



TOSCANINO APERITIF

All drinks are served with a selection of Tuscan specialities

MIXOLOGY COCKTAIL

Very Fine Tuscan Spirits

Extracts of flowers and herbs, essences of fruits and spices.

This is mixology, the science of Alchemy which is transforming the world of cocktails in a continuing search for original and delicious combinations and for careful and rational drinking

TOSCANINO

Pink grapefruit and apricots jam, red wine, elderberry flowers homemade, black tea “toscanello” flavored, apple liqueur.

Chinotto top

€ 10,00

NEGRONI FIORENTINO

Gin, red Vermouth from Prato, red bitter

€ 12,00

TUSCAN SPRITZ

Aperit, sparkling wine, soda
flavored with cucumber
€ 10,00

MULE IL MAGNIFICO

Vodka, fresh lime juice, drops of
homemade bitter and ginger beer
€ 12,00

TIKI TAKA D'ORBETELLO

Artisanal citrus fruit Gin, lemon
juice, peach juice, homemade of
cinnamon and pepper
€ 13,00

BLOODY MARY

Vodka, tomatoes bio juice, black
pepper, lemon juice, black salt with
vegetable carbon, Carolina reaper,
Worcestershire sauce.
€ 10,00

NOTTE TOSCANA

Orange and lime pounded,
“livornese” punch,
red vermouth and chinotto top.
€ 13,00

FORTE DEI MARMI

Aperit, red bitter,
sparkling wine, cedrata
€ 10,00

SIENALO'

Lime pounded with mint,
brandy, ginger beer
€ 10,00

STRAWBERRY FIELDS

Strawberry pulp and
sparkling wine

€ 12,00

NON-ALCOHOLIC COCKTAIL

€ 6,00

WINE BY THE GLASS

SPARKLING WINE

TENUTE DEL CERRO
“VILLA GRAZIANELLA”

Toscana IGT Spumante extra dry

€ 7,00

BIBI GRAETZ “BOLLAMATTA”
Spumante rosé - Sangiovese 100%

€ 8,00

ROSE' WINE

DIANELLA “ALL'ARIA APERTA”

Toscana IGT rosé

Sangiovese 100%

€ 7,00

CONTE GUICCIARDINI
“CASTELLO DI POPPIANO”

Toscana IGT - Syrah e Cilieggiolo

€ 8,00

WHITE WINE

FÈLSINA

Toscana IGT — Trebbiano

€ 6,00

POGGIO TORSELLI

“MONNA ALDOLA”

Toscana IGT - Chardonnay 70%,

Sauvignon 15%,

Traminer 15%

€ 7,00

DIANELLA “SERENO E NUVOLE”

Toscana IGT bio

Vermentino 100%

€ 8,00

RED WINE

FÈLSINA

Toscana IGT - Sangiovese 100%

€ 6,00

POGGIO TORSELLI

“TORSELLINO DEL POGGIO”

Chianti - Sangiovese 100%

€ 7,00

CERALTI

Bolgheri DOC

Cabernet Sauvignon

€ 8,00

CRAFT BEERS

BIRRIFICIO FIORENTINO

LAGER *0.33 l*

clear 5,5% (fresh and drinkable)

€ 6,00

LAGER *0.75 l*

clear 5,5% (fresh and drinkable)

€ 11,50

IPA *0.33 l*

amber 6% (caramellized and intense)

€ 7,50

IPA *0.75 l*

amber 6% (caramellized and intense)

€ 13,00

ZENZERO *0.33 l*

fresh 4,5% (aromatic and citrusy)

€ 5,50

BIRRIFICIO DEL FORTE

GASSA D'AMANTE *0.33 l*

light golden 4,5% (floreale)

€ 7,00

GASSA D'AMANTE *0.75 l*

light golden 4,5% (floreale)

€ 14,50

REGINA DEL MARE *0.33 l*

red 8,0% (sweet and strong)

€ 7,00

REGINA DEL MARE *0.75 l*
red 8,0% (sweet and strong)
€ 15,50

CENTO VOLTE FORTE *0.33 l*
light golden 4,5% (floreal)
€ 7,00

CENTO VOLTE FORTE *0.75 l*
light golden 4,5% (floreal)
€ 14,50

ON THE BOARD

Served in combination with Sbirulino®



Low natural levitation dough,
oven baked.
100% Tuscan flour, extra virgin
olive oil, water and salt

LEONARDO
Parma ham, truffle cream
small € 8,00 entire € 15,00

DONATELLO
Primo Amore fresh cheese, Prato
mortadella, “capocollo” salami,
artichokes in oil
small € 9,00 entire € 17,00

GIOTTO veggie
carrots, pickled vegetables,
pecorino cheese, cow cheese
small € 8,00 entire € 15,00

MICHELANGELO
Parma ham, salami, "Finocchiona"
(fennel salami),
"sopressata" dry-cured salami
small € 8,00 entire € 15,00

VASARI
Parma ham, salami, aged pecorino,
Primo Amore fresh cheese, honey
small € 8,00 entire € 15,00

BOTTICELLI
wild boar salami, Chianti wine
salami, grevigiano salami, bread
with raisins and walnuts, fig jam
small € 8,00 entire € 15,00

DANTE
selection of three pecorino, sheep's
brie, cow cheese, honey, chilli and
peppers mustard
small € 9,00 entire € 17,00

PUCCINI
cinta senese ham, cinta senese
salami, cinta senese bacon
small € 12,00 entire € 22,00

Croutons and Bruschette

BRUNELLESCHI
bruschetta with liver pâté, croutons
with lard and honey,

bruschetta with tomato and
oregano, Sbirulino® raisin and
walnut with finocchiona,
crouton with pesto
garfagnino and cheese flakes
€ 10,00

Artichokes in oil from “Donoratico”
(3 pieces)
€ 6,00



TASTING TUSCANY
Tasting of Tuscan specialties
(for 2 people)
€ 15,00

For information on substances and allergenics that
cause allergies or intolerances the staff can provide
special documentation upon request.

Some fresh products may have undergone rapid
temperature abatement in order to guarantee quality
and safety as described in Plan HACCP according to
Reg. CE 852/04 and Reg. CE 853/04

* Frozen products