

# **ANTIPASTI**

## **APPETIZER**

<b>TRIPPA ALLA FIORENTINA</b> STEW VEAL TRIPE IN LIGHT TOMATO SAUCE AND PARMESAN CHEESE	<b>16.90</b>
<b>PARMIGIANA</b> OVEN BAKED EGGPLANT WITH MOZZARELLA ,BASIL AND TOMATO SAUCE	<b>17.90</b>
<b>CALAMARI FRITTI CON SALSA ARRABBIATA E SALSA TARTARA</b> FRIED CALAMARI WITH SPICY TOMATO SAUCE AND TARTAR SAUCE	<b>18.90</b>
<b>AFFETTATI MISTI</b> SELECTION OF COLD CUTS WITH ARTICHOKE AND OLIVE	<b>19.90</b>
<b>CARPACCIO DI SALMONE CON CAPPERI, CIPOLLA E RUCOLA</b> SMOKED SALMON WITH CAPERS ONION AND ROCKET	<b>19.90</b>
<b>CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO</b> THINLY SLICED RAW TENDERLOIN BEEF WITH ROCKET AND PARMESAN	<b>19.90</b>
<b>PROSCIUTTO E MELONE</b> PARMA HAM 24 MONTH WITH ROCK MELON	<b>21.90</b>
<b>300 GM BURRATA CON SPINACI,POMODORINI E RIDUZIONE AL BALSAMICO DI MODENA“PER 2”</b> 300 GM BURRATA CHEESE WITH SPINACH, CHERRY TOMATO AND BALSAMIC GLAZE “ FOR 2”	<b>38.90</b>

# **INSALATE**

## **SALAD**

<b>RUCOLA AL BALSAMICO CON PERE E PARMIGIANO</b> WILD ROCKET SALAD WITH PEAR, PARMESAN IN BALSAMIC DRESSING	<b>13.90</b>
<b>INSALATA MISTA CON FUNGHI, PANNOCCHIA E POMODORINI</b> FRESH MIXED SALAD WITH MUSHROOM, CORN AND CHERRY TOMATO IN EXTRA VIRGIN OIL	<b>11.90</b>
<b>INSALATA CAPRESE</b> BUFALO MILK MOZZARELLA WITH ITALIAN TOMATOES AND BASIL	<b>19.90</b>

# **LE MINESTRE**

## **SOUP**

<b>ZUPPA DEL GIORNO</b> SOUP OF THE DAY	<b>9.90</b>
<b>MINISTRA DI FARRO DELLA GARFAGNANA</b> ITALIAN BEAN"BORLOTTI" SOUP WITH FARRO FROM GARFAGNANA	<b>11.90</b>

# **PASTE E RISOTTI**

## **HOMEMADE PASTA**

<b>TAGLIATELLE CON FUNGHI E BRASATO DI MANZO</b> HOMEMADE TAGLIATELLE WITH WILD MUSHROOM AND MINCED BEEF SAUCE	<b>19.90</b>
<b>GNOCCHI AL POMODORO E BASILICO</b> HOME MADE POTATO GNOCCHI WITH TOMATO SAUCE AND BASIL PESTO	<b>19.90</b>
<b>LASAGNE ALLA BOLOGNESE</b> HOMEMADE LAYERED PASTA WITH BEEF, MOZZARELLA, PARMESAN CHEESE IN BECHAMEL SAUCE	<b>19.90</b>
<b>RAVIOLI DI CARNE CON FUNGHI E PANNA</b> CHEF'S RAVIOLI STUFFING WITH SAUSAGES WITH MUSHROOM CREAM SAUCE	<b>22.90</b>
<b>RISOTTO AI FUNGHI PORCINI "VIALONE NANO"</b> "VIALONE NANO" RICE WITH PORCINI GOURMET MUSHROOM AND PARMIGIANO REGGIANO	<b>22.90</b>
<b>STRACCI CON BRASATO DI CONIGLIO E OLIVE NERE</b> HOMEMADE "STRACCI" WITH BRAISED RABBIT AND BLACK OLIVE	<b>22.90</b>
<b>PAPPARDELLE SULL'ANATRA</b> HOMEMADE PAPPARDELLE PASTA WITH BRAISED DUCK AND ITALIAN PARSLEY	<b>22.90</b>
<b>CAPELLINI AL GRANCHIO E ZUCCHINI</b> ANGEL HAIR PASTA WITH CRAB MEAT, ZUCCHINI AND TOMATO SAUCE	<b>22.90</b>
<b>LINGUINE CON GAMBERI IN SALSA AL NERO DI SEPIA</b> LINGUINE WITH FRESH PRAWNS, SQUID AND BLACK INK SAUCE	<b>22.90</b>
<b>SPAGHETTI ALLE VONGOLE</b> SPAGHETTI WITH CLAM WHITE WINE SAUCE, GARLIC, CHILI AND ITALIAN PARSLEY	<b>22.90</b>

# **I SECONDI**

## **MAIN COURSE**

<b>GALLETTO AL MATTONE</b> GRILLED CHICKEN MARINATED WITH FRESH ITALIAN HERBS AND ROASTED POTATOES	<b>25.90</b>
<b>BRACIOLA DI MAIALE CON FUNGHI</b> GRILLED PORK CHOP WITH SAUTEED MUSHROOM	<b>27.90</b>
<b>AGNELLO CON SPINACI E PATATE ARROSTO</b> GRILLED LAMB CHOP WITH SPINACH AND ROASTED POTATOES	<b>27.90</b>
<b>BRANZINO GRIGLIATO CON INSALATA AL LIMONE</b> GRILLED SEABASS WITH LEMON DRESSING SALAD	<b>28.90</b>
<b>LA GRIGLIATA DI CARNE SERVITA PER 2</b> CHEF'S SELECTION OF MIXED GRILLED (MEAT) "SERVING FOR 2"	<b>58.90</b>
<b>LA BISTECCA ALLA FIORENTINA(500 GM)</b> GRILL COTE DE BOEUF WITH SEASONAL VEGETABLE AND MUSTARD SAUCE 500 GM	<b>49.90</b>

# **I DOLCI DELLA CASA**

## **HOMEMADE DESSERT**

<b>GELATO DELLA CASA (2 PALLINE)</b> DOUBLE SCOOP GELATO	<b>7.90</b>
<b>PANNA COTTA CON FRAGOLE MARINATE IN VINO DOLCE</b> CREAM VANILLA FLAN WITH MARINATED STRAWBERRY IN SWEET WINE	<b>10.90</b>
<b>TARTUFO AL CIOCCOLATO</b> TARTUFO ICE CREAM WITH CREAM SAUCE	<b>10.90</b>
<b>AFFOGATO AL CAFFE</b> DOUBLE SCOOPS OF VANILLA ICE CREAM WITH ESPRESSO	<b>10.90</b>
<b>TIRAMISU</b> MASCARPONE CREAM CHEESE WITH SPONGE COFFEE AND CHOCOLATE	<b>10.90</b>
<b>TORTA DI MELE DELLA MIA NONNA</b> APPLE TART WITH VANILLA ICE CREAM AND ALMOND	<b>10.90</b>
<b>FONDENTE AL CIOCCOLATO CON GELATO AL PISTACCHIO</b> MOLTEN LAVA CHOCOLATE CAKE WITH PISTACHIO ICE CREAM	<b>11.90</b>
<b>AFFOGATO ALLA CREMA DI WHISKY</b> DOUBLE SCOOP OF PISTACCHIO ICE CREAM WITH BAILEYS CREAM	<b>16.90</b>