The MENÙ

APPETIZERS

Porcini* mushroom flan from Consuma with Galaverna cream
rom the Il Palagiaccio farm (#3-7-12)

€ 19,00

Quenelle of creamed cod* on grilled corn croutons
and tomato confit powder with oregano (#4-5-7-12)

€ 24,00

Tuscan veal rounds at 56° CBT with tuna,
anchovies and egg yolk (#3-4-12)

€ 23,00

Duck* terrine with vin santo jelly
and black truffle (#3-12)

€ 24,00

Platter of cold cuts from the Val di Chiana and cheeses and jams (#7)

€ 22,00

FIRST COURSES

Cetica potato soup with pecorino croutons
and crispy bacon (#1-7)

€ 20,00

Veils of fresh homemade pasta stuffed with lobster,
bisque sauce and truffle from the Tuscan Selection (#1-2-3-9-12)

€ 28,00

Beetroot risotto with scallops seared with marjoram (#9-12-14)

€ 25,00

Mugello ravioli with beef ragout the old way (#3-7-9-12)

€ 23,00

Mini paccheri from Gragnano with fresh yellow and red cherry tomatoes
from Vesuvius and smoked aged ricotta (#1-7-9)

€ 22,00

MAIN COURSES

Sea bass fillet with stale bread, dried tomatoes and capers,
vegetables from the garden in extra virgin olive oil (#1-4-12)

€ 33,00

Pork tenderloin in porcini* mushroom crust, vegetables in extra virgin olive oil (#1-7-12)

€ 32,00

Sliced beef with aromatic oil and grilled vegetables

€ 32,00

Eggplant parmigiana with buffalo mozzarella DOP (#1-5-7-9)

€ 23,00

Florentine steak

€ 80,00 al Kg

DESSERTS

Sorrento lemon delight* (#1-3-5-7-12)

€ 33,00

Bavarian cream with berries, chocolate crumble (#1-3-7-8)

€ 33,00

Classic burnt cream (#3-5-7)

€ 13,00

Pistachio cheese cake with caramel sauce and Maldon salt crystals (#1-3-7-8)

€ 13,00

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

€ 13,00

CIRO IN FLORENCE TASTING

€78,00 per person min for two

Eggplant parmigiana with buffalo mozzarella DOP (#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 (#3-7-12)

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

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)

Veils of fresh homemade pasta stuffed with lobster,
bisque sauce and truffle from the Tuscan Selection (#1-2-3-9-12)

Turbot with Vernaccia di San Gimignano
and celeriac cream (# 1-4-12)

Sorrento lemon delight* (#1-3-5-7-12)

METAT 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)

FIRENZE HACCP

ALLERGY ADVICE

Dear customer, the allergens listed below may be present in foods sold as ingredients or as traces. Ask our staff for Allergens Menu.

1) **Cereals containing GLUTEN:** wheat, rye, barley, oats, spelt, kamut. 2) **Crustaceans:** shrimp, crab, lobster, scampi. 3) **Eggs** produced by all breeding birds. 4) **Fish.** 5) **Peanuts.** 6) **Soybeans.** 7) **Milk:** secreted by the mammary gland of farmed animals, LACTOSE. 8) **Nuts:** almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts. 9) **Celery.** 10) **Mustard.** 11) **Sesame Seeds.** 12) **Sulphur dioxide and SULPHITES.** 13) **Lupin.** 14) **Molluscs.**

Curo in Florence

Mauro Forte
Executive Chef

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