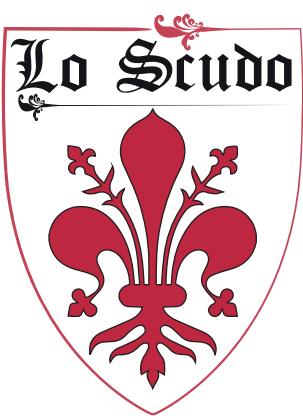




Antipasti

Appetizers

Bruschetta Fiorentina

Toasted bread with fresh tomatoes, basil and origano

12 Euro

Crostini misti

4 different toasted bread with: fresh tomatoes, pork sausage with stracchino cheese, porcini mushrooms, chicken liver paté and fried polenta with codfish

20 Euro

Tagliere vegetariano

Vegetarian plate

20 Euro

Antipasto dello Scudo per due

38 Euro

Assorted Tuscan cold cuts, aged cheeses and mix crostini

Caprese di burrata

Burrata cheese with sliced tomatoes, basil and basil sauce

18 Euro

Tagliere di formaggi per due

Tuscan selection of cheeses with honey and jam

25 Euro

Tagliere al tartufo per due

Toasted bread with truffle butter and fresh truffle, truffle pecorino cheese, truffle honey, truffle salame

28 Euro

Prosciutto Toscano e parmigiano

30 months prosciutto Toscano with 24 months parmigiano reggiano

20 Euro

Impepata di cozze e vongole

Mussels and clams, garlic, white wine, and toasted bread

25 Euro

Dall' Orto from the garden

Mista

Insalata verde con pomodori, carote, olive, mixed Organic greens with tomatoes, carrots and olives

12 Euro

Greca

Pomodoro, feta, cetrioli, peperoni, olive nere, e cipolla
Tomatoes, feta cheese, cucumbers, bellpepper, black olives, red onions

15 Euro

Valeriana

valeriana, petali di fragola, pere, ricotta salata a scaglie

16 Euro

watercress salad, strawberry flowers, pear, aged ricotta cheese shaved on top

Caesar

Grana, crostone croccante, lattuga, salsa caesar
Grana cheese, croutons, heart lettuce, caesar dressing

16 Euro

+ 3 Euro extra per aggiunta pollo
grigliato
+ 3 Euro extra for grilled chicken

Nizzarda

Insalata, Pomodori, olive, cipolla, peperoni, tonno
Salad, tomatoes, olives, onions, bellpepper, tuna

18 Euro



Pizze Speciali

Signature Pizza

Patate e baccalà*

Potato, rosemary, creamy sea salt
curred cod, olives and capers*

18 Euro

Crudo Burrata e pistacchio

Prosciutto, Burrata and Pistachio

20 Euro

Tartufo

mozzarella DOP and fresh black truffle

22 Euro

Pizza



Margherita

Tomato sauce, basil, and mozzarella DOP

12.00 Euro

Prosciutto e funghi

Ham, seasonal mushrooms,
tomato sauce, and mozzarella

15 Euro

4 formaggi

White pizza with melted gorgonzola,
mozzarella DOP, parmigiano, pecorino

16 Euro

4 stagioni

Tomato sauce, ham, mozzarella DOP, sliced
artichokes, seasonal mushrooms, and black olives

15 Euro

Fiorentina

Tomato sauce, Tuscan salami, ham,
seasonal mushrooms and mozzarella DOP

15 Euro

Salsiccia

Tomato sauce, tuscan pork sausage
and mozzarella DOP

15 Euro

Tonno e cipolla

Tomato sauce, mozzarella DOP, preserved
tuna in olive oil and onions

17 Euro

Vegetariana

Tomato sauce, black olives, zucchini,
eggplants, bell pepper, and mozzarella DOP

15 Euro

Maialona

Tomato sauce, mozzarella DOP, ham,
wurstel, Tuscan salami, and tuscan sausages

16 Euro

Covaccino

prosciutto, arugula, mascarpone and
fresh cherry tomatoes

16 Euro

Diavola

Tomato sauce, spicy salame and
mozzarella DOP

15 Euro

Napoli

Tomato sauce, capers, anchovies
and mozzarella DOP

14 Euro

Capricciosa

mozzarella DOP, ham, mushrooms,
artichokes, anchovies and tomato sauce

16 Euro

Allergeni-Allergen-Allergene

“Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi”

“Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.”

“Lieber Besucher/kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten.”

“Cher visiteur/client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas a nous poser toute question sure notre nourriture et nos boissons. Nous sommes prêts a vous conseiller de la meilleure façon.”

