



THE DEFINITIVE PLACE FOR TARTARE

CUTTING BOARDS

- ♦ “APERITIVO/APERICENA” CUTTING BOARD (1.4.7.9.12) 14
- ♦ “DINNER” CUTTING BOARD Tasting of cured meats, cheeses, crostini, vegetables and fruit (1.7.9.12) **VERY TYPICAL** 18
- ♦ “CLASSIC VEGETARIAN” CUTTING BOARD Selection of cheeses, crostini, vegetables and fruit (1.7.9.12) 15
- ♦ **CHEESES SELECTION** (2 PCS. FOR TYPE) 4 types of Pecorino and Special cheeses served with fruits, jam and honey (7) 12,5

OUR SPECIALS!

Tartare

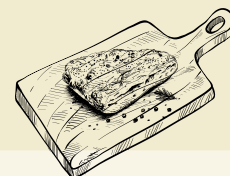
- ♦ **CLASSICONA** | Chianina beef tartare, Capers Mayo, Red Onion in oil, Mustard, finish with Caper (1.7.10.12) **BEST SELLER** 15
- ♦ **PIEMONTESE** | Fassona beef tartare, Dried Tomatoes, Eggplants in oil, Flaked Almonds, Tabasco, Lime (1.7.10.12) 14
- ♦ **TARTUFELLA** | Black Gold beef tartare, Sauce based on Gorgonzola PDO flavored with Truffle, Walnuts (1.7.8) 15
- ♦ **CERVO GIULIVO** | Wagyu beef tartare, Smoked Venison Carpaccio, Walnuts, EVO Oil (1.8.10) 20
- ♦ **CHIANTIGIANA** | Chianina beef tartare, Pecorino cheese cubes, Parsley Sauce, Mustard (1.7.8.10.12) 16
- ♦ **BUFALO** | Fassona beef tartare, Burrata cheese, Pistachio Pesto, Dried Tomatoes Cream, Chopped Hazelnuts (1.7.8) 17
- ♦ **REGGICALZE** | Wagyu beef tartare, Avocado, Truffled Oil, Flaked Almonds, Blueberries (1.7.8.10.12) 15

Carpaccios

- ♦ **TRADIZIONALISTA** | Marinated Chianina Carpaccio, EVO Oil, Balsamic Glaze, Sunflower Seeds, Almonds, Grana PDO (1.7.10.12) 15
- ♦ **SCICCOSO** | Black Angus Carpaccio, Truffled Oil, Dried Apricots Grains and Chopped Hazelnuts (1.7.10.12) 15
- ♦ **GORGONZELLO** | Bresaola, Sauce based on Gorgonzola PDO flavored with Truffle, Dried Tomatoes Cream, Truffled Oil, Salad Chopped Hazelnuts (1.7.8) 13
- ♦ **TROPICALISTA** | Smoked Venison Carpaccio, Avocado, Flaked Almonds, Lime (1.8.10) **FOR MEAT LOVERS** 14
- ♦ **VEGETARIANO PENTITO** | Honey-Glazed Turkey, Vegetables, Flaked Grana Padano PDO, Sunflower Seeds (1.7.8.10.12) 12
- ♦ **IL SENESE** | Marinated Chianina Carpaccio, Parsley Sauce, Fresh Tomato, EVO Oil (1.8.10) 14

- AGGIUNTE** | ♦ **PISTACHIO PESTO** (5.8) 2€ ♦ **BURRATA CHEESE** (7) 5€
♦ **MOZZARELLA BUFFALO MILK** (7) 5€

WARM SCHIACCIATA (1)
Served on the side 3€



FIRST & SECOND COURSES

- ♦ **RICOTTA AND SPINACH RAVIOLI** with Tomato Sauce (1.9.12) 12
- ♦ **TUSCAN BREAD & TOMATOES PORRIDGE WITH RICOTTA HEART** Typical dish based on bread, tomato, basil, ricotta (1.3.7) 10
- ♦ **PANZANELLA** Typical dish with Homemade bread, Tomato, fresh onion etc... (1.3.7.9) 10
- ♦ **ARTISANAL PAPPARDELLE** with Wild Boar Ragù (1.3.7.8) **VERY TYPICAL** 12
- ♦ **GRANDMA'S LASAGNE** (1.9) 12
- ♦ **STRACOTTO OF PORK CHEEK** Slow-cooked pork cheek in red wine with WARM TOASTED BREAD on the side (1.9.12) **BEST SELLER** 14

