

“ 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
1.8.9	Florentine style pappa al pomodoro with burrata cheese	€ 12,00
1	Florentyne style panzanella with bread crouton	€ 10,50
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: avocado and orange; fried zucchini flowers	€ 14,00
4.8.12	Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain	€ 12,00
8	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

1.7	Fresh trofie pasta with pesto sauce, baked cherry tomatoes and toasted pine nuts	€ 13,50
1.3.7	Fresh tagliolini pasta with tomatoes, 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	€ 16,00
1.3	Spaghetti with asparagus carbonara and crispy bacon	€ 16,00
1.7	Fresh pasta gnocchi with figs jam, pecorino fondue and fried sage	€ 15,00

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, carpaccio with grana flakes, tartare and mini hamburger	€ 28,00
7	Carpaccio with fior di latte mozzarella cheese, diced tomatoes and grana flakes	€ 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 glazed with Chianti wine accompanied by fried zucchini flowers	€ 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	€ 20,00
8	Florenty style "peposo" with fried polenta stick	€ 19,00

Side dishes

8	Fennel and orange salad with walnuts	€ 6,50
	Fried zucchini flowers	€ 7,00
	Grilled vegetables	€ 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 funning potatoes, lightly truffled parmesan cream and fresh black truffle slices	€ 24,00
1.3.7.8.11	Hamburger 180g with tempura onions and Camembert fondue	€ 22,00

“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 erbs	€ 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 the 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
1.3.7.11	Kid's Hamburger 130g - Chicken fried with tzatziki souce	€ 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	€ 12,00

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 - Blond - 5,5 %	cl.33	€ 9,00
Birra della casa - Amber double malt - 6 %	cl.33	€ 9,00
Iris - Blonde - 4,5 %	cl.75	€ 19,00
Giulitta - Amber double malt - 6 %	cl.75	€ 19,00

BIRRIFICIO LA PETROGNOLA

La Giusta - Golden Ale - Blond	5.6 %	cl.33	€ 9,00
Montefiore - Blanche - 5 %	cl.33		€ 9,00
Metra - Ipa - 6.2 %	cl.33		€ 9,00
InTolleranza zero - Gluten free - 5.6 %	cl.33		€ 9,00

Traditional

Corona	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

