

Antipasti

AMBERJACK TARTARE 30
grilled cherry tomatoes,
toasted white sesame seeds (4,7,8,11,12) (GF)

LUCIANA STYLE BABY OCTOPUS STEW © 28
parsley scented potatoes, olives and capers (1,2,4,7,8,9,14)

FRITTO DI PARANZA OF THE DAY 34
vegetables and citrus sauce (1,2,3,4,5,7,8,9,11,12,14)

CASENTINO EGG 28
in bread crust, potato foam, roasted pumpkins, seasonal
black truffle (1,3,7,8,9,12) (V)

CHIANINA BEEF TARTARE IGP 36
roasted hazelnuts, Mugello Gran Pepato
cheese cream (5,7,8,10,12) (GF)

SELECTION OF LOCAL COLD CUTS AND CHEESES 36
for two people

Casentino ham, Tuscan salami, Prato mortadella,
Tuscan blue cheese, Maremma pecorino cheese,
Gran Mugello cheese (7,8,9,12) (GF)

VEGETABLE CAPONATA 26
olives, capers, toasted pine nuts (8,9,12) (VG)

FLORENTINE TOMATO SALAD (VG,GF) 20
served with

buffalo mozzarella (7) (V,GF) 26

fior di latte (7) (V,GF) 24

burrata (7) (V,GF) 26

(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.

100% recycled paper

Primi

- OUR SIGNATURE

PASTA E CECI 35

Reggello chickpeas, scampi,
smoked sweet chili (1,3,4,7,8,9,12,14)
- RISOTTO AI FUNGHI 32

Seasonal mushrooms, pecorino cheese,
rosemary (3,7,9,12,14) (GF)
- TORTELLI MUGELLANI 28

potato tortelli, florentine pumpkin,
almond, goat cheese Guttus
(1,3,7,8,9,12) (V)
- SCARPARELLO FIORENTINO 28

spaghettone with Florentine tomatoes,
basil pesto, burrata cheese (1,7,8,9,12) (V)
- FETTUCCHINE ALL’UOVO 32

fettuccine with Tuscan boar,
robiola cheese fondue, juniper
(1,3,7,8,9,12)
- GNOCCHETTI FIORENTINI 34

clams, broccoli, lemon (1,2,3,4,7,8,9,12,14)
- PAPPA AL POMODORO 26

prepared with Tuscan bread, Florentine
tomato, basil scented olive oil, oregano
(1,8,9,12) (VG)

Secondi

- VIAREGGIO STYLE CATCH OF THE DAY 46
- potatoes, olives, capers (2,4,9,12) (GF)
- MUGNAIA STYLE TURBOT 42
- escarole, cooked must (1,4,7,8,9,12)
- CONFIT COOKED SALTED COD 38
- cauliflower, roasted almond, parsley oil
(4,7,8,9,12) (GF)
- TUSCAN BEEF STEW 36
- white celery, chard with orange (1,7,8,9,12)
- MAREMMANA BRADA FIORENTINA STEAK 130
- for two people (12) (GF)
- BAKED VALDARNO CHICKEN ROLL 34
- stuffed with mushrooms and sausage,
served with truffle jus (1,7,8,9,12)
- AUBERGINE PARMIGIANA 30
- Florentine tomatoes, Gran Mugello cheese,
basil (1,7,8,9,12)

Verdure

- FLORENTINE-STYLE SPINACH 12
- Maremma pecorino cheese (7) (V)
- SAUTÉED SORANA BEANS 14
- Florentine hills olive oil (VG)
- SEASONAL MUSHROOMS 14
- scented with thyme (V)
- OVEN-BAKED POTATOES 12
- garlic, rosemary (7) (V)
- SAUTÉED BROCCOLI 12
- capers and lemon (VG)
- AROMATIC SALAD (VG) 12