

# TRATTORIA LA CARABACCIA

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## Aperitifs and cocktails

### American

*CAMPARI, VERMOUTH, SODA*

Price 9,00€

### Aviation

*GIN, MARASCHINO, LEMON JUICE*

Price 9,00€

### Aperol spritz

*APEROL, PROSECCO, SODA*

Price 9,00€

### Bitter campari

Price 6,00€

### Black russian

*VODKA, KAHLUA*

price 9,00€

### Campari soda

Price 4,00€

### Campari spritz

*CAMPARI, PROSECCO, SODA*

Price 9,00€

### Cuba libre

*RUM BIANCO, COLA*

Price 9,00€

### DOCTOR PEPPER

*AMARETTO, RUM, BEER*

Price 9,00€

### FRENCH CONNECTION

*AMARETTO, COGNAC*

Price 10,00€

### GARIBALDI

*CAMPARI BITTER, ORANGE JUICE*

Price 8,00€

### Gin lemon

*GIN, LEMON SODA*

Price 9,00€

### Gin tonic

*GIN, TONIC WATER, LEMON*

Price 9,00€

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**Godfather**

*WHISKEY, AMARETTO DI SARONNO*

Price 10,00€

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**Godmother**

*VODKA, AMARETTO DI SARONNO*

price 9,00€

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**JACK AND COKE**

*JACK DANIEL'S WHISKEY, COCA COLA*

Price 9,00€

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**Hugo**

*PROSECCO, ELDERFLOWER SYRUP, SODA*

price 9,00€

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**Limoncello spritz**

*LIMONCELLO, PROSECCO, SODA*

price 9,00€

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**Martini**

*WHITE, RED OR EXTRA DRY*

Price 6,00€

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**Martini dry**

*GIN, MARTINI DRY*

Price 9,00€

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**MIMOSA (BUCK'S FIZZ)**

*ORANGE JUICE, PROSECCO*

Price 8,00€

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**Negroni**

*CAMPARI, GIN, MARTINI ROSSO*

Price 9,00€

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**Wrong negroni**

*CAMPARI, MARTINI ROSSO, PROSECCO*

Price 9,00€

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**Negrosky**

*CAMPARI, VODKA, MARTINI*

Price 9,00€

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**PASTIS DE MARSEILLE RICARD**

Price 7,00€

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**SANBITTER SANPELLEGRINO - WHITE OR RED**

Price 4,00€

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**Screwdriver**

*VODKA, ORANGE JUICE*

Price 9,00€

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**Spritzer**

*WHITE WINE, SPARKLING WATER*

Price 8,00€

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**SWEET MARTINI**

*GIN VERMOUTH RED*

Price 9,00€

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**Vodka lemon**

*VODKA, LEMON, SODA*

Price 9,00€

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**Vodka tonic**

*VODKA, TONIC WATER*

Price 9,00€

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**VODKATINI**

*VODKA, VERMOUTH*

Price 9,00€

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**White lady**

*GIN, COINTREAU, LIME JUICE*

Price 10,00€

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## Bubbles, white and rosé wines

### Conegliano Valdobbiadene Prosecco Superiore DOCG - Extra Dry Vintage 2024

Astoria - Crocetta del Montello (TV) 100% Glera - Vol. 11%

0,750 lt. bottle	24,00€
chalice	7,00€

### Franciacorta docg Brut

Borgo Supremo - Cazzago San Martino (BS) 40% Chardonnay, 10% 6 Pinot nero, 10% Pinot bianco Vol 12.5%

0,750 lt. bottle	30,00€
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### Franciacorta docg Saten

Borgo Supremo - Cazzago San Martino (BS) 90% Chardonnay, 10% Pinot Blanc - Vol 12.5%

0,750 lt. bottle	35,00€
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### Franciacorta docg Rosè

Borgo Supremo - Cazzago San Martino (BS) 70% Chardonnay, 25% Pinot nero, 5% Pinot bianco - Vol 12.5%

0,750 lt. bottle	38,00€
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### Champagne Grand Cuvée Brut - Krug

Krug - Reims 50% Pinot noir, 20% Pinot meunier, 30% Chardonnay - Vol 12%

0.750 bottle	250,00€
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### Champagne AOC - Veuve Clicquot Brut

Veuve Clicquot Ponsardin - France 50% Pinot Noir, 20% Meunier, 30% Chardonnay - Vol. 12.50%

price	85,00€
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### Asti docg - (sweet)

Castello del Poggio - Portacomaro d'Asti (AT) 100% Moscato — Vol 7%

0,750 lt. bottle	19,00€
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### Bianco Toscano IGT 2024 (House Wine)

Fattoria di Palazuolo - TavarnelleVal di Pesa (FI) 100% Trebbiano — Vol. 12%

half bottle 0.375 lt	10,00€
0,750 lt. bottle	16,00€
1 liter flask	21,00€
chalice	5,00€

