



Starters

- BURRATA AND DATTERINI TOMATOES with basil oil *veg* - 14
- ASPARAGUS FLAN, with sautéed tips and pecorino fondue *veg* - 18
- BEEF TARTARE with Worcester sauce
“to be seasoned” with mustard, capers, red onion and anchovies - 23
- ZUCCHINI FLOWERS STUFFED with ricotta and mint *veg* - 16
- CHIANINA BEEF CARPACCIO
marinated with herbs with pecorino flakes and Caesar salad - 22
- BRUNELLESCHI (*croutons and bruschetta*) - 14
Bruschetta with liver paté, crouton with lard and honey,
Bruschetta with porcini mushrooms, sheep and cow's milk brie cheese,
Sbirulino with nuts and raisins and fennel salami,
Crouton with “garfagnino” pesto and Fauglia pecorino flakes

<i>From our gastronomy</i> , our 	Small	Big
LEONARDO raw ham, fresh truffle cream	14	23
MICHELANGELO Chianti wine salami, wild boar salami, finocchiona, sopressata, mortadella from Prato	14	23
VASARI raw ham, salami, aged pecorino cheese, fresh cheese primosale, honey	14	23
DANTE <i>veg</i> selection of three pecorino cheeses, Tuscan Morbidoso, cow's cheese, honey, peppers and chilli mustard	14	23
PUCCINI cinta senese raw ham, cinta senese salami, cinta senese bacon	17	27
ROAST PORCHETTA with caramelized onion	12	20
MIXED PICKLES	6	
ARTICHOKES IN OIL FROM “DONORATICO”	8	
PORCINI MUSHROOMS IN OIL	10	





Fresh Pasta

BURRATA CAPPELLACCI with golden aubergines,
confit cherry tomatoes and basil *veg*- 18

TESTAROLI WITH PESTO *veg*— 18

FRESH PASTA PAPPARDELLE
with wild boar ragout* - 19

FRESH PICI
“cacio e pepe” and crispy bacon - 18

TORTELLONI “MUGELLANI” STUFFED WITH POTATOES
with “cinta senese” ragout and fried sage - 19

RICOTTA AND SPINACH GNUDI
with Florentine tomato sauce *veg*- 18

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



Grilled Meat

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

SCOTTONA FIORENTINA STEAK
Aberdeen Angus Scotland - 7,8/hg

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

BEEF FILLET
with rosemary oil and roasted potatoes - 37

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

TUSCAN ROSTICCIANA IN PAN
with roast potatoes - 24

TONNATO ROASTBEEF
with rosemary oil, tuna sauce and roasted potatoes - 24

SAUTÉ OCTOPUS*
with pea* cream and caramelized onion — 28

SEAFOOD PANZANELLA* - 28





Side Dishes

ROASTED POTATOES with aromas - 8

MARMUGIA mixed baked vegetables - 8

CANNELLINI BEANS
with olive oil and rosemary - 8

GREEN VEGETABLES sautéed - 8

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



Nino's Dessent

FRIENDSHIP DESSERT *(to share too)*

Giotto of Florentine vanilla or dark chocolate ice cream
on "Montecatini" wafer - 10

TIRAMISÙ TOSCANINO (homemade) ✱ - 8

FLORENTINE CREAM ICE CREAM DISC WITH WILD BERRIES
served on a Montecatini wafer — 12

GRANDMOTHER'S CAKE (homemade) ✱ - 8

RASBERRY BITTER CHOCOLATE CAKE (homemade) ✱ - 9

"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

MELON WITH TUSCAN VERMOUTH - 10

STRAWBERRIES AND WILD BERRIES served natural - 10

BIS TASTING ✱ - 13

TRIS TASTING ✱ - 15

✱ to be chosen among homemade desserts

with a glass of ...

VIN SANTO from Chianti - 8

ALEATICO - 7

Cocktail after dinner

GIN SOUR WITH SAFFRON AND CHAMOMILE
saffron gin, chamomile, cinnamon, sour (and egg white) — 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 INTOLLERANCES

