

Antipasti

- AMBERJACK TARTARE 32

grilled Pachino cherry tomatoes, toasted sesame seeds

(GF) (4,7,8,11,12)
- LUCIANA STYLE BABY OCTOPUS 30

with parsley potatoes, olives, Pantelleria capers

(1,2,4,7,8,9,14)
- MEDITERRANEAN TUNA MILLE-FEUILLE 34

avocado, sweet and sour Tropea red onion

(1,2,3,4,5,7,8,9,11,12,14)
- CASENTINO EGG 28

in a bread crumb, Sorana white bean foam, Cinta Senese pork cheek.

(1,3,7,8,9,12)
- BEEF TARTARE 36

Chianina, roasted Piedmont hazelnuts, Mugello grand peppercorn cream

(GF) (5,7,8,10,12)
- LOCAL SELECTION OF COLD CUTS AND CHEESE for two 42

Casentino ham, Tuscan salami, Prato mortadella, Tuscan blue cheese, Maremma pecorino cheese, Gran Mugello cheese

(GF) (7,8,9,12)
- VEGETABLE CAPONATA 28

olives, Pantelleria capers, toasted pine nuts

(VG) (8,9,12)
- FLORENTINE TOMATO SALAD 20

(GF,VG)
- served with
- BUFFALO MOZZARELLA 28

(7)
- FIOR DI LATTE 26

(GF,V) (7)
- ANDRIA BURRATA 28

(7)

Primi

- OUR SIGNATURE: MINESTRA WITH PASTA AND POTATOES 36

mussels, smoked provola cheese

(1,3,4,7,8,9,12,14)
- FIESOLE SAFFRON RISOTTO 38

Mazara del Vallo red prawns, fresh Mugello cheese, green lemon

(GF,V) (3,7,9,12,14)
- RICOTTA CHEESE RAVIOLI 32

Florentine zucchini, mint

(V) (1,3,7,8,9,12)
- SPAGHETTONE 30

spaghettoni with local tomatoes, basil pesto, Andria burratina cheese

(1,7,8,9,12)
- FETTUCCINE 34

Tuscan wild boar, Roccaverano robiola and juniper fondue

(1,3,7,8,9,12)
- HOMEMADE GNOCCHI 38

roasted lobster, orange bisque

(1,2,3,4,7,8,9,12,14)
- "PAPPA AL POMODORO" 28

basil oil, crusty Tuscan bread crumbs, oregano

(VG) (1,8,9,12)

Secondi

CATCH OF THE DAY *48*
Viareggio style with cherry tomatoes, olives and capers or salt baked
(GF) *(2,4,9,12)*

SALTED COD *44*
cooked in potato sauce, clams, dill
(4,7,8,9,12)

TUSCAN BEEF STEW *38*
white celery, orange chard
(1,7,8,9,12)

FIORENTINA STEAK *for two 140*
of Maremmana breed
(GF) *(12)*

VALDARNO COCKEREL *38*
seasonal mushrooms, black truffle
(1,7,8,9,12)

AUBERGINE PARMIGIANA *30*
with florentine tomato, gran mugello, basil
(V) *(1,7,8,9,12)*

Verdure

VAL DI CORNIA SPINACH WITH TUSCAN PECORINO
CHEESE *15*

SAUTÉED SORANA BEANS WITH FLORENTINE HILLS OLIVE
OIL *15*
(VG)

SEASONAL MUSHROOMS SCENTED WITH THYME *15*
(V)

OVEN-BAKED POTATOES, GARLIC, ROSEMARY *15*
(V) *(7)*

AROMATIC SALAD *15*
(VG)

(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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