

# BY THE KITCHEN

## ON THE BOARD

Served in combination with Sbirulino®



Low natural levitation dough,  
oven baked.

100% Tuscan flour, extra virgin  
olive oil, water and salt

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### 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*

## STARTER

### BEEF TARTARE

hand cut, with sprouts, capers,  
confit tomatoes and lemon peels

€ 22,00

### CHIANINA BEEF CARPACCIO

marinated with herbs, with Fauglia  
flakes and Tuscan oil

€ 16,00

### “ROSBIFFE” OF CHIANINA

with tuna sauce

€ 16,00

### ASPARAGUS PIE

on a Pecorino cheese cream  
with saffron and asparagus tips

€ 14,00

### BURRATA CHEESE

tuscan ham, sweet tomatoes  
with Sbirulino®

€ 16,00

## FRESH PASTA

### GNUDI OF RICOTTA CHEESE AND SPINACH

with butter, sage and  
Parmesan cheese

€ 15,00

### FRESH PACCHERI

with Florentine tomato sauce,  
burrata cheese and basil

€ 14,00

TORTELLONI STUFFED  
WITH POTATOES  
with cinta senese ragout,  
raspberries and fried sage  
€ 14,00

CAPPELLACCIO STUFFED  
WITH BUFALA CHEESE  
with eggplant cream,  
confit tomatoes, golden eggplants  
and basil  
€ 14,00

FRESH PICI  
“cacio e pepe” and crispy bacon  
€ 14,00

W LA PAPPÀ COL POMODORO  
bread and tomatoes Tuscan soup  
with fresh basil and olive oil  
€ 11,00

## GRILLED MEAT

SCOTTONA FIORENTINA STEAK  
TOSCANINO SELECTION  
€ 6,00 hg

SCOTTONA FIORENTINA STEAK  
BREED CHIANINA  
€ 7,00 l'etto

BEEF FILLET  
with rosemary oil and  
roasted potatoes  
€ 32,00

NEW

FIORENTINA STEAK  
“ALLA MILANESE”  
(for 2 people)  
*limited edition*  
€ 70,00

NINO BURGER  
with crispy potatoes  
220 gr. beef, pecorino cheese,  
caramelized onion, tomatoes,  
bacon and mayonnaise  
€ 16,00

## TRADITIONAL MAIN COURSE

BEEF MEATBALLS  
shaded with “San Gimignano  
Vernaccia” white wine  
and roasted potatoes  
€ 19,00

FLORENTINE TRIPPA  
au gratin with pecorino cheese  
with beans flavored  
with black pepper  
€ 17,00

CHIANINA "ROSBIFFE"  
with Tuscan oil, rosemary  
and roast potatoes  
€ 19,00

OCTOPUS\* “IN CACIUCCO”  
with croutons  
€ 19,00

## SIDE DISHES

ROASTED POTATOES  
with aromas  
€ 6,00

MARMUGIA  
mixed baked vegetables  
€ 7,00

CANNELLINI BEANS  
with extra virgin olive oil  
and black pepper  
€ 6,00

MIXED SALAD  
with radishes, almond flakes,  
blueberries and pecorino  
€ 6,00

## NINO'S DESSERT

FRIENDSHIP DESSERT  
Giotto of Florentine Vanilla ice  
cream or dark chocolate on  
Montecatini pods  
Small € 7,00  
Big € 12,00

TIRAMISÙ TOSCANINO  
(homemade) \*\*  
€ 7,00

APPLE PIE  
(homemade) \*\*  
served warm  
with vanilla ice cream  
€ 7,00

CANTUCCI FROM PRATO  
WITH ALMONDS  
with Vin Santo wine of  
matured grapes  
€ 7,00

CHOCOLATE AND ALMONDS  
CANTUCCI FROM PRATO  
with whipped cream  
and melted chocolate  
€ 7,00

BRIGIDINI OF LAMPORECCHIO  
traditional and chocolate  
with whipped cream and  
melted chocolate  
€ 7,00

GRANDMOTHER'S CAKE  
(homemade)\*\*  
€ 7,00

CUP OF BERRIES  
(raspberries, strawberries,  
blueberries)  
€ 9,00  
scoop of vanilla ice cream  
€ 1,00

BIS TASTING \*\*  
€ 10,00

TRIS TASTING \*\*

€ 12,00

*with a glass of...*

ALEATICO PASSITO

Sciatà — Arrighi

€ 7,00

VIN SANTO

DA UVE STRAMATURE

Felsina

€ 6,00

MOSCADELLO DI MONTALCINO

Caprili

€ 5,00

Cover Charge € 3,00

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