

On the board

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

	Small	Entire
LEONARDO	8	15
Raw prosciutto ham, cream of fresh truffle-flavoured cheese		
VASARI	8	15
raw prosciutto ham, salame, seasoned pecorino cheese, Primo Amore fresch cheese, honey		
MICHELANGELO	9	17
raw prosciutto ham, salame, finocchiona, soprassata and artichokes in olive oil		
GIOTTO	8	15
carrots, zucchini and fennel in olive oil, raw milk pecorino cheese, organic cow's milk cheese, sheep brie		
COSIMO DE' MEDICI	10	18
Mortadella di Prato igp, raw Grevigiano ham, chicken liver pate with Vin Santo		
BRUNELLESCHI	8	
bruschetta with chicken liver paté, crostino with black cabbage, lard and honey, bruschetta butter and anchovies, sweet bread and finocchiona, fried corn polenta with mushrooms		
SMALL ARTICHOKEs	5	
in olive oil from Maremma (3 pcs)		

Antipastos

BEEF CARPACCIO	14
marinated in herbs with peschiole (these are small unripe peaches) with "Savini" truffle, Fauglia cheese flakes dusted with olive powder	
BEEF TARTARE	15
with mustard, mustard, candied lemon rind, fried yolk and capers	
FLAN WITH PECORINO CHEESE	10
with black cabbage cream	
VAPORATA ELBANA *	15
squid, baby octopus, mussels, clams, Florentine cherry tomatoes, erotic chilli and croutons	
CREAMED CODFISH	14
with topinambur chips, fried polenta and broccoli	

Express first courses

SPINACH AND RICOTTA GNUDI (dumplings)	13
with butter, sage and parmesan cheese	
MEZZE MANICHE	12
with ossobuco ragout and Montespertoli saffron mousse	
CHITARRA SPAGHETTI	10
with tomato sauce, garlic and pecorino cheese from Siena	
FRESH PAPPARDELLE PASTA	12
with Chianti ragù (meat sauce)	
FRESH PICI PASTA	10
with cheese and black cabbage cream	
BLACK CAPPELLACCI RAVIOLI filled with burrata cheese	15
with scampi *, zucchini and lemon	



From the kitchen

SPAGHETTI "Portoferraio" *	15	PIAZZA SANTA CROCE (with Caesar souce)	14
with mussels, clams, squid, cuttlefish, prawns and cherry tomatoes		roman salad, grilled chicken, tuscan bacon, parmesan cheese and crunchy pats	
		PIAZZA DELLA REPUBBLICA	12
		misticanza mixed wild herbs, bresaola of scottona beef, Primo Amore fresch cheese, crunchy carrots, sunflower seeds and toscanelle olives	
		PIAZZA DEL CAMPO	12
		quinoa, marinated tuna, celery, carrots, spirulina** and roasted sunflower seeds	
		PIAZZALE MICHELANGELO	12
		valerian salad, tuna in cooking oil, purple cabbage, celery and cherry tomatoes	
		AROMATIC ROAST POTATOES	6
		SPINACH Caterina dei Medici with raisins and pine nuts	6
		BAKED MARMUGIA mixed vegetables	6
		CANNELLINI BEANS with extra virgin olive oil and black pepper	6
		GRILLED VEGETABLES	6
		GREEN or MIXED SALAD	6
		FRIES*	6

Main course

BEEF POLPETTINE MEATBALLS	16
in tomato sauce Leghorn style with mashed potatoes	
"ROSBIFFE"	18
roast beef with roast potatoes	
FLORENTINE TRIPPA	16
au gratin with pecorino cheese and mashed potato	
UMBRINE ROASTED FILET	22
with citrus jelly, Venus rice and artichokes	
TWO FIRINGS OCTOPUS *	22
grilled spinach stew with mango sauce and caramelized onion	

from the Grill

CHICKEN DRUMSTICKS	16
with herbs and roast potatoes	
TUSCAN BLACK LAMB	22
with with shallots, blackberries and bread with pickled vegetables	
CUT TAGLIATA BEEF	22
with crunchy tuscan ham, fried sage and dop tuscan pecorino cheese	
BEEF FILLET	28
with porcini mushrooms * and black truffle	
Available for any dish addition of fresh black truffle	+5

Salads and Side Dishes

PIAZZA DELLA SIGNORIA	10	VICINI DELLA MAREMMA	9
baby spinach, peaches, pecorino cheese, almonds and sesame sauce		Sbirulino® stuffed with roasted Maremma artichokes, sheep's brie, tuscan dop raw ham, celery and parsley pesto with pine nuts from Pisa	

Sandwiches e toast

AVOCADO TOAST	12
5 cereals bread, avocado, guacamole, Primo Amore fresch cheese and tomato	
CLUB SANDWICH with fries*	15
white bread, mayonnaise, chicken, tomato, lettuce, egg, bacon and cheese	
CHIANTI TOAST	10
pecorino cheese, tomatoes, artichoke paté, lard with rosemary, caramelized onion	
TOSCA BURGER with fries*	18
220 gr. beef, grilled aubergines, avocado, spirulina** sauce	
NINO BURGER with fries*	18
220 gr. beef, pecorino cheese, carmalized onion, tomatoes, bacon and mayonnaise	



ABBRACCIO DI FIRENZE	10
wholemeal Sbirulino® and "Gran Prato" flour. Stuffed with salmon, lime robiola, fresh spinach	

Nino's Sweets

ICE CREAM GIOTTO of Florentine white ice cream or of dark chocolate with Montecatini cialde wafers	7
TOSCANINO TIRAMISÙ	7
APPLE PIE	7
served hot with florentine white ice cream	
FLORENTINE ZUCCOTTO	7
CREAMY DARK CHOCOLATE PUDDING	7
with vanilla sauce flavoured with peperoncino chili pepper	
BURNT COFFEE CREAM	7
SLICE OF CAKE (from the counter window)	7
ALMOND BISQUITS	7
with Vin Santo made with "stuoiate" grapes (dried on mats)	
FRESHLY CUT FRESH FRUIT	7

ICE CREAM

SUNDAE ICE CREAM (max. 3 flavours):	7
chocolate, pistachios, milk cream, Florentine cream	
SUNDAE SORBET :	7
lemon, wild berries	
Fresh strawberries or wild berries in addition	+ 2

with a glass of...

ALEATICO PASSITO Silosò - Arrighi	6
VIN SANTO DEL CHIANTI CLASSICO	5
POURRITURE NOBLE — Petreto	6
MOSCADELLO DI MONTALCINO — Caprili	4

Cover Charge	2,5
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\*\*Green-blue freshwater microalga: energizing, highly protein, rich in minerals and vitamins, antioxidant and detoxifying, considered the "food of the Gods". It is a Superfood: the food with the most complete nutritional profile on our planet. Our spirulina is Tuscan, 100% BIO, GMO-free.

★ Rooftop Service INCLUDED ★

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.