GOURMET FOCACCIA

- ♦ **IL POTTAIONE** (1.7.8) 9,5
BEST SELLER Mortadella Bologna PGI, Burrata Cheese, Pistachio Pesto
- ♦ **LO SCIÀBORDITO** (1.7) 8
Cured ham “La Prosciutteria”, Figs Jam, Taleggio PDO
- ♦ **FAVA BRILLATA** (1.7) 8,5
Cured ham “La Prosciutteria”, Mozzarella with Buffalo milk, Dried Tomatoes Cream
- ♦ **LA TOSCANACCIA** (1.7.12) 8
Sbriciolona, Pecorino cheese, Eggplants in oil
- ♦ **DI CECCO ANGIOLIERI** (1) **VERY TYPICAL** 7,5
Sopressata, Pecorino, Parsley Sauce
- ♦ **LA CARRARINA** (1.7.12) 7
Lardo of Colonnata PGI, Pecorino, Honey & Almonds
- ♦ **LO SPIZZEO** (1.7.8.12) 8
Roasted Ham, Sauce based on Gorgonzola PDO flavored with Truffle, Almonds
- ♦ **LA FORESTIERA** (1.3.7.12) 7,5
Turkey, Avocado, Lime, Capers Mayo
- ♦ **LA CREMOSA** (1.7) 8,9
Marinated Chianina Carpaccio, Cream made with Ricotta and herbs aromatic, Salad, Lime
- ♦ **VEGETARIANISSIMA** (1.7.12) 7
Cream made with Ricotta and herbs Vegetables, Cooked Must, EVO Oil
- ♦ **LA BORBONA** (1.7) 8
Rolled pancetta, Cicory, Ricotta with herbs, Spicy Sauce
- ♦ **IL BONCÌTTO** (1.3.7.12) 8
Bresaola, Black Olives Paté, Mozzarella with Buffalo milk, EVO

TUSCAN FONDUES

SAUCE SERVED WARM IN A SMALL POT WITH CROSTINI



- ♦ “RENAISSANCE-STYLE WILD BOAR” (1.7.9.12) **VERY TYPICAL** 12
- ♦ “DUCK À L'ORANGE” (1.5.12) 12
- ♦ “PHEASANT PÂTÉ WITH TRUFFLE” (1.5.12) 12

HEARTY SALADS

- ♦ **LA CAPRESE GOES TO SICILY** (1.7) 12
Buffalo milk Mozzarella, fresh Tomatoes, EVO Oil, Salt
- ♦ “TRADIZIONALISTA” SALAD (1.11) 9
Salad, Balsamic Glaze, Flaked Grana PDO, Almonds, Sunflower seeds
- ♦ “BEL GUARDO” SALAD (1.7.8.12) 9
Salad, Pecorino cheese, Avocado, Sunflower seeds, Balsamic Glaze, Blueberries

*In case of Intolerances ask the staff for the list of allergens
♦ Vegetarian

~ BREAD AND COVER CHARGE 1,50 ~ GLUTEN FREE BREAD AVAILABLE

FIRENZE CENTRO - FIRENZE S. LORENZO - SIENA PANTANETO - MILANO BRERA - MILANO NAVIGLI - MILANO ISOLA - VERONA
BOLOGNA CENTRO - BOLOGNA PRATELLO - PERUGIA - MARINA DI MASSA - VENEZIA - TORINO - PADOVA - RIMINI - TRENTO