



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 cheese, cow cheese, pecorino Acciaiuolo		11 20
MICHELANGELO Raw ham, salami, “finocchiona” (fennel salami), “soprassata” (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

BAKED PUMPKIN, Jerusalem artichoke mousse,
caramelized onion and toasted hazelnuts - 14€

“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 (*croutons and bruschette*) - 12€
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

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€

PUMPKIN RAVIOLI
with pecorino cheese fondue, poppy seeds and crispy ham - 18€

FRESH PICI
“cacio e pepe” and crispy bacon - 16€

GNUDI OF RICOTTA CHEESE AND SPINACH
au gratin with Tuscan dop 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) - 75€
...limited edition...

NINO BURGER with potatoes chips - €19
220 gr. of beef, pecorino cheese, caramellized onions,
mayonnaise, tomato, oregano

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€

BABY OCTOPUS* CACIUCCO
with Tuscan crusty bread - 24€





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€

BAKED SAVOY CABBAGE with lemon and toasted hazelnuts - 7,5€

MIXED SALAD
with radishes, almond flakes, blueberries and pecorino cheese - 7,5€



Nino's Desserts

FRIENDSHIP DESSERT *(to share too)*

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€

with a glass of ...

VIN SANTO del Chianti - 7€

ALEATICO di Sovana — Antinori - 7€

PARTICOLARE DOLCE — Buonamico - 100% Moscato - 7€

after dinner cocktail

ESPRESSO TOSCANO

Vodka, coffee liquor, Livorno punch, coffee - 12€

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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ABOUT SUBSTANCES AND ALLERGENS THAT CAUSE ALLERGIES
OR INTOLLETAMCES

