"MESCOLANZA" MIXED SALAD AND VEGETABLES FROM OUR GARDEN *(9,12)*

ARTICHOKE "ALLA MUGNAIA" WITH CAPERS, FERMENTED LEMON AND MINT *(1,5,6,7,8,9)*

SPELT SOUP LUCCHESI STYLE, ZOLFINO AND TONDINI BEANS *(1,5,8,9)*

PICI PASTA ALL'AGLIONE SENESE (VG) *(1,5,8,9)*

CELERIAC, ONION BROWN STOCK AND TURNIP GREENS *(5,6,7,8,9)*

APPLE STRUDEL *(5,8)*

À La Carte

Two courses: 90

Three courses: 110

Dessert: 25

Chef offers you the choice of two or three courses from the menus indicated above

Wine pairing

ITALY GRAND TOUR EXPERIENCE *210*

Outstanding representation of the country's regional diversity through a selection of iconic and rare wines.

TUSCAN WINE JOURNEY *145*

A fascinating journey with some of the most important wines from our region.