## ANTIPASTI

GRAND SELECTION OF RAW SEAFOOD 90

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\text { for } 2 \text { people }
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scented with Florentine lemon and EVO Leccino olive oil (2,i) (GF)

## QUINOA WITH RAW AMBERJACK 30

and Viareggio shirmps (2,4,6,8,9, 10, 12) (GF)

WARM OCTOPUS AND POTATOES SALAD 28
Florentine olives, capers, lemon (2,4,8,9, 12,14) (GF)

CASENTINO HAM 30
$(9,12)(\mathrm{GF})$

## PANZANELLA

with Certaldo onion 26
$(1,9)(\mathrm{VG})$
with Certaldo onion and salted ricotta cheese 26 $(1,7,9)(\mathrm{V})$

## FRITTI

CALZONCINO 16
filled with cheese, zucchini pesto, capers $(1,7,8,12)(\mathrm{V})$

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MONTANARINA 16
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burrata cheese, dried tomatoes, anchovies, basil (1,4,7,8,12)

## PASTE

LINGUINE 32
with clams, parsley, lemon (1, 4, , , 12,14)

SEAFOOD RAGOUT CALAMARATA 32

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(1,2,4,9,12,14)
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SPAGHETTI WITH LOBSTER 48
cherry tomatoes, lemon verbena ( $1,2,4,9,12$ )
maccheroncino with florentine tomatoes 28
with pan fried eggplant, basil $(1,9,12)(\mathrm{VG})$
and salted ricotta cheese $(1,7,9,12)(\mathrm{V}) 30$

## GRIGLIA

MEDITERRANEAN SWORDFISH 38
bread crumbs, zucchini, citrus (1,4,8,9,12)

## GRILLED LOBSTER 46

Florentine peach, Certaldo onion, cherry tomatoes, almonds (2,4,8,9,12) (GF)

CATCH OF THE DAY 46
salmoriglio and seasonal vegetables ( $4,9,12$ ) (GF)
PRAWNS AND SCAMPI © 50
scented with lemon, aromatic salad $(2,4)$ (GF)
MAREMMA BEEF ENTRECOTE 36
rocket salad, pecorino cheese,
balsamic Vin Santo reduction (1,7,9, 12)

PIZむE

MARGHERITA 22
mozzarella, tomato, basil (1,7,9,12) (V)

MARINARA 20
Florentine tomato, oregano, garlic oil (1,9,12) (VG)

BUFALINA 24
buffalo mozzarella, cherry tomatoes, Garfagnana ham, rocket (1,7,9,12)

MIRANAPOLI 24
yellow Florentine tomatoes, anchovies, black olives, mozzarella, capers (1,4,7,9,12)

CAPRICCIOSA 28
tomato, mozzarella, artichokes preserved in olive oil, Chianti ham, olives (1,7,9,12)

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\text { DIAVOLA } 28
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tomatoes, Prato mortadella, chilly oil, mozzarella, basil (1,7,9,12)

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CALZONE 26
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stuffed with escarole, anchovies, olive, capers (1,4,7,9,12)

PIZむE FRITTE

## MONTANARA 26

tomato, 24-months Parmigiano Reggiano,
mozzarella, basil (1,7,9,12) (V)
RICOTTARA 28
Grigio del Casentino salami, tomato,
Senese ricotta cheese, basil (1, 4, ,7,9,12)

## D OLCI

PIZZA FRITTA 16
creamy ricotta cheese, roasted peaches, crunchy hazelnut, Vin Santo icing (1,7,8,12) (V)

PINA COLADA 16
light coconut mousse, pineapple jam,
Prato vermouth (1,3,7,8,12) (V)
TIRAMISÙ 16
homemade Savoiardo biscuit,
mascarpone cream, coffee $(1,3,7,8,12)$ (V)
homemade ice creams (V)
\& SORBETS (VG) (1,3,7,8,12) (GF) 16

SEASONAL Fruit (VG) 16

# (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) Sorbeans, (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.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safetr for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.
$100 \%$ recycled paper

