



Starters

“SBIRULINO” CROUTON with lean sausage and stracchino cheese, flavoured with truffle - 15


PUMPKIN CRUMBLE with raw ham and pecorino cheese fondue - 16

ARTICHOKES PIE with Parmesan cheese - 18

BEEF TARTARA “traditional recipe”
with mustard, capers and anchovies - 23

CHIANINA BEEF CARPACCIO
marinated with herbs with Fauglia flakes and Tuscan oil - 19

BRUNELLESCHI (*croutons and bruschetta*) - 13
Bruschetta with liver paté, crouton with lard and honey,
bruschetta with tomatoes and oregano,
Sbirulino with nuts and raisins and fennel salami,
crouton with “garfagnino” pesto and Fauglia flakes

<i>From our gastronomy</i> , our 	Small	Big
LEONARDO raw ham, fresh truffle cream	13	22
MICHELANGELO Chianti wine salami, wild boar salami, finocchiona, soprassata, mortadella from Prato	13	22
VASARI raw ham, salami, aged pecorino cheese, fresh cheese primosale, honey	13	22
DANTE selection of three pecorino cheeses, Tuscan Morbidoso, cow's cheese, honey, peppers and chilli mustard	13	22
PUCCINI cinta senese raw ham, cinta senese salami, cinta senese bacon	16	27
MIXED PICKLES	6	
ARTICHOKES IN OIL FROM “DONORATICO”	6	





Fresh Pasta

RAVIOLI STUFFED WITH PUMPKIN
crispy raw ham, poppy seeds and “Fauglia” pecorino cheese cream - 18

TORTELLONI “MUGELLANI” STUFFED WITH POTATOES
with “cinta senese” ragout and fried sage - 18

FRESH PICI
“cacio e pepe” and crispy bacon - 17

GNUDI OF RICOTTA CHEESE AND BLACK CABBAGE
au gratin with cheese and toasted pine nuts - 17

FRESH PAPPARDELLE
with wild boar ragout - 18

Our guest...SAFFRON RAVIOLI STUFFED WITH OSSOBUCO
with butter, sage and lemon - 20

W LA PAPPA COL POMODORO
bread and tomatoes Tuscan soup with fresh basil and olive oil - 13

LA SACRA RIBOLLITA
bread, beans and black cabbage Tuscan soup with olive oil - 13



Grilled Meat

SCOTTONA FIORENTINA STEAK
TOSCANINO SELECTION - 6,8€/hg

SCOTTONA FIORENTINA STEAK
BREED CHIANINA - 8,5€/hg

BEEF FILLET
with rosemary oil and roasted potatoes - 36

NINO BURGER with potatoes chips
220 gr. of beef, pecorino cheese, caramelized onions, mayo, tomato - 19



...limited edition...

FIORENTINA STEAK "ALLA MILANESE" (2 people) - 75

Traditional Main Courses

BEEF MEATBALLS
shaded with "Vermentino" white wine and roasted potatoes - 23

BEEF CHEEK
cooked with "Montepulciano" red wine and mashed potatoes - 25

CHIANINA ROASTBEEF
with rosemary Tuscan olive oil, saffron mayonnaise and roasted potatoes - 24

RAW PORK FILLET CBT WITH HAM
with balsamic red cabbage - 23

SAUTÉ OCTOPUS
with potatoes and Jerusalem artichokes cream and caramelized onion - 28





Side Dishes

ROASTED POTATOES with aromas - 7,5

MARMUGIA mixed baked vegetables - 7,5

CANNELLINI BEANS
with olive oil and black pepper - 7,5

BAKED BELGIAN ENDIVE with raisins and pine nuts - 7,5

MIXED SALAD
with radishes, almonds flakes, blueberries and pecorino cheese - 10



Nino's Dessert

FRIENDSHIP DESSERT *(to share too)*

Giotto of Florentine vanilla or dark chocolate ice cream
on "Montecatini" pods - 8

TIRAMISÙ TOSCANINO (homemade)** - 8

SEMIFREDDO WITH TUSCAN AMARETTO
with chocolate sauce (homemade) - 8

APPLE PIE (homemade)**
served warm with vanilla ice cream - 8

GRANDMOTHER'S CAKE (homemade)** - 8

BITTER CHOCOLATE CAKE (homemade)** - 8

WARM "SBRIRULINO"
served with salted peanut military chocolate and mascarpone (to share too) - 12

SORBET raw, lactose free, gluten free - 8

"SGROPPONE" (lemon sorbet, vodka, milk cream and lime) - 9

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

WILD BERRIES served natural - 9

BIS TASTING** - 12

TRIS TASTING** - 14

**to be chosen among homemade desserts

with a glass of ...

VIN SANTO from Chianti - 7

ALEATICO from Sovana — Antinori - 7

Cocktail after dinner

ESPRESSO TOSCANO
Coffee liquor, Amaretto di Toscana, coffee - 10

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 INTOLLERANCES

