

Appetizers

- Vegetable flan on Gran Riserva cheese from Fattoria il Palagiaccio and pepper reduction _____ € 19,00
1-3-7
- Marinated tuna with citrus fruits and vegetables julienne in extra virgin olive oil _____ € 23,00
4
- Grilled octopus tentacle with its mayonnaise on celeriac and truffle cream * _____ € 24,00
7-9-14
- Tempura egg yolk with pistachio crust, seasoned bacon and pecorino cheese sauce _____ € 23,00
1-3-5-7-8
- Rabbit medallion with seasoned bacon and vinsanto pearls _____ € 23,00
3-12
- Platter of cold cuts from the Val di Chiana, cheeses and jams _____ € 22,00
7

Allergy advice



Mauro Forte
Executive Chef

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First Courses

- Zucchini cream and savory biscuit _____ € 18,00
1-3-7-8
- Home made pasta, stuffed with Lobster on its sauce and black truffle from the Savini Selection * _____ € 29,00
1-2-3-9-12
- Risotto in wafer with cheese, pepper, bacon and egg yolk marinated in paprika _____ € 24,00
3-7-12
- Potato and sea bass dumpling on mullet and wild fennel ragout _____ € 26,00
1-3-4-12
- Mini paccheri pasta from Gragnano with seasoned bacon, porcini mushrooms and fresh tomato from Vesuvius * _____ € 23,00
1-12
- Fresh Maltagliati pasta with herbs and chopped beef with rosemary _____ € 22,00
1-3-9-12

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Main Courses

Sea bass fillet in potato crust and porcini mushrooms from Mount Amiata *	_____	€ 32,00
# 4-12		
Sole rolls, pepper and potatoes cream, hazelnut and escarole *	_____	€ 34,00
# 4-8-12		
Caramelized Citrus CBT Duck Breast with Purple Potato Puree and Carrots	_____	€ 30,00
# 12		
Pork chop with roasted bread, anchovy mayonnaise, garlic and fresh tomato	_____	€ 28,00
# 1-3-4-5		
Sliced grilled 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		
Florentine T-Bone steak	_____	€ 78,00 al kg

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Dessert

Sorrento lemon delight * _____ € 13,00

1-5-7-9

Dark chocolate and raspberry Bavarian chocolate bar _____ € 13,00

7-8

Pistachio burnt cream _____ € 13,00

3-5-7-8

Creamed ricotta tartlet and orange zest _____ € 13,00

1-3-7-12

Typical Neapolitan pastiera with vanilla bean sauce* _____ € 13,00

1-3-7-8

Puffed mascarpone with coffee crumble and bitter cocoa _____ € 13,00

1-3-7-8

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Ciro in Florence Tasting _____ €76.00 per person min for two

Eggplant parmigiana with buffalo mozzarella DOP

1-5-7-9

Spaghettoni 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 _____ €70,00 per person min for two

Vegetable flan on Gran Riserva cheese from Fattoria il Palagiaccio and pepper reduction

1-3-7

Mini paccheri pasta from Gragnano with porcini mushrooms and fresh tomato from Vesuvius *

1-12

Seitan with sesame seeds and soybeans, sweet and sour Borrettan onions

1-6-9-10-11

Creamed ricotta tartlet and orange zest

1-3-7-12

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Fish Tasting

€ 92,00 per person min. for two

Marinated tuna with citrus fruits with julienne of vegetables in extra virgin olive oil

#4

Potato and seabass dumpling on mullet and wild fennel ragout

1-3-4-12

Sole rolls, pepper and potato cream, hazelnut and escarole*

#4-8-12

Dark chocolate and raspberry Bavarian chocolate bar

7-8

Meat Tasting

€ 84,00 per person min. for two

Tempura egg yolk with pistachio crust, seasoned bacon and pecorino cheese sauce

#1-3-5-7-8

Risotto in wafer with cheese, pepper, bacon and egg yolk marinated in paprika

#3-7-12

Caramelized Citrus CBT Duck Breast with Purple Potatoes Puree and Carrots

12

Puffed mascarpone with coffee crumble and bitter cocoa

1-3-7-8

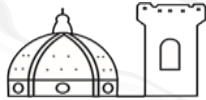
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FIRENZE HACCP

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.

<p>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</p>	<p>2  CROSTACEI: gamberi, granchio, aragosta, scampi... CRUSTACEANS</p>	<p>3  UOVA prodotte da tutti i volatili di allevamento EGGS produced by all breeding birds</p>	<p>4  PESCE FISH</p>
<p>5  ARACHIDI PEANUTS</p>	<p>6  SOIA SOYBEANS</p>	<p>7  LATTE (latte secreto dalla ghiandola mammaria di animali di allevamento), LATTOSIO MILK secreted by the mammary gland of farmed animals, LACTOSE</p>	<p>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</p>
<p>9  SEDANO CELERY</p>	<p>10  SENAPE MUSTARD</p>	<p>11  Semi di SESAMO SESAME SEEDS</p>	<p>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</p>
<p>13  LUPINI LUPIN</p>	<p>14  MOLLUSCHI: polpo, totani, cozze, vongole, ostriche, calamari, seppie... MOLLUSCS</p>		

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