

“ L’arte del mangiare bene
non è cosa da poco ”

La casa della Chianina

Lungarno 23 nasce attorno all’idea di un gruppo di amici decisi nel portare a conoscenza quei tagli di carne, rigorosamente di razza Chianina, che traggono origine dalla tradizione gastronomica toscana.

La carne di razza Chianina arriva così sulla vostra tavola secondo una cortissima filiera produttiva e distributiva, che mira ad offrire un prodotto dalle origini antiche, oggi riproposto in chiave moderna.

I nostri piatti vengono preparati unicamente con ingredienti stagionali, di prima qualità, provenienti da piccole realtà artigianali del territorio Toscano e non solo.

La genuinità e la qualità organolettica/nutrizionale delle nostre proposte sono garantite dagli allevatori della zona di origine con un’ accurata selezione di questa nobile razza di bovini.

Vitellone Chianino nell’alimentazione e nella dieta:

ALIMENTI	PROTEINE	GRASSI (lipidi)	AMIDI e ZUCCHERI	CALORIE Kcal	COLESTEROLO Mg/100g
VITELLO	20.7	1.0	0.1	92	71
VITELLONE MAGRO	20.3	3.1	0	113	65
VITELLONE CHIANINO	22.5	1.2	0	101	50
POLLO INTERO	19.1	11.0	0	175	96
MOZZARELLA	19.9	16.1	4.9	243	97
PROSCIUTTO CRUDO	22.2	31.2	0	370	92
GRISSINI	12.3	13.9	69.0	443	0



English Menu

Appetizers

6.7	Chianina sushi (9 pieces)	€ 15,00
1.7.9	Florentine style pappa al pomodoro with burrata cheese	€ 11,00
7.8	Savoy cabbage rolls stuffed with speck, potatoes, and walnuts on a pecorino fondue	€ 11,50
1.7	Baked aubergine stuffed with ricotta and leeks on grilled scamorza cheese	€ 11,50
1.7	Fried tortellini with truffle parmesan cream and fresh black truffle	€ 12,50
1.7.8	Chianina croquettes in pistachio crust on cream of potatoes	€ 13,00
	Chianina tartare bites: artichoke shavings; black kale chips and crumbled wild boar sausage	€ 14,00
4.8.12	Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain	€ 12,00
7	Cheese Plateau: Four excellences (Camembert, Cave-matured 120g, Pecorino "ai 4 pepi", Castelmagno DOP) with matching home-made jams	€ 20,00
	Tuscan handcrafted cold cuts from our niche producers	€ 18,00
	"Cheese Corner"	
	Castelmagno DOC with pear jam home-made	€ 10,00
	Camembert (soft dough) with caramelized red onion	€ 9,00
	Pecorino cheese aged in cave 120gg with pepper jam home-made	€ 10,00
	Pecorino ai 4 pepi 90gg aged with figs jam home-made	€ 10,00

First courses - Pasta

1	Contemporary ribollita with crispy black kale leaf	€ 12,50
1.3.7	Fresh tagliolini pasta with tomatoes sauce, burrata cheese and basil	€ 13,50
1.3.7	Ravioli pasta (home-made) filled with pecorino cheese and pear flavored with "Cacio e Pepe" and fresh black truffle	€ 17,50
1.7.9.12	Pici pasta with our Chianina ragù, pecorino cheese flakes and fried rosemary	€ 16,50
1.3.7	Fresh guitar-cut spaghetti with artichokes carbonara and crispy bacon	€ 16,50
1.7	Fresh pasta gnocchi with chestnut honey, pecorino fondue and fried sage	€ 14,50

Our Chianina meat IGP

“Traditionals”

3.10	Sliced sirloin steak with roasted potatoes and chef's mayonnaise	€ 28,00
1.10	Tartare 200g seasoned by our kitchen (egg of your choice)	€ 24,00
1.3.7.9.11.12	Chianina dish: roast beef, marinated carpaccio, tartare and mini hamburger	€ 28,00
	Marinated carpaccio, cured with citrus and whole pepper, served with mixed greens and citronette	€ 16,50
9.12	Roast beef with misticanza salad and its cooking sauce	€ 15,50

“Our Excellences”

	Florentine style T-Bone Steak	€ 85,00/Kg
9.12	Fillet steak with Chianti wine sauce accompanied by artichokes "alla giudia"	€ 35,00
1.7.12	Four tartares plateau seasoned with: fresh black truffle; burrata cheese; caramelized pear; apple and Calvados	€ 28,00
9	Florentine style "ossobuco" with S. Gimignano saffron risotto	€ 22,00
9.10.12	Florentine style braised cheek in Chianti Classico and mashed potatoes	€ 21,00

Side dishes

Stewed artichokes or "alla giudia"	€ 7,50
Eggplant caponata	€ 6,50
Sautéed spinach	€ 6,00
Roasted potatoes	€ 6,00
Fresh fried potatoes	€ 6,00
Mixed salad	€ 5,00

Hamburgers

To enrich the bond with the territory we decided that our proposals of burgers were assigned the names of the most famous bulls of the main farms of Valdichiana.

