Curo
in Florence

Starters

Fresh spinach and grilled baby squid reduced with sweet tomato and soy* **€ 23,00**
6-12-14

Hummus quenelle with seared pea sprouts and scallops **€ 22,00**
11-14

Crock with mashed potatoes and octopus* **€ 24,00**
11-14

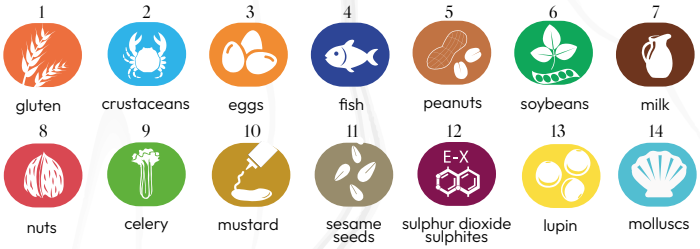
Mantuan yellow pumpkin flan and toasted salted almonds, cream cheese **€ 18,00**
1-3-7-8

Rabbit medallion with stretched bacon, raisins, braised red onion and toasted pine nuts **€ 22,00**
8-12

Chicken liver patè with apples and truffle from the Savini Selection, brioche bread **€ 20,00**
1-7-8-12

Platter of Val di Chiana cold cuts and cheeses **€ 20,00**

Allergy advice



Mauro Forte
Executive Chef

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Email: chef@columbusurbanresort.com **Sito:** columbusurbanresort.com

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First Courses

Home made pasta stuffed with lobster on its sauce and truffle from Savini Selection* _____ **€ 29,00**
1-2-3-9-12

Risotto with cheese and black pepper with crudités of prawns and chives* _____ **€ 24,00**
2-7-12

Zucchini cream and savoury pecorino biscuit _____ **€ 18,00**
1-3-7-8

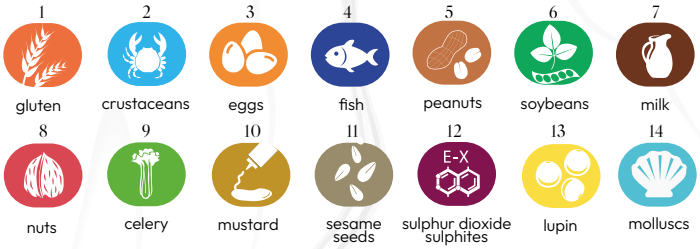
Potato dumplings and saffron pistils with Mugello blue sauce from“Il Palagiaccio Farm”_____ **€ 20,00**
1-3-7

Mini paccheri pasta from Gragnano with seasoned bacon, porcini mushrooms and fresh tomato from Vesuvius * _____ **€ 20,00**
1-12

Green tortelli stuffed with potatoes and finocchiona salami DOP, butter and sage *_____ **€ 22,00**
1-3-7

Maltagliati with herbs and chopped beef with rosemary _____ **€ 20,00**
1-3-9-12

Allergy advice



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Secon Courses

Sea bass fillet with potato crust and porcini mushrooms from Amiata Mount * **€ 32,00**
4-12

Sole rolls, pepper cream and small potatoes **€ 34,00**
4-12

Seared tuna escalope, Pantelleria capers and wild fennel **€ 32,00**
4

Caramelized duck breast with citrus fruits and celeriac puree **€ 30,00**
9-12

Pork chop breaded, anchovy mayonnaise with garlic and fresh tomato **€ 28,00**
1-3-4-5

Sliced beef with aromatic oil and grilled vegetables **€ 30,00**

Seitan with sesame seeds and soybeans, sweet and sour Borrettane onions **€ 23,00**
1-6-9-10-11