Il prodotto può essere congelato *
This product could be frozen
depending on the season *

Coperto 3,50 Euro
Cover Charge 3,50 Euro

Vegetarian





Primi Piatti

Pasta and Soups

<u>Spaghetti aglio olio e peperoncino</u> 	12 Euro
Spaghetti with garlic, olive oil, chilli flakes	
<u>Pappardelle alla Bolognese</u>	16 Euro
Fresh large fettucine with bolognese sauce	
<u>Tagliatelle ai Funghi Porcini* *</u> 	18 Euro
Fresh fettucine with porcini mushrooms and parsley	
<u>Gnocchi di barbabietola</u> 	22 Euro
Pink beetroot gnocchi with pecorino cream sauce and bread crumble	
<u>Pici carbonara</u>	18 Euro
Tuscan traditional thick spaghetti with eggs, pork cheek and pecorino romano	
<u>Lasagna alla Bolognese</u>	16 Euro
Home mode Beef Lasagna	
<u>Gnudi di ricotta e spinaci</u> 	18 Euro
Ricotta and spinach "gnocchi" with butter and sage	
<u>Pappardelle al cinghiale*</u>	18 Euro
Fresh large fettucine with wild boar meat sauce	
<u>Tortelloni al Tartufo e Salsiccia</u>	24 Euro
Large stuffed ravioli with pork sausage and black truffle cream sauce, black truffle shaved on top	
<u>Gnocchi alla Sorrentina</u> 	16 Euro
Fresh potato dumpling with tomato sauce and fresh mozzarella	
<u>Trofie al Pesto</u> 	16 Euro
Shorttwisted shaped pasta with basil pesto pinenuts and parmesan cheese	
<u>Tagliolini alle vongole e bottarga di muggine*</u>	24 Euro
Tagliolini with fresh clams and bottarga	
<u>Pici al ragout di anatra e cacao magro</u>	20 Euro
Tuscan traditional thick spaghetti with duck meat sauce with a dust of bitter cocoa powder	
<u>Gnocchi Gorgonzola e pere</u> 	18 Euro
Fresh potato dumpling with Gorgonzola and pears	
<u>Tagliolini al tartufo fresco</u> 	22 Euro
Home made pasta with white truffle cream sauce	
<u>Pappa al Pomodoro</u> 	12 Euro
Traditional florentine tomato thick bread soup	
<u>Minestrone di stagione</u> 	12 Euro
Organic seasonal vegetable soup and potatoes	
<u>Ribollita</u> 	14Euro
Traditional florentine thick vegetable soup with kale, beans, celery, potatoes, carrots and bread	
<u>Pasta e fagioli</u> 	14Euro
Pasta with beans	

Secondi Piatti

Main Course



<u>Filetto di Branzino su crema di zucchine e menta condito con salmoriglio*</u>	30 Euro
Sea bass filet laying on zucchini cream, mint & salmoriglio dressing	
<u>Petto di pollo al limone con spinaci saltati*</u>	28 Euro
Chicken breast with lemon sauce and spinach*	
<u>Ossobuco Fiorentino</u>	30 Euro
Ossobuco veal shank braised in tomato sauce	
<u>Polenta con cinghiale</u>	28 Euro
Polenta with wild boar sauce	
<u>Melanzane alla Parmigiana</u> 	25 Euro
Sliced layers of sautee eggplants in a tomato sauce, basil, mozzarella and parmigiano	
<u>Tagliata di filetto di scottona con rucola, grana e pomodorini (250gr.)</u>	40 Euro
Sliced beef fillet, arugula, grana padano, cherry tomatotes	
<u>Filetto glassato al miele e timo (250gr.)</u>	40 Euro
Filet mignon glazed with honey and fresh thyme (250gr.)	
<u>Filetto di manzo al tartufo di stagione (250gr.)</u>	45 Euro
Filet mignon with fresh black truffle (250gr.)	+5Euro with white truffle cream sauce
<u>Bistecca alla Fiorentina</u>	
28 days Florentine T-bone steak (Porter house)	
75 euro 1 kg taglio sulla costola (rib eye) = 2.2 lbs (minimum cut 1.2 kg = 2.6 lbs)	
80 euro per 1kg taglio sul filetto (porter house)	

La nostra selezione speciale Our special meat selction

Special selection of T-Bone Steak

85 euro per 1 kg taglio sulla costola (rib eye)
90 euro per 1 kg taglio sul filetto (porter house) = 2.2 lbs
(minimum cut 1.5 kg = 3.3 lbs)

Battuta di chianina IGP sceltissima (200gr.) 32 Euro
Steak tartare (raw meat) of Chianina Beef IGP (200gr.)

Tagliata della selezione speciale (280gr) 45 Euro
Sliced strip loin of special selection

Filetto selezione speciale (280gr.) 50 Euro
Special selection beef filet



Contorni

Side Dishes

<u>Spinaci aglio olio e peperoncino*</u>	7 Euro
saute spinach, garlic oil, and chili flakes	
<u>Patate al forno</u>	8 Euro
Roasted potato with rosemary	
<u>Cannellini all'olio e Salvia</u>	7 Euro
beans with sage, olive oil, and garlic	
<u>Funghi Porcini Trifolati*</u>	8 Euro
Saute porcini mushroom, garlic and parsley	
<u>Patatine fritte*</u>	8 Euro
French fries	