



Starters

BURRATA AND CHERRY TOMATOES with basil oil *veg*- 18

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

OCTOPUS and SQUIDS* CACIUCCO with bread crouton - 18

BEEF TARTARE with Worcestershire sauce
"to be seasoned" with mustard, capers, olives 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, tomatoes and origan
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, soprassata, 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

TESTAROLI WITH PESTO and crispy red mullet - 20

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



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) - 80

Traditional Main Courses

BEEF MEATBALLS
Vermentino-flavored meatballs and roasted potatoes - 23

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

CHICKEN CHOPS REDONE LIVORNESE STYLE (Grandma Ilva's recipe)
with roast potatoes - 24

PORK TENDERLOIN CBT wrapped with vin santo reduction, fig chutney
and baby vegetables - 24

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

SEAFOOD PANZANELLA
(Tuscan bread, tomato, cucumber, red onion, basil with fish and shellfish*) - 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 EGGPLANT WITH CHERRY TOMATOES AND FRESH OREGANO - 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

TART (homemade)
with lemon custard and berries - 10

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

