

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€

Godfather

WHISKEY, AMARETTO DI SARONNO

Price 10,00€

Godmother

VODKA, AMARETTO DI SARONNO

price 9,00€

JACK AND COKE

JACK DANIEL'S WHISKEY, COCA COLA

Price 9,00€

Hugo

PROSECCO, ELDERFLOWER SYRUP, SODA

price 9,00€

Limoncello spritz

LIMONCELLO, PROSECCO, SODA

price 9,00€

Martini

WHITE, RED OR EXTRA DRY

Price 6,00€

Martini dry

GIN, MARTINI DRY

Price 9,00€

MIMOSA (BUCK'S FIZZ)

ORANGE JUICE, PROSECCO

Price 8,00€

Negroni

CAMPARI, GIN, MARTINI ROSSO

Price 9,00€

Wrong negroni

CAMPARI, MARTINI ROSSO, PROSECCO

Price 9,00€

Negrosky

CAMPARI, VODKA, MARTINI

Price 9,00€

PASTIS DE MARSEILLE RICARD

Price 7,00€

SANBITTER SANPELLEGRINO - WHITE OR RED

Price 4,00€

Screwdriver

VODKA, ORANGE JUICE

Price 9,00€

Spritzer

WHITE WINE, SPARKLING WATER

Price 8,00€

SWEET MARTINI

GIN VERMOUTH RED

Price 9,00€

Vodka lemon

VODKA, LEMON, SODA

Price 9,00€

Vodka tonic

VODKA, TONIC WATER

Price 9,00€

VODKATINI

VODKA, VERMOUTH

Price 9,00€

White lady

GIN, COINTREAU, LIME JUICE

Price 10,00€

Bubbles, white and rosé wines

Conegliano Valdobbiadene Prosecco Superiore DOCG - Extra Dry Millesimato 2023

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% 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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Champagne AOC - Jean Plener Fils "Cuvée Réserve Grand Cru" Version Raffinée

Grand Cru, Bouzy - France 70% Pinot Noir, 30% Chardonnay - Vol. 12.50%

0,750 lt. bottle	60,00€
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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 2023 - 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€

Viogner Toscana igt 2022 - Camposegreto

Conte Guicciardini - Poppiano Castle, Montespertoli (Florence) - 100% Viogner - 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€

Traminer aromatico doc 2022

Bosco del Merlo - Annone Veneto (VE) 100% Traminer - Vol. 13%

0,750 lt. bottle	22,00€
chalice	6,50€

Moscato d'Asti docg 2023

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 2023 - 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 2023

Fattoria Palazzuolo - TavarnelleVal di Pesa (FI) 80% Sangiovese, 20% minor vines — Vol 12.5%

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

Chianti Rufina Riserva DOCG 2022 - Nipozzano

Marchesi de' Frescobaldi - Rufina (FI) 85% Sangiovese, 15% Black Malvasia, Colorino, Merlot, Cabernet sauvignon - Vol. 13.5%

0,750 lt. bottle	28,00€
chalice	6,50€

Chianti rufina riserva docg 2020 gold - castello di nipozzano

Special limited edition, golden bottle - Marchesi de' Frescobaldi - Rufina (FI) 85% Sangiovese, 15% Malvasia nera, Colorino, Merlot, Cabernet sauvignon - Vol. 13.5%

0,750 lt. bottle	33,00€
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Chianti classico docg 2023

Capon - Conti Capponi - Greve in Chianti 100% Sangiovese - Vol. 13%

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

Chianti Classico docg 2022 - Capotondo

Award-winning Castelvecchi 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 Castelvecchi 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 2022 - No added sulphites -

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€

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 2021*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 2018 reserve*Cantina del Redi, Old Cellar of Montepulciano - Prugnolo Gentile and Canaiolo - Vol. 14%*

0,750 lt. bottle 42,00€

chalice 9,50€

Red wine of montalcino doc 2022*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€

magnum 1,5 lt 85,00€

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 - 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.*

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 2020

Monte del Frà - Tenuta Lena di Mezzo, Somma Campagna (VR) - 80% Corvina Veronese and Corvinone, 20% Rondinella - Vol. 15.5%

0,750 lt. bottle

59,00€

Barolo docg 2018

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

0,750 lt. bottle

70,00€

Lagrein Südtirol Alto Adige doc 2022

st Michael Eppan - Gries c / o Bolzano and around Lake Caldaro 100% Lagrein Vol 14%

0,750 lt. bottle

28,00€

Lambrusco Emilia IGT (sparkling)

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

0,750 lt. bottle

19,00€

Brachetto d'Acqui docg (sweet, sparkling)