### Chardonnay Toscana Igt 2024 - Le Bruniche

Ambrogio and Giovanni Folonari - Greve in Chianti (FI) - 100% Chardonnay — Vol. 12.5%

0,750 lt. bottle	21,00€
chalice	6,50€

### Vernaccia di San Gimignano docg 2024 - Titled

Guicciardini Strozzi - Cusona, San Gimignano (SI) 90% Vernaccia di San Gimignano, 10% Chardonnay - Vol. 13%

0,750 lt. bottle	21,00€
chalice	6,50€

### Vioigner Toscana IGT 2023 - Camposegreto

Conte Guicciardini - Poppiano Castle, Montespertoli (Florence) - 100% Vioigner - Vol. 13.5%

0,750 lt. bottle	21,00€
chalice	6,50€

### Vermentino Maremma Toscana doc 2023

Rocca di Montemassi - Roccastrada (GR) - 100% Vermentino - Vol. 13.5%

0,750 lt. bottle	22,00€
chalice	6,50€

**Pinot Grigio Toscana Igt 2024**

*Tenuta La Solatia - Ruffino - Monteriggioni (SI) 100% Pinot Grigio — Vol 13%*

0,750 lt. bottle	24,00€
chalice	7,00€

**Moscato d'Asti DOCG 2024**

*Castello del Poggio - Costigliole d'Asti (AT) 100% White Moscato — Vol 5%*

0,750 lt. bottle	22,00€
chalice	6,50€

**Rosato Maremma Toscana doc 2024 - Organic**

*Castello di Albola - Rocca di Montemassi - Roccastrada (GR) - 90% Sirah, 10% Sangiovese - Vol. 12.5%*

0,750 lt. bottle	24,00€
chalice	7,00€

## Red wines

### Rosso Toscano Igt 2024 (House wine)

Fattoria Palazzuolo - TavarnelleVal di Pesa (FI) 70% Sangiovese, 30% minor vines - Vol 12.5%

bottle 0.750 lt	16,00€
fiasco 1 lt	21,00€
glass	5,00€
half bottle 0.375 lt	10,00€

### Chianti DOCG 2024

Palazzuolo Farm - Tavarnelle Val di Pesa (FI) 80% Sangiovese, 20% minor grape varieties — 12.5% ABV

half bottle 0.375 lt	12,00€
0,750 lt. bottle	18,00€
glass	5,50€

### Chianti Classico DOCG 2024

Capon - Conti Capponi - Greve in Chianti 100% Sangiovese - Vol. 12.5%

half bottle bio 0.375 lt	14,00€
chalice	6,50€

### Chianti Classico docg 2022 - Capotondo

Award-winning Castelveccchi farm - Radda in Chianti (SI) - 100% Sangiovese - 14% ABV

0,750 lt. bottle	26,00€
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### Chianti Classico docg 2020 Organic - Villa Calcinaia

Conti Capponi - Greve in Chianti (FI) 90 Sangiovese, 10 Canaiolo - Vol. 14%

0,750 lt. bottle	29,00€
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### Chianti Classico Riserva docg 2019 - Lodolaio

Award-winning Castelveccchi farm - Radda in Chianti (SI) - 100% Sangiovese - 14% ABV

0,750 lt. bottle	36,00€
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### Chianti Classico Riserva docg 2018 - Capon - Organic

Conti Capponi - Greve in Chianti (FI) 100% Sangiovese - Vol 14.5%

0,750 lt. bottle	39,00€
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### Chianti Classico Gran Selezione DOCG 2020 - Limited Edition

Folonari estates - Greve in Chianti (FI) - 100% Sangiovese - Vol. 14%

0,750 lt. bottle	54,00€
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### ÈSSENZA - Toscana Igt 2023 - No added sulfites -

8 centuries, Count Guicciardini - Montespertoli (Florence) - 100% Sangiovese - Vol. 14%

0,750 lt. bottle	22,00€
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### Canaiolo Toscana IGT 2022

Count Guicciardini - Poppiano Castle, Montespertoli (FI) - 100 Canaiolo - Vol. 13,5

0,750 lt. bottle	21,00€
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### Carmignano docg 2022 - The Sassolo

Il Sassuolo Farm - Santa Cristina a Mezzana, Carmignano (PO) - 80 Sangiovese, 15 Cabernet Sauvignon, 5 Merlot - Vol. 13.5%

0,750 lt. bottle	23,00€
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### Morellino di scansano docg 2022

Folonari — Tenuta di Vigne a Porrone, municipality of Cinigiano (GR) Sangiovese 80% other native varieties 20% — Vol. 13.5%