Traditional Florentine steak (TBon) **€ 75,00 al kg**

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Dessert

Sorrento lemon delight * _____ **€ 12,00**
1-5-7-9

Dark chocolate and orange mousse _____ **€ 12,00**
7-8

Pistachio burnt cream brulè _____ **€ 12,00**
3-5-7-8

Ricotta and caramelized fig tartlet _____ **€ 12,00**
1-3-7

"Tuscan" cheesecake with cantucci and vinsanto _____ **€ 12,00**
1-3-7-8-12

Puffed mascarpone with coffee crumble and bitter cocoa _____ **€ 12,00**
1-3-7-8

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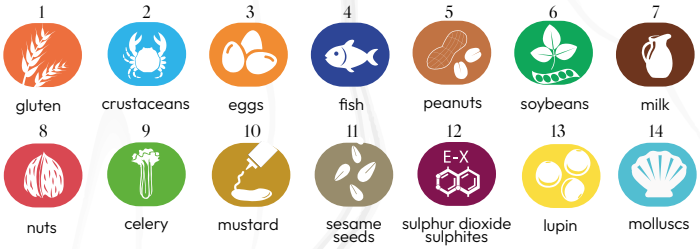

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Ciro in Florence

Ciro in Florence Tasting _____ €74.00 per person min for two

Eggplant parmigiana with buffalo mozzarella DOP*
1-5-7-9

Spaghetti XXL from Gragnano with clams from the Tyrrhenian Sea*
1-12-14

Sea bass fillet in crazy water*
3

Sorrento lemon delight *
1-3-7-8-12

Vegetarian Tasting _____ € 65,00 per person min for two

Mantuan yellow pumpkin flan and toasted salted almonds, cream cheese *
1-3-7-8

Potato gnocchi and saffron pistils with Mugello blue sauce *
1-3

Seitan with sesame seeds and soybeans, sweet and sour Borrettane onions
1-6-9-10-11

Ricotta and caramelized fig tartlet
1-3-7

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Fish Tasting — € 90,00 per person min. for two

Hummus quenelle with seared pea sprouts and scallops *
#1-12-14

Home made pasta stuffed with lobster on its sauce and truffle from the Savini Selection *
1-2-3-9-12

Sole rolls with pepper cream and small potatoes *
#412

Pistachio burnt cream brulè
1-3-7-8

Meat Tasting — € 78,00 per person min. for two

Rabbit medallion with stretched bacon, raisins, braised red onion and toasted pine nuts
8-12

Green tortelli stuffed with potatoes and finocchiona salami DOP, butter and sage *
1-3-7

Caramelized Citrus CBT Duck Breast with Celeriac Puree *
9-12

Puffed mascarpone with coffee crumble and bitter cocoa
1-3-7-8

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FIRENZE HACCP

AVVERTENZA ALLERGIE ALIMENTARI — ALLERGY ADVICE

Gentile cliente, negli alimenti venduti dalla nostra azienda possono essere presenti gli allergeni di seguito elencati come ingredienti o come tracce.
Per informazioni, chiedi il Menù Allergeni al nostro personale.
Dear customer, the allergens listed below may be present in foods sold as ingredients or as traces. Ask our staff for Allergens Menu.

1 Cereali contenenti **GLUTINE**: **grano, segale, orzo, avena, farro, kamut (grano khorasan)** e tutti gli alimenti che contengono questi cereali Cereals containing **GLUTEN**: wheat, rye, barley, oats, spelt, kamut	2 **CROSTACEI**: gamberi, granchio, aragosta, scampi... **CRUSTACEANS**	3 **UOVA** prodotte da tutti i volatili di allevamento **EGGS** produced by all breeding birds	4 **PESCE** **FISH**
5 **ARACHIDI** **PEANUTS**	6 **SOIA** **SOYBEANS**	7 **LATTE** (latte secreto dalla ghiandola mammaria di animali di allevamento), **LATTOSIO** **MILK** secreted by the mammary gland of farmed animals, **LACTOSE**	8 **FRUTTA A GUSCIO: mandorle, nocciole, noci**, noci di acagiù **(anacardi), noci di pecan, noci del Brasile, pistacchi, noci macadamia** o **noci del Queensland** **NUTS**: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts
9 **SEDANO** **CELERY**	10 **SENAPE** **MUSTARD**	11 Semi di **SESAMO** **SESAME SEEDS**	12 Anidride solforosa e **SOLFITI** in concentrazioni superiori a 10 mg/kg o 10 mg/litro: vino e alcuni alimenti conservati Sulphur dioxide and **SULPHITES**
13 **LUPINI** **LUPIN**		14 **MOLLUSCHI**: **polpo, totani, cozze, vongole, ostriche, calamari, seppie**... **MOLLUSCS**	

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