



Slowly leavened dough, baked in the oven,
100% wheat flour, extra virgin olive oil, water and salt

On the board

served with Sbirulino

	Small	Entire
LEONARDO Raw 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 oil, blu of Tuscan sheep, bufala cheese		11 20
MICHELANGELO Raw ham, salami, “finocchiona” (fennel salami), “sopressata” (dry-cured salami)		12 22
VASARI Raw 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 three 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
Artichokes in oil from “Donoratico” (3 pieces)		6





Starters

POTATOES AND PORCINI MUSHROOMS MILLEFEUILLE with white truffle cream	18
“CECINA” (CHICKPEAS PIE) WITH RAW HAM AND STRACCHINO CHEESE	17
BEEF TARTARA “traditional recipe” seasoned with mustard, capers and anchovies	22
CHIANINA BEEF CARPACCIO marinated with herbs, with “Fauglia” flakes and Tuscan olive oil	18
BRUNELLESCHI (<i>croutons and bruschette</i>) Bruschetta with liver paté, croutons with lard and honey, bruschetta with tomato and oregano, raisin and walnuts Sbirulino with “finocchiona”, crouton with pesto garfagnino and cheese flakes	12

Tosca Soups

LA SACRA RIBOLLITA	13
W LA PAPPÀ COL POMODORO bread and tomatoes Tuscan soup with fresh basil and olive oil	13
TASTING of Tosca soups	15

Fresh Pasta

TORTELLI MUGELLANI stuffed with potatoes with Cinta senese ragout and fried sage	18
FRESH PASTA MILLEFEUILLE with black cabbage and lean sausage on a light cheese fondue	17
MALTAGLIATI FRESH PASTA OF CHESTNUT FLOUR with sautéed Porcini mushrooms and thyme	18
FRESH PICI “cacio e pepe” and crispy bacon	16
GNUDI OF RICOTTA CHEESE AND PUMPKIN au gratin with pecorino cheese and toasted almonds	17
FRESH TAGLIATELLE with wildboar ragout	18



Grilled Meat

La Fiorentina

SCOTTONA FIORENTINA STEAK TOSCANINO SELECTION	6,5/hg
SCOTTONA FIORENTINA STEAK BREED CHIANINA	8,2/hg
BEEF FILLET with rosemary oil and roasted potatoes	36



FIORENTINA STEAK "ALLA MILANESE" (2 people) <i>...limited edition...</i>	75
NINO BURGER with potatoes chips 220 gr. of beef, pecorino cheese, caramellized onions, mayonnaise, tomato, oregano	19

Traditional Main Courses

BEEF MEATBALLS shaded with Vermentino white wine, blue cheese fake truffle and roasted potatoes	22
PORK CUBE glazed with Aleatico, apple chutney and small ginger vegetables	23
BEEF CHEEK cooked in "Rosso di Montepulciano" with potatoes and celeriac cream	24
CHIANINA "ROSBIFFE" with Tuscan olive oil and rosemary, roasted potatoes	24
OCTOPUS* with chickpeas purée and glazed red onion	25





Side Dishes

ROASTED POTATOES with aromas	7,5
MARMUGIA mixed baked vegetables	7,5
CANNELLINI BEANS with extra virgin olive oil and black pepper	7,5
FENNELS FLAVORED WITH ORANGE, “taggiasche” olives and dill	7,5
MIXED SALAD with radishes, almond flakes, blueberries and pecorino cheese	7,5



Nino's Desserts

FRIENDSHIP DESSERT <i>(to share too)</i> Giotto of Florentine vanilla or dark chocolate ice cream on “Montecatini” pods	8
TIRAMISÙ TOSCANINO (homemade)**	8
APPLE PIE (homemade)** served warm with vanilla icecream	8
GRANDMOTHER’S CAKE (homemade)**	8
CHOCOLATE CAKE (homemade)**	8
SORBET raw, lactose free, gluten free	8
CANTUCCI FROM “PRATO” WITH ALMOND with Vin Santo sweet wine of matured grapes	8
CHOCOLATE CANTUCCI AND CANTUCCI FROM “PRATO” WITH ALMOND with whipped cream and melted chocolate	8
ANANAS served natural	7
BIS TASTING**	12
TRIS TASTING**	14
**at choice among homemade desserts	
TUSCAN CHEESES TASTING with honey, pears and walnuts	12
<i>with a glass of ...</i>	
VIN SANTO del Chianti	7
ALEATICO di Sovana — Antinori	7
PARTICOLARE DOLCE — Buonamico 100% Moscato	7
Cover charge	3,5

*ingredients with one * can be frozen depending on availability

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

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