0,750 lt. bottle	21,00€
chalice	6,00€

### Montecucco Sangiovese docg 2020

Ambrogio and Giovanni Folonari - Tenuta Vigne a Porrone, Cinigiano (GR) - 100% Sangiovese - Vol. 15%

0,750 lt. bottle 23,00€

### Syrah Toscana IGT 2023

Conte Guicciardini - Castello di Poppiano, Montespertoli (FI) 100% Syrah - Vol. 14.5%

0,750 lt. bottle 33,00€

### Nobile di Montepulciano DOCG 2021

Cantina del Redi, Old cellar of Montepulciano - Montepulciano (SI) 100% Prugnolo gentile - Vol 13.5%

0,750 lt. bottle 30,00€

chalice 7,00€

### Nobile di Montepulciano DOCG 2019 Reserve

Cantina del Redi, Old Cellar of Montepulciano - Prugnolo Gentile and Canaiolo - Vol. 14%

0,750 lt. bottle 42,00€

chalice 9,50€

### Bolgheri Rosso DOC 2023 - Organic

Tenuta Le Colonne - Castagneto Carducci (LI) - Cabernet Franc 70%, Merlot 20%, Cabernet Sauvignon 10%, - Vol 13.5%

0,750 lt. bottle 29,00€

chalice 7,00€

### Rosso di Montalcino DOC 2023

Tenute Silvio Nardi - Montalcino (SI) 100% Sangiovese - Vol 13.5%

0,750 lt. bottle 28,00€

chalice 7,00€

### Merlot Cortona doc 2022

Poggio Stella, Cortona (Arezzo) 100% Merlot - Vol 14.5%

0,750 lt. bottle 20,00€

chalice 6,00€

### Merlot Toscana igt 2020 - The History of Italy

Conte Guicciardini - Castello di Poppiano, Montespertoli (FI) - 100% Merlot - Vol. 14.5%

0,750 lt. bottle 49,00€

### Pinot noir Pomino doc 2021

Castello di Pomino (FI) - Marchesi Frescobaldi 100% Pinot Noir - Vol. 13%

0,750 lt. bottle 41,00€

### Petit Verdot Toscana igt 2021 Supertuscan - Gallico

A. & G Folonari - Tenuta Campo al Mare, Castagneto Carducci (LI) 100% Petit Verdot - Vol. 14.5%

price 56,00€

### Brunello di montalcino docg 2018

Silvio Nardi Estates - Montalcino (SI) - 100% Sangiovese grosso - Vol. 15%

0,750 lt. bottle 70,00€

### Cabernet Sauvignon Toscana rosso igt 2019 Supertuscan - Il Pareto

A. and G. Folonari - Tenuta di Nozzole, Greve in Chianti (FI) 100 Cabernet Sauvignon - Vol. 15

0,750 lt. bottle 90,00€

### Bolgheri doc superiore 2020 - ornellaia

Tenuta Ornellaia, Bolgheri, Castagneto Carducci (LI) 50 Cabernet Sauvignon, 32 Merlot, 13 Cabernet Franc, 5 Petit Verdot - Vol. 14

0,750 lt. bottle 320,00€

### Bolgheri DOC Sassicaia 2019

Marchesi Incisa della Rocchetta - Tenuta San Guido, Bolgheri (LI) - Cabernet sauvignon 85%, Cabernet franc 15% - Vol. 13.5%

0,750 lt. bottle 460,00€

**Amarone della Valpolicella Classico DOCG 2021**

Monte del Frà - Tenuta Lena di Mezzo, Somma Campagna (VR) - 80% Corvina Veronese and Corvinone, 20% Rondinella - 16.5% ABV

0,750 lt. bottle 59,00€

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**Barolo docg 2017**

Fontanafredda - Municipalities South of Alba (CN) - 100% Nebbiolo - Vol. 14%

0,750 lt. bottle 70,00€

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**Lagrein Südtirol Alto Adige doc 2023**

st Michael Eppan - Gries c/o Bolzano and around Lake Caldaro 100% Lagrein Vol 13.5%

0,750 lt. bottle 28,00€

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**Lambrusco Emilia IGT (sparkling)**

Cantine Ceci Spa - Torrile (PR) 100% Lambrusco - Vol. 11%

0,750 lt. bottle 19,00€

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**Brachetto d'Acqui docg (sweet, sparkling)**

