

Primi

The fresh egg pasta is all home-made

Testa di rapa....rossa
17

Risotto made with Beetroot, "Cacio and Pepe" Fondue, and Crispy Guanciale

Un Classico
16

Egg Pappardelle with Wild Boar Ragù and Rosemary

Pensando alla ribollita
16

Spaghetti from Pastificio Fabbri with Tuscan Kale Cream, Cannellini Bean Purée, and Grilled Savoy Cabbage
Vegan

Abbassa la cresta
18

Home made tortello stuffed with sausage and stracchino cheese, sautéed chard, and breadcrumbs

Prices are in €/euro

*Our dishes may contain allergens, ask the service staff for information.

** Some products used are subjected to rapid blast chilling at temperature to ensure quality and safety as described in EC Reg. 852/04.

Main courses

fully garnished with seasonal side dishes

Puntine di maialino
28

Pork Ribs Marinated with Coffee and Cauliflower Cream with apricot and onion chutney

La gota nel Chianti
28

Braised Beef Cheek in Chianti Classico Riserva Agostino Petri

La tagliata di manzo
29

Grilled Garronese Beef Tagliata with Rosemary Emulsion

A caccia nel bosco
29

Pheasant stuffed with red radicchio and cardoncello mushrooms, served with juniper broth

Di Firenze è tua la storia
6 per 100 gr

Florentine T-Bone steak

€6 per 100gr /usually are from 1kg up to 2kg

Our home made bread and cover charge
3.50



Starters

Riflessi rossi e verdi

15

Red Beet Tartare, green apple ice cream, vegan hazelnut mayonnaise and rice chips

Vegan

Il Toscano

18

Toasted brioche bread, Chicken Liver Terrine with Sweet and Sour Spring Onion, Tuscan ham, sbriciolona, salami and wild boar mortadella with truffle

Baccalau

16

Cod fish croquette on Jerusalem Artichoke Cream with Raspberry Vinegar Pearls

Colori d'autunno

16

Grilled Pork Belly with Lime flavoured Greek Yogurt, Fennel, and Val D'Orcia Lentils

