




On the board

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	12	22
DONATELLO First salt cheese, Prato mortadella, “capocollo” salami, artichokes in oil	12	22
GIOTTO <i>veggie</i> pickled vegetables in olive oil, Blu of tuscan sheep, bufala cheese	11	20
MICHELANGELO Parma ham, salami, "Finocchiona" (fennel salami), “soprassata” dry-cured salami	12	22
VASARI Parma ham, salami, aged pecorino, first salt cheese, honey	12	22
BOTTICELLI wild boar salami, Chianti wine salami, grevigiano salami, bread with raisins and walnuts, fig jam	11	20
DANTE selection of two pecorino, Morbidoso tuscan cheese, cow's milk cheese, honey, chilli and peppers mustard	12	22
PUCCINI Cinta senese ham, cinta senese salami, Cinta senese bacon	15	27

Croutons and Bruschette

BRUNELLESCHI Bruschetta with liver pâté, croutons with lard and honey, bruschetta with tomato and oregano, raisin and walnuts Sbirulino®, finocchiona, crouton with pesto garfagnino and cheese flakes	12
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	17
ARTICHOKES PIE with velvety smooth tomato and puff pastry with poppy seeds	16
BURRATA CHEESE AND ANCHOVIES with Sbirulino donut	16
GLAZED SHALLOT WITH ALEATICO, Blu goat cheese and walnut crumble	16

Fresh Pasta

GNUDI OF RICOTTA CHEESE AND SPINACH with pommarola tomatoe sauce	17
FRESH PICI “cacio e pepe” and crispy bacon	16
TORTELLONI STUFFED WITH POTATOES with cinta senese ragout, raspberries and fried sage	17
BORAGE AND MEAT TORDELLI butter, sage and parmigiano cheese	16
TAGLIATELLE DI PASTA FRESCA with wild boar ragout *	17

Tosca Soup's

W LA PAPPA COL POMODORO bread and tomatoes Tuscan soup with fresh basil and olive oil	13
LA “SACRA” RIBOLLITA bread Tuscan soup with black cabbage and beans	13
PEAS SOUP with bufala cheese and croutons	15
CHOISE OF THREE SOUPS	18

Grilled Meat

SCOTTONA FIORENTINA STEAK TOSCANINO SELECTION	6,5/h
SCOTTONA FIORENTINA STEAK BREED CHIANINA	8,2/hg
BEEF FILLET with rosemary oil and roasted potatoes	36
	
FIORENTINA STEAK “ALLA MILANESE” (for 2) <i>limited edition</i>	70
NINO BURGER with crispy potatoes 220 gr. beef, pecorino cheese, caramelized onion, tomatoes, bacon and mayonnaise	19

Traditional Main Courses

BEEF MEATBALLS shaded with Vernaccia wine with roasted potatoes	22
BEEF CHEEK cooked with Rosso di Montalcino red wine on potatoes purée	25
FLORENTINE TRIPPA au gratin with pecorino cheese with beans flavored with black pepper	20
CHIANINA "ROSBIFFE" with Tuscan oil, rosemary and roast potatoes	24
PORK FILLET with raw ham, pistachios, Vinsanto sauce and ginger vegetables	22
OCTOPUS* with chickpeas purée and glazed red onion	24

Side Dishes

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

Nino's Dessents

	Small	Big
FRIENDSHIP DESSERT Giotto of Florentine Vanilla ice cream or dark chocolate on Montecatini pods	8	14
TIRAMISÙ TOSCANINO (homemade) **		8
APPLE PIE (homemade) ** served warm with vanilla ice cream		8
CANTUCCI FROM PRATO WITH ALMONDS with Vin Santo wine of matured grapes		8
CHOCOLATE CANTUCCI AND CANTUCCI FROM PRATO WITH ALMONDS with whipped cream and melted chocolate		8
BRIGIDINI OF LAMPORECCHIO traditional and chocolate with whipped cream and melted chocolate		8
GRANDMOTHER'S CAKE (homemade)**		8
CHOCOLATE CAKE (homemade)** dark chocolate 80%		8
CUP OF BERRIES raspberries, strawberries, blueberries + 1 scoop of vanilla ice cream +2€		10
BIS TASTING **		12
TRIS TASTING **		14

with a glass of...

VIN SANTO del Chianti	7
MOSCADELLO DI MONTALCINO — Caprili	6
PARTICOLARE Dolce — Buonamico 100% Moscato	7
Service charge	3,5

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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 availability.

\*\* At choice among desserts homemade.