All our burgers will be served with:

Homemade sesame sandwich, salad, tomatoes, stewed onion and fresh fried potatoes.

*** For gluten intolerant customers we serve gluten free bun (+1.50€)**

“Hamburgers special”

1.3.7.11	Hamburger 180g with tempura artichokes and Camembert fondue	€ 23,00
1.3.7.11	Hamburger 180g with tuscan lard, fresh pecorino cheese, and caramelized pears	€ 24,00

“Our classics”

1.3.7.11	Drago – The founding father Hamburger 180g	€ 17,50
1.3.7.11	Bando – The international Hamburger 180g with fontina cheese	€ 18,00
1.3.7.11	Donetto – World record for weight Hamburger 180g with crispy bacon	€ 18,00
1.3.7.11	Giogo – The most prolific bull in the history Hamburger 180g with spicy sauce (avocado and nduja)	€ 18,00
1.3.7.11	Tecnico – The supreme beauty of form Hamburger 180g with butter flavoured with herbs	€ 18,00
1.3.7.11	Zinzo – Beauty reference in the Valdichiana Excellent huge hamburger 300g served preferably rare	€ 25,00
1.3.7.11	Zelante – In the 70's used to compete against Zinzo for being the most beautiful bull Double hamburger 180g with crispy bacon and pecorino cheese	€ 29,00
1.3.7.11	Cinta Hamburger 180g with local bacon	€ 18,00
1.3.7.11	H. Tutto Hamburger 180g with fontina cheese, crispy bacon, giogo sauce (avocado and spicy nduja)	€ 20,00
1.3.7.11	Chicken Burger Local chicken with grilled eggplant and zucchini with parmesan cream lightly truffled	€ 16,50
"For Kid's"		
1.3.7.11	Kid's Hamburger 130g	€ 14,50
	Chicken fried with pink sauce (of your choice)	€ 14,50

Vegetarian

“Veg Hamburger”

1.3.7.11	Quinoa burger with carrots, zucchini, potatoes, eggs and parmesan	€ 16,00
1.3.6.7.11	Soia burger, gluten free (vegan solution)	€ 15,00

Salads

1.3.7.10	Caesar: romana salad, grilled local chicken breast, toasted croutons, parmesan flakes and chef's mayonnaise	€ 16,00
7.11	Lungarno 23: misticanza salad, green apple, parmesan flakes, crispy bacon and sesame seeds	€ 13,50
7.8	Cacio & Pere: misticanza salad, pecorino cheese, pears, walnuts and acacia honey	€ 13,50
4.7	Mediterranea: misticanza salad, fior di latte mozzarella cheese, tomatoes, mediterranean anchovies and black olives	€ 14,00
11	Vegan salad: misticanza salad, avocado, pineapple, organic mixed seeds, raisins and tofu	€ 14,00
7	Caprese: tomatoes and artisanal fiordilatte mozzarella cheese	€ 11,00

Desserts

Ask for the desserts/spirits menu to your waiter

Beers

Draft

Peroni Nastro Azzurro - 5.1 %	cl.40	€ 6,50
Peroni Nastro Azzurro - 5.1 %	cl.20	€ 4,00
Schneider Weisse - Germania - 5.4 %	cl.50	€ 7,00

Artisanal

BIRRIFICIO S. QUIRICO D'ORCIA

Birra della casa - Blonde - 5,5 %	cl.33	€ 8,00
Birra della casa - Amber double malt - 6 %	cl.33	€ 8,00
Iris - Blonde - 4,5 %	cl.75	€ 18,00
Giulitta - Amber double malt - 6 %	cl.75	€ 18,00

BIRRIFICIO LA PETROGNOLA

Montefiore - Blanche - 5 %	cl.33	€ 8,00
Metra - Ipa - 6.2 %	cl.33	€ 8,00
InTolleranza zero - Gluten free - 5.6 %	cl.33	€ 8,00

Traditional

Corona 4.5%	cl.33	€ 6,00
Menabrea 4.8%	cl. 33	€ 6,00
Peroni Nastro Azzurro 0.0 (no alcol)	cl.33	€ 6,00

Soft drinks

Naturalized drinking water

The water supplied is treated through a microfiltration system and supplied neat or with the addition of carbon dioxide.

Indication provided pursuant to comma 5 Art. 13 D-Lgs. 181/03

Water 0,75 lt	€ 2,50
Mineral water bott. 0,50 lt	€ 1,50
Coca Cola 0,33 lt	€ 4,00
Aranciata 0,25 lt	€ 4,00
Schweppes Lemon/Tonic 0,25 lt	€ 4,00
Thè peach/lemon	€ 4,00
Fruit juice	€ 4,00
Orange juice	€ 6,00
Non-alcoholic beer cl.33	€ 6,00

Cafe

Coffee	€ 2,50
Barley coffee	€ 3,00
Ginseng coffee	€ 3,00
Cappuccino	€ 5,00
Tea and infusions	€ 5,00

Cover € 3,30