Morando - Costigliole d'Asti (AT) 100% Brachetto - Vol. 7%

0,750 lt. bottle 18,00€

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## Soft drinks and beers

### Natural water Cream cl. 75

Price 3,00€

### San Pellegrino water cl. 75

Price 3,00€

### Coca cola cl. 33

Price 4,00€

### Coca cola zero cl. 33

Price 4,00€

### Fanta cl. 33

Price 4,00€

### Sprite cl. 33

Price 4,00€

### Lemonsoda cl. 33

Price 4,00€

### Lemon tea cl. 33

Price 4,00€

### Peach tea cl. 33

Price 4,00€

### Schweppes tonic water cl. 33

Price 4,00€

### Orange juice

Price 4,00€

### Orange juice

Price 5,50€

### Italian lager beer

*Water, Barley Malt, Barley, Hops*

bott. 33 cl 5,00€

66 cl bottle. 7,00€

### Italian lager beer - unfiltered

bott. 33 cl 5,50€

### Italian double malt red beer

bott. 33 cl. 5,50€

### Non-alcoholic Italian beer

bott. 33 cl. 5,50€

### Italian gluten-free beer

bott. 33 cl. 5,50€

## Liqueurs and spirits

### **Antico Amaro from Florence**

*Elixir with infusion of aromatic and digestive herbs*

glass 5,00€

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### **Limoncello**

glass 4,00€

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### **Del capo**

glass 4,00€

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### **Averna**

glass 4,00€

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### **Fernet branca**

glass 4,00€

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### **Jagermeister**

glass 4,00€

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### **Montenegro**

glass 4,00€

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### **Petrus**

glass 4,00€

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### **Lucano**

glass 4,00€

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### **Ramazotti**

glass 4,00€

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### **Unicum**

glass 4,00€

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### **Amaretto di saronno**

glass 5,00€

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### **Brancamenta**

glass 4,00€

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### **Braulio**

glass 4,00€

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### **Sardinian myrtle**

glass 4,00€

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### **Sambuca**

glass 4,00€

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### **Nocino**

glass 4,00€

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### **Licorice**

glass 4,00€

<b>Maraschino</b>	
glass	4,00€
<b>Grand marnier</b>	
glass	4,00€
<b>Baileys irish cream</b>	
glass	6,00€
<b>Jefferson 1871 Important bitter</b>	
price	7,00€
<b>Grappa di Chianti</b>	
glass	4,00€
<b>Grappa di moscato</b>	
glass	4,00€
<b>Grappa of Brunello di Montalcino</b>	
glass	5,00€
<b>Grappa barrique</b>	
glass	6,00€
<b>First white grapes of Prosecco and Riesling</b>	
<i>Bonaventura Male Distillery</i>	
glass	6,00€
<b>First black Refosco and Cabernet grapes aged in barrique</b>	
<i>bonaventura male distillery</i>	
glass	6,50€
<b>Jeanneau VSOP Grand Armagnac - France</b>	
glass	8,00€
<b>Bas Armagnac Gelas Selection - France</b>	
glass	8,00€
<b>Brandy de Jerez Fundador Solera Reserva - Spain</b>	
glass	6,00€
<b>Calvados Coquerel - France</b>	
glass	5,00€
<b>Hennessy De Luxe Cognac - France</b>	
glass	7,00€
<b>Courvoisier VS Le Cognac de Napoleon - France</b>	
glass	7,00€
<b>Remy Martin VSOP Fine Champagne Cognac - France</b>	
glass	10,00€
<b>Bacardi Carta Blanca Superior White Rum - Puerto Rico</b>	
glass	5,00€
<b>Bacardi Carta Oro Superior Gold Rum - Puerto Rico</b>	
glass	5,00€

<b>Rum Matusalem Gran Reserva Solera 15 anos - Dominican Republic</b>	
glass	7,00€
<b>Rum Zacapa Centenario Gran Reserva Solera 23 anos - Guatemala</b>	
glass	10,00€
<b>Jim Beam Kentucky Straight Bourbon Whiskey USA</b>	
glass	6,00€
<b>Glen Grant Highland malt 5 y - Scotland</b>	
glass	6,00€
<b>Jameson Triple Distilled Irish Whiskey Ireland</b>	
glass	7,00€
<b>J&amp;B Blended Speyside Malt 12 y - Scotland</b>	
glass	7,00€
<b>Jack Daniel's Sour Mash Tennessee Whiskey USA</b>	
glass	7,00€
<b>Bowmore Islay Single Malt 12 yo - Scotland</b>	
	9,00€
<b>Laphroaig Islay Single Malt 10 y - Scotland</b>	
glass	9,00€
<b>Oban Highland Single Malt 14 y - Scotland</b>	
glass	10,00€
<b>Lagavulin Islay single Malt 16 y - Scotland</b>	
glass	12,00€
<b>The Macallan Fine Oak Highland Malt 12 y - Scotland</b>	
glass	15,00€

## Information and allergens

**Please note that in the food and beverages prepared and administered in this year, ingredients or adjuvants considered to be allergens may be contained.**

*Information about the presence of substances or products that cause allergies or intolerances are highlighted in this digital menu and/or by contacting the service staff. It is also possible to consult the specific documentation that will be provided upon request.*

