

## Crudités

- Fish and shellfish with Florentine lemon (GF) 45
- Sliced sea bream, olives and capers (GF) 28
- Extra-fine amberjack, Pisanello tomato sauce (GF) 32
- Red tuna with zucchini “alla scapece” 34
- Trio of fish and shellfish tartare (GF) 38
- Oysters (each) 8 (GF)

## Antipasti

- Grilled octopus (C) with paprika and potato puree and curly endive 26
- Insalatina d’astice, pesca fiorentina, cipolla di Certaldo, pomodorini, mandorle (GF) 38
- Niçoise salad with olives, green beans, cherry tomatoes, Valdarno quail eggs, tuna in olive oil (GF) 28
- Cesar salad with Valdarno chicken and crispy pancetta 26
- “Bruschettone” with cherry tomatoes and Cantabrian anchovies 23

## Pasta

- Linguine with clams 28
- Busiate pasta with seafood, Pisanello tomatoes and basil 28
- Mezze maniche rigate pasta with Pistoia ricotta and beef tartare 28
- Spaghetti with Florentine tomatoes and lemon peel (VG) 26

## Grill

- Catch of the day (GF) 44
- Prawns (C) and scampi (GF) 50
- Sliced Maremma beef (GF) 36
- Pork ribs (GF) 34

## Vegetables

Oven-baked potatoes (VG) 12

Grilled vegetables (VG) 12

Sautéed peppers and onions (VG) 12

Aromatic salad (VG) 12

## Pizzas

Focaccia with Quercetin oil, salt and rosemary (VG) 16

Buffalo mozzarella, cherry tomatoes, basil (V) 20

Florentine yellow tomatoes, oregano, anchovies, black olives,  
fior di latte soft cheese, capers 24

Pistoia ricotta and pepper, Ventresca tuna belly, basil, lemon 24

Mugellano Nuvola di latte cheese, sauteed aubergine, Pallino tomatoes, basil pesto (V) 20

Florentine tomato, country oregano, fresh garlic (VG) 20

## Panini

Panino with grilled aubergine, robiola, olive pâté, basil (VG) 24

Panino with Chianti prosciutto, mozzarella, fresh spinach 26

Cheeseburger with Canestrino tomato, lettuce and Caciova cheese sauce 32

## Desserts

Creamy yoghurt and red fruits (V) 14

Fiesole-style Tiramisù (V) 16

Seasonal fruit (VG) (GF) 16

Homemade sorbet (VG) and ice cream (GF) 16

(V) vegetarian (VG) vegan (GF) gluten-free

(C) dishes marked with C are prepared with frozen or deep frozen ingredients

Prices in Euros, service included - VAT included

Presidio Slow Food®: onions from Certaldo, Bonito fish from the Tuscan coast, traditional fishing from the lagoon of Orbetello, Maremma breed, mortadella from Prato, Bazzone ham, Casentino ham, Valdarno cured pork

Products Arca del Gusto: Quercetana extra virgin olive oil, Pecorino cheese made from raw Maremma milk, Cetica red potatoes, Valdarno chicken, Colonnata lard

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.

Information on Food Allergens: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The relevant documentation may be consulted by request and will be provided by serving staff.

We cannot guarantee the total absence of traces of these allergens in all our dishes and drinks.

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.