



## Starters

TRUFFLE BOAR MORTADELLA WITH COCCOLI  
AND STRACCHINO CHEESE - 16

GRILLED VEGETABLES, BUFFALO MOZZARELLA,  
roasted cherry tomatoes and basil cream *veg* - 15

ASPARAGUS PIE, ricotta and smoked scamorza *veg* - 18

BEEF TARTARE with burratina,  
candied lemon, black olive emulsion and crunchy capers — 23

CHIANINA BEEF CARPACCIO  
marinated with herbs with pecorino flakes and Caesar salad - 22

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 <i>veg</i> 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”	8	





## *Fresh Pasta*

### TORTELLI WITH ASPARAGUS

with sautéed tips, confit cherry tomatoes and candied lemon peel *veg* - 18

### FRESH PICI

“cacio e pepe” and crispy bacon - 17

### AUBERGINES RAVIOLI

with Florentine tomato sauce, burrata and fresh basil *veg* - 18

### GNUDI OF RICOTTA CHEESE AND BLACK CABBAGE

au gratin with cheese and toasted pine nuts *veg* - 17

### TORTELLONI “MUGELLANI” STUFFED WITH POTATOES

with “cinta senese” ragout and fried sage - 18

### FRESH TAGLIATELLE

with wild boar ragout\* - 18

### W LA PAPPÀ COL POMODORO

bread and tomatoes Tuscan soup with fresh basil and olive oil *veg* - 13

### PEAS AND MINT CREAM with seared prawns

and crispy loaves \* - 18



## *Grilled Meat*

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

SCOTTONA FIORENTINA STEAK  
BREED CHIANTINA - 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 - 20



*...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

CHIANTINA ROASTBEEF "TONNÈ"  
with tuna sauce and roasted potatoes - 24

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

SAUTÉ OCTOPUS  
with potatoes and chickpeas cream and caramelized onion - 28





## *Side Dishes*

ROASTED POTATOES with aromas - 8

MARMUGIA mixed baked vegetables - 8

CANNELLINI BEANS  
with olive oil and black pepper - 8

SAUTED GREEN VEGETABLES - 8

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

APPLE PIE (homemade) ✨

served warm with vanilla ice cream - 8

GRANDMOTHER'S CAKE (homemade) ✨ - 8

BITTER CHOCOLATE CAKE (homemade) ✨ - 8

"DIY" CANNONCINI with custard - 8

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

STRAWBERRIES AND 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