### **Gluten-free dishes**

*We have bread, appetizers, pasta dishes, main courses, pizzas (not calzones), desserts and drinks for celiacs that can be consumed freely, as they are naturally gluten-free or belong to food categories that are not at risk since there is no risk of contamination during their production process.*

### **WI-FI access**

*network: LaCarabaccia WI-FI / pssw: 055214782Ca*

### **Take away**

*container and lid, bag, cutlery, condiments.*

price ..... 1,00€

### **Covered**

price per person ..... 3,00€

# FOOD

## Appetizers

### Bruschettona of Tuscan bread with fresh tomato, basil and extra virgin olive oil



Whole slice of toasted Tuscan DOP bread, ripe bunch tomato, salt, extra virgin olive oil, fresh basil and a pinch of oregano.

price

8,00€

### Grilled seasonal vegetables, extra virgin olive oil, fresh parsley



A selection of fresh, hand-grilled vegetables: zucchini, eggplant, carrots, and peppers. Dressed with extra virgin olive oil and fresh parsley.

price

9,00€

### Trio of rustic crostini with chicken livers, tomato and cannellini beans



Toasted Tuscan bread with chicken livers (onion, carrots, celery, sage, rosemary, capers, anchovies, vin santo, extra virgin olive oil); with fresh tomatoes (basil, oregano, extra virgin olive oil); with cooked white cannellini beans, salt, and extra virgin olive oil.

Price

10,00€

### Caprese with buffalo mozzarella from Campania DOP and fresh tomatoes



Slices of ripe bunch tomatoes with whole buffalo mozzarella DOP, salt, extra virgin olive oil, basil leaves and oregano.

price

13,00€

### Coccoli, Tuscan raw ham and fresh stracchino



Traditional Florentine appetizer: coccoli are fried dough balls that we dip in high oleic sunflower seed oil accompanied by Tuscan raw ham and stracchino, a creamy fresh cheese.

Price

14,00€

### Pressed octopus carpaccio with lemon and oregano sauce



Pressed and finely sliced octopus, served cold and embellished with a fresh lemon citronette with added oregano and a garnish of fresh parsley.

price

14,00€

### Cuttlefish salad on a bed of arugula, boiled potatoes, celery and carrots crudités



Tender cuttlefish on a bed of fresh arugula, accompanied by boiled potatoes, celery, and crunchy carrots. The whole dish is dressed with a delicate emulsion of extra virgin olive oil and lemon, enriched with a hint of garlic. A sprinkling of fresh parsley completes the dish.

price

14,00€

### Seared squid rings and tentacles, fresh asparagus, mustard and thyme citronette



Lightly seared squid rings and tentacles, accompanied by fresh asparagus and seasoned with a mustard and thyme citronette.

price

14,00€

### Quartet of local cured meats and organic tuscan pecorino dop



Four selections of artisanal cured meats from the Tuscan tradition: raw ham, salami, finocchiona and wild boar sausage accompanied by slices of organic Tuscan pecorino DOP, with an intense and aromatic flavour.

Price

15,00€

## First courses (soups and pasta)

### Spaghetti with fresh cherry tomatoes and basil



Made with fresh, sun-ripened cherry tomatoes, fragrant basil, minced garlic, and a drizzle of Tuscan extra virgin olive oil.

price

13,00€

### Pici cacio e pepe



Typical Tuscan fresh pasta, homemade, long and thick, hand-rolled, without eggs. Served with a rich and tasty cream made with Pecorino Romano DOP and Grana Padano DOP Riserva, a pinch of salt and freshly ground black pepper.

price

15,00€

### Maremma ravioli stuffed with ricotta and spinach with Tarocco orange cream



Fresh pasta made with flour and eggs, filled with ricotta and spinach. Served with a delicate sauce made with cream, butter, fresh Tarocco orange juice and grated zest, a pinch of salt, and a few drops of Italian brandy, which adds a warm, fragrant note.

price

16,00€

### Mugello-style potato tortelli with Florentine beef ragù

Fresh pasta handmade according to Mugello tradition, with a tender potato filling. Served with a rich and fragrant slow-cooked sauce made with select meats, celery, carrot, onion, tomato sauce, salt, extra virgin olive oil, sage, rosemary, and Chianti DOCG wine. A great classic of regional cuisine, with an authentic and enveloping flavor.

price

16,00€

### Linguine with light pesto, cherry tomatoes and mussels

Linguine tossed with a light basil pesto, sautéed cherry tomatoes, and shelled mussels. A dish with authentic Mediterranean flavors, where the saltiness of the sea blends with the freshness of tomatoes and the aromatic notes of basil, for a simple yet flavorful dish.

