


1 Taglieri

served with  Slow-leavened dough, baked in the oven, 100% wheat flour, extra virgin olive oil, water and salt.

	Small	Entire
LEONARDO Parma ham, truffle cream	8	15
DONATELLO Primo Amore fresh cheese, Prato mortadella, “capocollo” salami, artichokes in oil	9	17
GIOTTO <i>veggie</i> pickled carrots, courgettes and fennel, pecorino from raw milk, organic bio cow cheese	8	15
MICHELANGELO Parma ham, salami, "Finocchiona" (fennel salami), “soprassata” dry-cured salami	8	15
VASARI Parma ham, salami, aged pecorino, Primo Amore fresh cheese, honey	8	15
BOTTICELLI wild boar salami, Chianti wine salami, grevigiano salami, bread with raisins and walnuts, fig jam	8	15
DANTE selection of two pecorino, sheep's brie, organic cow's milk cheese, honey, chilli and peppers mustard	9	17
PUCCINI cinta senese ham, cinta senese salami, cinta senese bacon	12	22

Croutons and Bruschette

BRUNELLESCHI bruschetta with liver pâté, croutons with lard and honey, bruschetta with tomato and oregano, pandolce and finocchiona, crouton with pesto garfagnino and cheese flakes	10
Artichokes in oil from “Donoratico” (3 pieces)	6



Starters

BEEF TARTARE hand cut with sprouts, capers, confit tomatoes and lemon peels	22
CHIANINA BEEF CARPACCIO marinated with herbs, Fauglia flakes and Tuscan oil <i>with fresh black truffle</i>	16 +10
BRESAOLA OF CHIANINA with Pecorino DOP flakes and confit tomatoes	16
PUMPKIN PIE with pecorino DOP cheese fondue and crispy raw ham	14
CREAMED CODFISH Tuscan style with cecina and crispy leeks	17

Fresh Pasta

GNUDI OF RICOTTA CHEESE AND SPINACH with butter, sage and Parmesan cheese	15
FRESH PACCHERI “cacio e pepe” and crispy bacon	14
TORTELLONI STUFFED WITH POTATOES with cinta senese ragout, raspberries and fried sage	14
PUMPKIN RAVIOLI with butter, marjoram, Parmisan cheese, poppy seeds and crispy loin	14
FRESH PICI with lean Sienese sausage and black cabbage	14
TAGLIATELLE DI PASTA FRESCA with wild boar ragout*	14

Tosca's Soups

W LA PAPPÀ COL POMODORO Bread and tomatoes Tuscan soup with fresh basil and olive oil	11
LA “SACRA RIBOLLITA” bread Tuscan soup with black cabbage and beans	11
SEASONAL VEGETABLES CREAM SOUP (soup of the day) with croutons	11
CHOOSE OF TWO SOUPS	13

Grilled meat

SCOTTONA FIORENTINA STEAK TOSCANINO SELECTION	6/hg
SCOTTONA FIORENTINA STEAK BREED CHIANINA	7/hg
BEEF FILLET with rosemary oil and roasted potatoes	32
FIORENTINA STEAK “ALLA MILANESE” (for 2 people) <i>limited edition</i>	70
NINO BURGER with crispy potatoes 220 gr. beef, pecorino cheese, caramelized onion, tomatoes, bacon and mayonnaise	16

Traditional Main Courses

BEEF MEATBALLS shaded with Vernaccia wine with roasted potatoes <i>with burrata cheese and fresh black truffle</i>	19 +10
BEEF CHEEK cooked with Rosso di Montalcino red wine on a potatoes purée	22
SLICED VEAL SHANK with Vermentino and black cabbage farinata	23
FLORENTINE TRIPPA au gratin with pecorino cheese with beans flavored with black pepper	17
CHIANINA "ROSBIFFE" with Tuscan oil, rosemary and roast potatoes	19
SAUTÉED CODFISH FILLET on potato and Jerusalem artichoke cream with chilli pepper spinach	22

Side dishes

ROASTED POTATOES with aromas	6
SPINACH in cream au gratin with parmesan cheese	7
MARMUGIA mixed baked vegetables	7
CANNELLINI BEANS with extra virgin olive oil and black pepper	6
MIXED SALAD with radishes, almond flakes, blueberries and pecorino	6

Nino's Dessent

	Small	Big
FRIENDSHIP DESSERT Giotto of Florentine Vanilla ice cream or dark chocolate on Montecatini pods	7	12
TIRAMISÙ TOSCANINO (homemade) **		7
APPLE PIE (homemade) ** served warm with vanilla ice cream		7
CANTUCCI FROM PRATO WITH ALMONDS with Vin Santo wine of matured grapes		7
CHOCOLATE CANTUCCI AND CANTUCCI FROM PRATO WITH ALMONDS with whipped cream and melted chocolate		7
BRIGIDINI OF LAMPORECCHIO traditional and chocolate with whipped cream and melted chocolate		7
GRANDMOTHER'S CAKE (homemade)**		7
TRIFLE (homemade)**		7
SCHIACCIATA CAMPIGLIESE with Vin Santo zabaglione		7
CUP OF BERRIES raspberries, strawberries, blueberries + 1 scoop of vanilla ice cream +1€		9
BIS TASTING **		10
TRIS TASTING **		12

with a glass of...

ALEATICO PASSITO Sciatà — Jacopo Banti	7
VIN SANTO DA UVE STRAMATURE — Felsina	6
MOSCADELLO DI MONTALCINO — Caprili	5

Service charge 3



For any information about substances and allergens that cause allergies or intolerances, you can consult the appropriate documentation that, upon request, will be provided by our team.

Some fresh products can be subjected to rapid temperature abatement to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04

Ingredients with one \* can be frozen depending on avalaibility

\*\* At choice among desserts homemade