Jan Michele
GRILL

ANTIPASTI

GRAND SELECTION OF RAW SEAFOOD 90 for 2 people

scented with Florentine lemon and EVO Leccino olive oil (2,4) (GF)

QUINOA WITH RAW AMBERJACK 30 and Viareggio shirmps (2,4,6,8,9,10,12) (GF)

WARM OCTOPUS AND POTATOES SALAD 28 Florentine olives, capers, lemon (2,4,8,9,12,14) (GF)

CASENTINO HAM *30* (9,12) (GF)

PANZANELLA with Certaldo onion 26 (1.9) (VG)

with Certaldo onion and salted ricotta cheese 26 (1,7,9) (V)

FRITTI

CALZONCINO 16

filled with cheese, zucchini pesto, capers (1,7,8,12)~(V)

MONTANARINA 16

burrata cheese, dried tomatoes, anchovies, basil (1,4,7,8,12)

PASTE

LINGUINE 32

with clams, parsley, lemon (1,4,9,12,14)

SEAFOOD RAGOUT CALAMARATA *32* (1,2,4,9,12,14)

SPAGHETTI WITH LOBSTER 48 cherry tomatoes, lemon verbena (1,2,4,9,12)

MACCHERONCINO WITH FLORENTINE TOMATOES 28 with pan fried eggplant, basil (1,9,12) (VG) and salted ricotta cheese (1,7,9,12) (V) 30

GRIGLIA

MEDITERRANEAN SWORDFISH 38 bread crumbs, zucchini, citrus (1,4,8,9,12)

GRILLED LOBSTER 46

Florentine peach, Certaldo onion, cherry tomatoes, almonds (2,4,8,9,12) (GF)

CATCH OF THE DAY 46 salmoriglio and seasonal vegetables (4,9,12) (GF)

PRAWNS AND SCAMPI © 50 scented with lemon, aromatic salad (2,4) (GF)

MAREMMA BEEF ENTRECOTE 36 rocket salad, pecorino cheese, balsamic Vin Santo reduction (1,7,9,12)

PIZZE

MARGHERITA 22

mozzarella, tomato, basil (1,7,9,12) (V)

MARINARA 20

Florentine tomato, oregano, garlic oil (1,9,12) (VG)

BUFALINA 24

buffalo mozzarella, cherry tomatoes, Garfagnana ham, rocket (1,7,9,12)

MIRANAPOLI 24

yellow Florentine tomatoes, anchovies, black olives, mozzarella, capers (1,4,7,9,12)

CAPRICCIOSA 28

tomato, mozzarella, artichokes preserved in olive oil, Chianti ham, olives (1,7,9,12)

DIAVOLA 28

tomatoes, Prato mortadella, chilly oil, mozzarella, basil (1,7,9,12)

CALZONE 26

stuffed with escarole, anchovies, olive, capers (1,4,7,9,12)

(V) vegetarian (VG) vegan (GF) gluten-free Prices in euros, service included – VAT included – 5 Euro cover charge per person

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

Our coffee and tea are green certified and come from fair trade partnerships.

INFORMATION ON FOOD ALLERGIES: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk,

(8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. 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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

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