price

16,00€

### Carnaroli rice with green asparagus and sweet Gorgonzola DOP

Risotto made with Italian Carnaroli rice, creamed with butter, fresh green asparagus, and sweet Gorgonzola DOP, for a harmonious balance between the delicate vegetal flavor of the asparagus and the enveloping creaminess of the blue cheese.

price

16,00€

### Paccheri di Gragnano PGI with octopus sauce and citrus zest

Short, tube-shaped pasta (wide and smooth) made from bronze-drawn Gragnano PGI durum wheat semolina, topped with a slow-cooked octopus sauce. Enriched with a soffritto of celery, carrots, onion, garlic, extra virgin olive oil, salt, parsley, rosemary, bay leaves, and Tuscan Sangiovese red wine.

price

16,00€

### Calamarata with cod ragù, cherry tomatoes, and Taggiasca olives

Gragnano PGI short pasta, bronze-drawn into rings, topped with a flavorful, Mediterranean-style cod sauce, seasoned with garlic, white onion, a pinch of chili pepper, a drizzle of tomato sauce, Taggiasca olives, extra virgin olive oil, salt, cherry tomatoes, and a splash of Trebbiano Toscano white wine, finished with fresh parsley.

price

17,00€

## Second courses

### Grilled chicken steak with aromatic herbs

*Grilled chicken breast served sliced. Marinated with chopped rosemary and sage, salt and extra virgin olive oil.*

Price 15,00€

### Mediterranean-style baked cod

*Delicate slices of cod, baked in the oven and accompanied by a fragrant sauce of onion, cherry tomatoes, black olives, and capers. A dish with authentic Mediterranean flavors, balanced and rich in flavor, finished with a fresh note of parsley that enhances its aromas and fragrances.*

price 21,00€

### Fried squid and prawns

*Selected calamari and shrimp, lightly floured and freshly fried in sunflower oil until crispy and fragrant. A classic seafood dish, served hot to showcase the freshness of the catch and the authentic flavor of tradition.*

price 22,00€

### Crispy cuttlefish and octopus on a cream of peas, mint and lemon zest

*Cuttlefish and octopus, oven-roasted until crispy on the outside, are served on a velvety pea cream. The dish is complemented by fresh mint notes and freshly grated lemon zest, enhancing the aromas and providing a pleasant balance of sweetness, saltiness, and freshness.*

price 23,00€

### Sliced beef with rosemary flavour

*Beef sirloin grilled over Calabrian charcoal, sliced and seasoned with rosemary and garlic-flavored extra virgin olive oil, topped with Maldon salt crystals.*

Price 24,00€

### Grilled lamb chops with Maldon sea salt

*Lamb chops grilled over Calabrian charcoal, enhanced by the delicate flavor of Maldon salt and a drizzle of extra virgin olive oil.*

Price 25,00€

### Grilled bone-in beef rib

*Grilled sirloin steak, seasoned with Maldon salt crystals and a drizzle of extra virgin olive oil, over Calabrian charcoal. 600 grams.*

price 33,00€

### Bistecca alla fiorentina cooked on charcoal grill

*Traditional Tuscan-style bone-in beef fillet, grilled over Calabrian charcoal, seasoned with Maldon salt crystals and a drizzle of extra virgin olive oil. Minimum 1 kg cut.*

Price per 100 gr 5,50€

## Side dishes

### Green salad

*gentle lettuce*

Price

5,00€



### Mixed salad with tomatoes

*Gentle lettuce, red radicchio, sliced bunch tomatoes*

Price

6,00€



### Fries



*Freshly fried chips in high oleic sunflower oil, salt. Mayonnaise or ketchup on request.*

Price

6,00€



### Rocket salad and cherry tomatoes

*Fresh rocket with cherry tomatoes.*

Price

6,50€



### Florentine-style peas

*Delicate green peas stewed according to Florentine tradition with garlic, white onion, and pancetta, slowly cooked to enhance their natural sweetness and authentic flavor.*

price

7,00€

### Carabaccia baked potatoes



*Potatoes finely chopped and baked with white onion, butter, extra virgin olive oil, salt and Tuscan Trebbiano white wine.*

Price

7,00€



### Fresh sour asparagus

*Fresh asparagus boiled to perfection and accompanied by a wedge of lemon.*

price

8,00€



### Grilled fresh vegetables with parsley and extra virgin olive oil



































*Grilled courgettes, carrots, aubergines and peppers seasoned with extra virgin olive oil and fresh parsley.*

