



## Starters

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

ASPARAGUS FLAN  
with pecorino cream and crispy zucchini blossoms *veg*- 18

POLENTA CROSTONE with OCTOPUS\* IN STEW - 18

BEEF TARTARE with BURRATA  
seasoned with mustard, Worcestershire sauce, capers, and candied lemon zest - 23

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 stracciatella and artichokes,  
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
MIXED PICKLES	6	
ARTICHOKES IN OIL FROM “DONORATICO”	8	





## *Fresh Pasta*

### BURRATA RAVIOLI

with crispy eggplant, confit cherry tomatoes and eggplant cream *veg* - 18

### FRESH PASTA LASAGNA

with green vegetables from the garden, smoked scamorza and pecorino *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 butter, sage and Parmesan *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, tuna sauce and roasted potatoes - 24

TUSCAN ROSTICCIANA IN PAN  
with roast potatoes - 24

GRILLED PORK LOIN with apple chutney and baked potatoes - 23

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

SAUTÉED GREEN VEGETABLES - 8

BAKED CARROTS AND ONIONS - 8

MIXED SALADS  
with radishes, almond flakes, blueberries, and pecorino cheese - 10



# *Nino's Dessert*

FRIENDSHIP DESSERT *(to share too)*  
Giotto of Florentine vanilla 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 raspberry coulis (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

FRESH STRAWBERRIES served natural - 9

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 INTOLLERANCES

