

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

asparagus, 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 WITH MUGELLO POTATOES 30

black mussels, smoked provola cheese

(1,3,4,7,8,9,12,14)

RISOTTO AI FRUTTI DI MARE 32

mussels, clams and catch of the day

(2,4,7,9,12,14) (GF)

RAVIOLI DI RICOTTA E PEPE 28

ricotta cheese, black pepper,

Florentine zucchini, mint (1,3,7,8,9,12) (V)

SCARPARELLO FIORENTINO 28

spaghettoni with Florentine tomatoes,

basil pesto, burrata cheese (1,7,8,9,12) (V)

FETTUCINE ALL'UOVO 32

fettuccine with Tuscan boar,

robiola cheese fondue, juniper (1,3,7,8,9,12)

GNOCCETTI FIORENTINI 34

homemade gnocchi, roasted lobster,

orange bisque, basil (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)

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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)

MILK COOKED COD 38

seasonal mushrooms, nectarine, lemon verbena

(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 COCKEREL 34

sweet paprika, eggplant caviar in parmigiana style,

yogurt sauce (1,7,8,9,12)

AUBERGINE PARMIGIANA 30

florentine tomatoes, Gran Mugello cheese, basil (1,7,8,9,12)

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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 PEPPERS 12

capers and olives (VG)

AROMATIC SALAD (VG) 12

SAUTÉED ZUCCHINI (VG) 12