price

8,00€



## Red pizzas

<b>Marinara</b> 	
<i>tomato, garlic, oregano, extra virgin olive oil</i>	
Price	8,00€
<b>Margherita</b>  	
<i>tomato sauce mozzarella basil</i>	
Price	9,00€
<b>Diavola</b>   	
<i>tomato mozzarella spicy salami chilli</i>	
Price	11,00€
<b>Napoli</b>   	
<i>tomato mozzarella anchovies capers oregano</i>	
Price	11,00€
<b>Pugliese</b>  	
<i>tomato, mozzarella, onions, black olives</i>	
price	11,00€
<b>Prosciutto e funghi</b>  	
<i>tomato mozzarella cooked ham champignon mushrooms</i>	
Price	11,00€
<b>Valdostana</b>  	
<i>tomato mozzarella cooked ham fontina cheese</i>	
Price	11,00€
<b>Würstel e patatine</b>  	
<i>tomato mozzarella wurstel french fries</i>	
Price	11,00€
<b>Calabrese</b>  	
<i>tomato mozzarella nduja red onion</i>	
Price	12,00€
<b>Tonno e cipolla</b>   	
<i>tomato mozzarella tuna onion</i>	
Price	12,00€
<b>Affumicata</b>  	
<i>tomato mozzarella scamorza cheese speck</i>	
Price	12,00€
<b>Tirolese</b>  	
<i>tomato mozzarella sweet gorgonzola dop, speck</i>	
Price	12,00€
<b>Bufalina</b>  	
<i>tomato, buffalo mozzarella from Campania DOC, basil</i>	
Price	12,00€
<b>Quattro stagioni</b>  	
<i>tomato mozzarella cooked ham mushrooms artichokes black olives</i>	
Price	13,00€

**Maialona**  

*tomato mozzarella sausage spicy salami cooked ham frankfurter*

Price 13,00€

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**Supplements**

double kneading	2,00€
additional ingredients	1,50€
gluten free	2,00€
buffalo mozzarella	2,00€

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## White pizza

### Ortolana



mozzarella, aubergines, courgettes and peppers sautéed with extra virgin olive oil and oregano

Price

10,00€

### Pesto e ciliegini



pesto mozzarella and cherry tomatoes

Price

10,00€

### Stracchino e rucola



soft cheese mozzarella and rocket

Price

11,00€

### Boscaiola



mozzarella mushrooms champignon sausage

Price

11,00€

### Quattro formaggi



mozzarella gorgonzola fontina grana padano reserve

Price

13,00€

### Primavera



Cherry tomatoes mozzarella rocket raw ham parmesan flakes

Price

14,00€

### Supplements

double kneading

2,00€

additional ingredients

1,50€

buffalo mozzarella

2,00€

gluten free

2,00€

## Special pizzas

### Prosciutto e ananas



mozzarella pineapple cooked ham

Price 12,00€

### With three tomatoes



peeled San Marzano tomatoes, cherry tomatoes, dried tomatoes, scamorza, basil, oregano

price 13,00€

### Bufala, radicchio and speck



buffalo mozzarella, radicchio speck

Price 13,00€

### Asparagus, speck, and Grana Padano DOP Riserva flakes

Mozzarella, fresh asparagus, speck and Grana Padano DOP Riserva flakes

price 13,00€

### Carabaccia doc



mozzarella provola white onion potatoes sausage

Price 13,00€

### Supplements

double kneading 2,00€

additional ingredients 1,50€

buffalo mozzarella 2,00€

gluten free 2,00€

## Stuffed Pizzas (Calzones)

### Classic



mozzarella, cooked ham

Price 10,00€

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### Gorgonzola e cotto



gorgonzola, cooked ham, raw tomato on top

Price 11,00€

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### Vegetarian



Artichokes, black olives, champignon mushrooms, raw tomato on top



price 12,00€

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### Supplements

double kneading 2,00€

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additional ingredients 1,50€

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buffalo mozzarella 2,00€

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## Dessert card - dessert wines - cafeteria

### Lemon sorbet flute



*Creamy and thirst-quenching lemon sorbet, served in a flute to drink. Non-alcoholic - lactose-free - gluten-free. Ingredients: Fresh lemon juice, water, sugar, whipped egg white.*

Price 5,00€

### Mixed ice cream with cream, chocolate and pistachio flavours



*Mixed cup with traditional flavors. Cream, milk, sugar, eggs for the filling - chocolate - pistachio*

Price 5,00€

### Fresh pineapple with Maraschino



*Fresh pineapple cut into cubes and flavoured with Maraschino liqueur (made from Marasca cherries).*

Price 6,00€

### Affogato al caffè



*Ice cream drowned in hot espresso coffee.*

price 7,00€

### Tiramisu with ladyfinger biscuits



*The great classic of Italian pastry: spoon tiramisu, ladyfingers soaked in coffee, mascarpone cream and dusting of bitter cocoa. Ingredients: ladyfingers, coffee, fresh eggs, sugar, mascarpone, bitter cocoa powder.*

Price 8,00€

### Homemade parfait with toasted hazelnuts, gluten free



*Semifreddo parfait with toasted hazelnuts and whipped cream. Ingredients: hazelnuts, caramelized sugar, cream, eggs, powdered sugar - gluten free*

