



S T A R T E R S

PRAWN AND SCAMPI CRUDO 38
with citrus sauce, fennels, glasswort
(GF) (2,4,6,8,9,10,12)

MEDITERRANEAN SEABASS CEVICHE 36
mango, passion fruit, green apple
(GF) (2,4,6,8,9,10,12)

QUINOA WITH AMBERJACK CRUDO 34
and Viareggio shrimps
(GF) (2,4,6,8,9,10,12)

WARM OCTOPUS AND POTATOES SALAD 32
Florentine olives, Pantelleria capers, lemon
(GF) (2,4,8,9,12,14)

with Certaldo onion 28
(VG) (1,9)

with Certaldo onion and ricotta salad 28
(V) (1,7,9)

F R I E D F O O D

CALZONCINO 16
filled with cheese, zucchini pesto, Pantelleria capers
(V) (1,7,8,12)

MONTANARINA 16
Andria burrata cheese, dried tomatoes, Cantabrico anchovies,
basil
(1,4,7,8,12)

P A S T A

LINGUINE WITH CLAMS 34

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

MEZZO PACCHERO WITH SEAFOOD RAGOUT 36
(1,2,4,9,12,14)

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

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

G R I L L E D

CATCH OF THE DAY 48
(GF) (2,4,9,12)

PRAWNS AND SCAMPI © 54
scented with lemon, aromatic salad
(GF) (2,4)

MEDITERRANEAN TUNA 46
seeds, sweet and sour Tropea onion
(GF) (4,9,12)

LOBSTER 50
Florentine peach, Certaldo onion, cherry tomatoes, almonds
(2,4,8,9,12)

MAREMMANA BRADA FIORENTINA STEAK
for two people
(GF) (12)
for two 140

P I Z Z A S

MARGHERITA 24
mozzarella, tomato, basil
(V) (1,7,9,12)

MARINARA 22
San Marzano tomato, oregano, garlic oil
(VG) (1,9,12)

BUFALINA 26
buffalo mozzarella, Pachino cherry tomatoes, Tuscan ham, rocket
(1,7,9,12)

MIRANAPOLI 26
yellow Florentine tomatoes, Cantabrico anchovies, black olives,
mozzarella, Pantelleria capers
(1,4,7,9,12)

CAPRICCIOSA 28
tomato, mozzarella, artichokes preserved in olive oil,
Chianti ham, olives
(1,7,9,12)

DIAVOLA 28
tomato, mortadella di Prato, spicy oil, mozzarella, basil
(1,7,9,12)

OUR SIGNATURE

GIRASOLE 28
stuffed cornice with ricotta cheese and black pepper, escarole,
olives, Pantelleria capers, Cantabrico anchovies
(1,4,7,9,12)

D E S S E R T S

BABÀ *16*

with mango and passion fruit, lightly Mugello milk cream
(V) *(1,7,8,12)*

PINA COLADA *16*

lightly coconut mousse, pineapple jam, vermouth di Prato
(V) *(1,3,7,8,12)*

TIRAMISÙ *16*

homemade savoiardo bisquit, mascarpone cream, coffee
(GF,V) *(1,3,7,8,12)*

SELECTION OF FRUTTINI *20* *(7,12)*

HOMEMADE ICE CREAM *16*

of our own production
(GF,V) *(1,3,7,8,12)*

HOMEMADE SORBETS *16*

of our own production
(GF,VG) *(1,3,8,12)*

SEASONAL FRUITS

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

Prices in euros, service included – VAT included – 8 Euro cover charge per person

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.

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