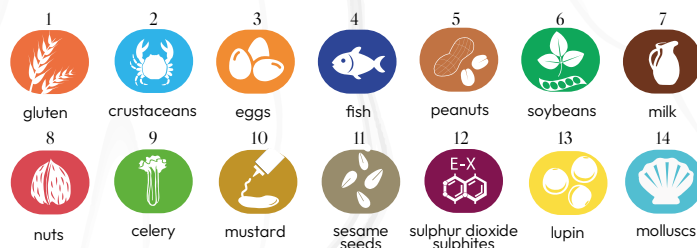




Appetizers

- Porcini* mushroom flan from Consuma with Galaverna cream from the Il Palagiaccio farm _____ € 19,00
#3-7-12
- Stewed octopus* with red onions from Certaldo and Chianti Classico DOCG _____ € 24,00
12-14
- Quenelle of creamed cod* on grilled corn croutons and tomato confit powder with oregano _____ € 24,00
4-5-7-12
- Tuscan veal rounds at 56° CBT with tuna, anchovies and egg yolk _____ € 23,00
3-4-12
- Duck* terrine with vin santo jelly and black truffle _____ € 24,00
3-12
- Platter of cold cuts from the Val di Chiana and cheeses and jams _____ € 22,00
7

Allergy advice



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Executive Chef

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First Courses

Cetica potato soup with pecorino croutons and crispy bacon _____ € 20,00
1-7

Veils of fresh homemade pasta stuffed with lobster, bisque sauce and truffle from _____ € 28,00
the Tuscan Selection
1-2-3-9-12

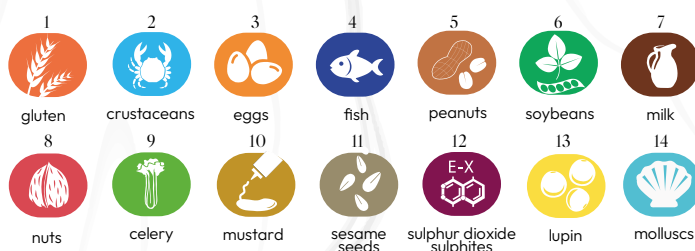
Beetroot risotto with scallops seared with marjoram _____ € 25,00
9-12-14

Potato and sea bass gnocchi on mullet and wild fennel ragout _____ € 25,00
1-3-4-12

Mugello ravioli with beef ragout the old way _____ € 23,00
#1-3-7-9-12

Mini paccheri from Gragnano with fresh yellow and red cherry tomatoes from _____ € 22,00
Vesuvius and smoked aged ricotta
1-7-9

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Second Courses

Sea bass fillet with stale bread, dried tomatoes and capers, vegetables from _____ € 33,00
the garden in extra virgin olive oil

1-4-12

Turbot with Vernaccia di San Gimignano and celeriac cream _____ € 36,00

#4-9-12

Pork tenderloin in porcini* mushroom crust, vegetables in extra virgin olive oil _____ € 32,00

1-7-12

Lamb* chops with ancient mustard and glazed potatoes _____ € 32,00

#6-8-9-10-11-12

Sliced beef with aromatic oil and grilled vegetables _____ € 32,00

Eggplant parmigiana with buffalo mozzarella DOP _____ € 23,00

#1-5-7-9

Florentine steak _____ € 80,00 per Kg

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Dessert

Sorrento lemon delight _____ € 13,00

1-3-5-7-12

Bavarian cream with berries, chocolate crumble _____ € 13,00

#1-3-7-8

Classic burnt cream _____ € 13,00

#3-5-7

Pistachio cheese cake with caramel sauce and Maldon salt crystals _____ € 13,00

1-3-7-8

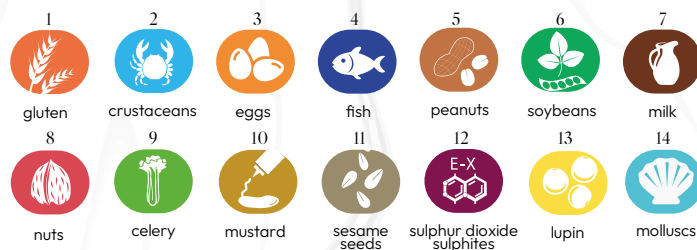
Typical Neapolitan pastiera with vanilla bean sauce _____ € 13,00

1-3-7-8

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

1-3-7-8

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Ciro Tasting in Florence _____ €78,00 per person min for two

Eggplant parmigiana with buffalo mozzarella PDO

1-5-7-9

Spaghettone XXL from Gragnano with clams from the Tyrrhenian Sea

1-12-14

Sea bass fillet in crazy water

3

Typical Neapolitan pastiera* with vanilla bean sauce

1-3-7-8

Vegetarian Tasting _____ €72,00 per person min for two

Porcini mushroom* flan from Consuma with Galaverna cream from the Il Palagiaccio farm

1-3-7-9

Mini paccheri from Gragnano with fresh yellow and red cherry tomatoes from Vesuvius and smoked aged ricotta

#1-7

Sesame and soy tofu with grilled vegetables

#1-5-6-9-10-11-12

Sliced fresh seasonal fruit

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Fish Tasting

€ 96,00 per person min. for two

Quenelle of creamed cod* on grilled corn croutons and tomato confit powder with oregano

#4-5-7-12

Potato and sea bass gnocchi on mullet and wild fennel ragout

1-3-4-12

Turbot with Vernaccia di San Gimignano and celeriac cream

#4-9-12

Sorrento lemon delight*

#1-3-5-7-12

Meat tasting

€ 84,00 per person min. for two

Duck* terrine with vin santo jelly and black truffle

#3-12

Mugello ravioli with beef ragout the old way

#1-3-7-9-12

Pork tenderloin in porcini* mushroom crust, vegetables in extra virgin olive oil

#1-7-12

Puffed mascarpone with coffee crumble and bitter cocoa

#1-3-7-8

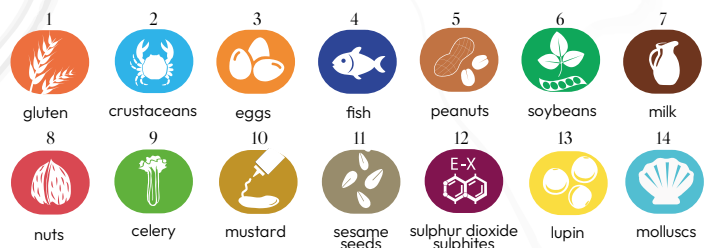
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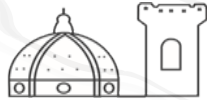
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Allergy advice





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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