



Stantens

POTATO AND LEEK MILLEFOGLIE
with truffle-flavored sheep's ricotta quenelles *veg* - 18

PUMPKIN FLAN with pecorino cheese fondue *veg* - 18
(and with crispy bacon - *no veg*)

POLENTA CROSTONE with OCTOPUS* IN STEW - 18

BEEF TARTARE with Worcester sauce
“to be seasoned” with mustard, capers, red onion and anchovies - 23

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

BRUNELLESCHI (*crotoni and bruschetta*) - 14
Bruschetta with liver paté, crouton with lard and honey,
Bruschetta with stracciatella and artichokes,
Sbirulino with nuts and raisins and fennel salami,
Crouton with “garfagnino” pesto and Fauglia pecorino flakes

From our gastronomy, our **SBIRULINO**

	Small	Big
LEONARDO raw ham, fresh truffle cream	14	23
MICHELANGELO Chianti wine salami, wild boar salami, finocchiona, soppressata, 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	
ARTICHOKE IN OIL FROM “DONORATICO”	8	





Fresh Pasta

ARTICHOKE TORTELLI

with sautéed artichokes and pecorino cream *veg* - 18

FRESH PASTA LASAGNA

with Cinta Senese white ragù and black cabbage - 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

au gratin with pecorino fondue and toasted almonds *veg* - 19

W LA PAPPA COL POMODORO

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

LA SACRA RIBOLLITA

bread, beans and black cabbage Tuscan soup with olive oil *veg* - 13



Grilled Meat

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

SCOTTONA FIORENTINA STEAK
IRISH ANGUS SELECTION - 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, crispy bacon, caramelized onions, mayo, tomato - 20



...limited edition...

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

Traditional Main Courses

BEEF MEATBALLS
Vermentino-flavored meatballs and roasted potatoes - 23

BEEF CHEEK
cooked with "Rosso di Montalcino" and mashed potatoes - 25

CHIANINA ROASTBEEF
with rosemary oil, homemade safron mayonnaise and roasted potatoes - 24

TUSCAN ROSTICCIANA IN PAN
with roast potatoes - 24

GRATINATED FLORENTINE TRIPE - 24

SAUTÉ OCTOPUS*
with beetroot and potato cream, caramelized onion - 28





Side Dishes

ROASTED POTATOES with aromas - 8

MARMUGIA mixed baked vegetables - 8

CANNELLINI BEANS
with olive oil and rosemary - 8

RADICCHIO sautéed with balsamic vinegar and hazelnuts - 8

SPICY BLACK CABBAGE - 8

MIXED SALADS
with radishes, almond 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" wafer - 10

TIRAMISÙ TOSCANINO (homemade) ☀ - 8

APPLE PIE (homemade) ☀

served warm with vanilla ice cream - 8

GRANDMOTHER'S CAKE (homemade) ☀ - 8

CHOCOLATE CAKE with bitter orange sauce (homemade) ☀
dark chocolate 80% - 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

PINEAPPLE served natural - 8

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

ROSEMARY AND LIME VODKA SOUR

Rosemary vodka, lime juice, rosemary, 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 INTOLERANCES