Price 8,00€

### Yogurt cheesecake with berry coulis



*Cold cake with a delicate taste, with yogurt and fresh cheese on a biscuit base, enriched with a sweet drizzle of red fruits. Ingredients: Cream, butter, Oro Saiwa biscuits, Philadelphia cheese, whole yogurt, powdered sugar, gelatin sheets, berry sauce.*

price 8,00€

### Dark Chocolate Brownie with Cream Ice Cream and Salted Caramel



*Warm brownie served with homemade cream ice cream and homemade salted caramel. Ingredients: 50% dark chocolate, eggs, sugar, butter, liquid cream, 00 flour, salt.*

price 8,00€

### Almond cantuccini with a glass of Vin Santo del Chianti DOC



*Homemade dry almond biscuits, accompanied by a small glass of Vin Santo del Chianti DOC to dip. Ingredients: almonds, 00 flour, eggs, butter, sugar, honey, baking powder, orange and lemon zest.*

Price 9,00€

### Cantuccini with dried figs and a glass of Moscadello di Montalcino DOC



*Homemade dried fig biscuits, accompanied by a glass of Moscadello di Montalcino DOC, a traditional Tuscan sweet dessert wine, obtained from Moscato Bianco grapes. Ingredients: dried figs, 00 flour, eggs, butter, sugar, honey, yeast, orange and lemon zest.*

price 10,00€

### Vin Santo del Chianti DOC 2010

*Fattoria La Tancia - TavamelleVal di Pesa (FI) 70% White Malvasia 30% Trebbiano — Vol. 15%*

glass 5,00€

### Moscadello di Montalcino DOC 2023



*Silvio Nardi estates - Montalcino (SI) 100% Moscato - Vol. 13.5%*

price 7,00€

### Sauternes Chateau Haut-Montels 2022

*SCEA Domaine de Montels - Preignac, Gironde, France Sémillon and Muscadelle - Vol 13%.*

8,00€

glass price

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**Liqueur Moscato Terre Siciliane igp**

*Cantine Pellegrino - Province of Trapani 100% Zibibbo - Vol 16%*

glass price 5,00€

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**Pantelleria liqueur passito dop**

*Cantine Pellegrino - Pantelleria Island (TP) 100% Zibibbo - Vol. 15%*

glass price 5,00€

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**Brachetto d'Acqui docg (sparkling wine)**

*Morando - Costigliole d'Asti (AT) 100% Brachetto — Vol 7%*

0,750 lt. bottle 18,00€

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**Moscato d'asti docg 2024**

*Castello del Poggio - Costigliole d'Asti (AT) 100% White Moscato — Vol 5%*

chalice 6,00€

0,750 lt. bottle 22,00€

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**Asti docg - (sweet)**

*Castello del Poggio - Portacomaro d'Asti (AT) 100% Moscato — Vol 7%*

0,750 lt. bottle 19,00€

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**Marsala Superiore dry dop 2019 — Vecchio Florio**

*Florio 1833 - coastal strip of the municipality of Marsala (TP) Grillo and Cataratto - Vol. 18%*

glass price 4,00€

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**PORTO Don Pablo Tawny**

*Douro Region Portugal Vol 19%*

glass price 4,50€

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**PORTO Don Pablo White**

*Douro Region Portugal Vol 19%*

glass price 4,50€

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**American coffee**

Price 3,00€

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**Espresso**

Price 2,00€

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**Decaffeinated coffee**

Price 2,00€

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**Barley coffee**

Price 2,50€

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**Ginseng coffee**

price 2,50€

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**Cappuccino**

Price 3,50€

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**Caffelatte**

Price 3,50€

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**Hot chocolate**















Price 3,50€

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**Chamomile**

Price	2,00€
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<b>Lemon tea</b>	
Price	2,00€
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<b>Green tea</b>	
Price	2,00€
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<b>Black tea</b>	
price	2,00€
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<b>Decaffeinated tea</b>	
Price	2,00€
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<b>Peach tea</b>	
Price	2,00€
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<b>Red berry tea</b>	
Price	2,00€
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<b>Herbal tea with ginger and turmeric</b>	
price	2,50€
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<b>Peppermint infusion</b>	
price	2,50€
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# Allergenic

-  Gluten
-  Milk
-  Nuts
-  Eggs
-  Fish
-  Peanuts
-  Soya
-  Crustaceans
-  Celery
-  Mustard
-  Sesame
-  Sulphur
-  Lupin
-  Molluscs

*\*According to the 1169/2011 regulation, known as the Food Information Law (Allergens), since December, 2014, every food operator is obliged to report on the allergens present in its products through a system that allows them to be clearly identified.*