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

0,750 lt. bottle

18,00€

Soft drinks and beers

Natural water Cream cl. 75

Price 2,50€

San Pellegrino water cl. 75

Price 2,50€

Coca cola cl. 33

Price 3,50€

Coca cola zero cl. 33

Price 3,50€

Fanta cl. 33

Price 3,50€

Sprite cl. 33

Price 3,50€

Lemonsoda cl. 33

Price 3,50€

Lemon tea cl. 33

Price 3,50€

Peach tea cl. 33

Price 3,50€

Schweppes tonic water cl. 33

Price 3,50€

Orange juice

Price 3,50€

Orange juice

Price 5,50€

Italian lager beer

Water, Barley Malt, Barley, Hops

bott. 33 cl 4,50€

66 cl bottle. 6,50€

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 4,00€

Limoncello

glass 3,00€

Del capo

glass 3,50€

Averna

glass 3,50€

Fernet branca

glass 3,50€

Jagermeister

glass 3,50€

Montenegro

glass 3,50€

Petrus

glass 3,50€

Lucano

glass 3,50€

Ramazotti

glass 3,50€

Unicum

glass 3,50€

Amaretto di saronno

glass 5,00€

Brancamenta

glass 3,50€

Braulio

glass 3,50€

Sardinian myrtle

glass 3,50€

Sambuca

glass 3,50€

Nocino

glass 3,50€

Licorice

glass 3,50€

Maraschino	
glass	3,50€
Grand marnier	
glass	4,00€
Baileys irish cream	
glass	6,00€
Jefferson 1871 Important bitter	
price	7,00€
Grappa di Chianti	
glass	4,00€
Grappa di moscato	
glass	4,00€
Grappa of Brunello di Montalcino	
glass	5,00€
Grappa barrique	
glass	6,00€
First white grapes of Prosecco and Riesling	
<i>Bonaventura Male Distillery</i>	
glass	6,00€
First black Refosco and Cabernet grapes aged in barrique	
<i>bonaventura male distillery</i>	
glass	6,50€
Jeanneau VSOP Grand Armagnac - France	
glass	8,00€
Bas Armagnac Gelas Selection - France	
glass	8,00€
Brandy de Jerez Fundador Solera Reserva - Spain	
glass	6,00€
Calvados Coquerel - France	
glass	5,00€
Hennessy De Luxe Cognac - France	
glass	7,00€
Courvoisier VS Le Cognac de Napoleon - France	
glass	7,00€
Remy Martin VSOP Fine Champagne Cognac - France	
glass	10,00€
Bacardi Carta Blanca Superior White Rum - Puerto Rico	
glass	5,00€
Bacardi Carta Oro Superior Gold Rum - Puerto Rico	
glass	5,00€

Rum Matusalem Gran Reserva Solera 15 anos - Dominican Republic	
glass	7,00€
Rum Zacapa Centenario Gran Reserva Solera 23 anos - Guatemala	
glass	10,00€
Jim Beam Kentucky Straight Bourbon Whiskey USA	
glass	6,00€
Glen Grant Highland malt 5 y - Scotland	
glass	6,00€
Jameson Triple Distilled Irish Whiskey Ireland	
glass	7,00€
J&B Blended Speyside Malt 12 y - Scotland	
glass	7,00€
Jack Daniel's Sour Mash Tennessee Whiskey USA	
glass	7,00€
Bowmore Islay Single Malt 12 yo - Scotland	
	9,00€
Laphroaig Islay Single Malt 10 y - Scotland	
glass	9,00€
Oban Highland Single Malt 14 y - Scotland	
glass	10,00€
Lagavulin Islay single Malt 16 y - Scotland	
glass	12,00€
The Macallan Fine Oak Highland Malt 12 y - Scotland	
glass	13,00€

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, bag, cutlery, condiments.

price 1,00€

Covered

price per person 2,50€

FOOD

Appetizers

Grilled seasonal vegetables, parsley and extra virgin olive oil

Selection of fresh hand-grilled vegetables: courgettes, aubergines, carrots and peppers. Dressed with extra virgin olive oil and fresh parsley.

price 8,00€

Fettunta with Tuscan black cabbage

Toasted garlic bread, extra virgin olive oil, salt, Tuscan black cabbage

price 10,00€

Trio of rustic croutons with chicken livers, tomato and mixed mushrooms

Toasted Tuscan bread with livers (onion, carrots, celery, sage, rosemary, capers, anchovies, vinsanto, extra virgin olive oil); with mixed mushrooms (garlic, extra virgin olive oil, white wine); with fresh tomato (basil, oregano, extra virgin olive oil).

Price 10,00€

Crispy polenta tiles with chicken livers and porcini mushrooms

Four fried cornmeal bricks with chicken livers (onion, carrots, celery, sage, rosemary, capers, anchovies, vinsanto, extra virgin olive oil) and porcini mushrooms (garlic, extra virgin olive oil, white wine)

Price 13,00€

Sawn artichokes “Violetti di Toscana” and Grana Padano dop reserve “over 20 months”

A salad of fresh julienned artichokes on a bed of arugula and shavings of Grana Padano DOP Riserva, with a hint of citrus from lemon, extra virgin olive oil, and sea salt.

Price 13,00€

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 13,00€

Octopus and cuttlefish skewers with green sauce

Octopus and cuttlefish skewers served with a bright green sauce made with fresh parsley, anchovies, and capers, enriched with fragrant basil, freshly ground black pepper, and Tuscan extra virgin olive oil.

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 16,00€

First courses (soups and pasta)

La Carabaccia onion soup



Historic recipe of Florentine cuisine prepared with white onion slowly stewed with extra virgin olive oil, flavored with a touch of toasted flour and a pinch of salt. Served hot with a crunchy layer of bread on the side.

Price

10,00€

Florentine Ribollita Soup



Typical recipe of the Tuscan tradition, prepared with stale Tuscan bread and a rich mix of vegetables: black cabbage, potatoes, carrots, onions, celery, tomatoes, leeks, cannellini beans and Savoy cabbage. Seasoned with sage, rosemary, extra virgin olive oil and a pinch of salt.

Price

12,00€

Spaghetti with semi-raw Tuscan Violet artichokes, extra virgin olive oil and parsley



Spaghetti with semi-raw purple artichokes, sautéed with extra virgin olive oil and fresh parsley.

Price

14,00€

Maremma tortelli 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

15,00€

Pici alla chiantigiana



Typical Tuscan fresh pasta, homemade, long and thick, hand-rolled, without eggs. A rich and fragrant sauce slowly cooked with knife-cut beef, celery, carrot, onion, tomato sauce, salt, extra virgin olive oil, sage, rosemary and Chianti DOCG wine.

Price

15,00€

Cuttlefish ink linguine



Linguine creamed with squid ink to bring out the deep flavor of the sea, cooked al dente to maintain the perfect consistency. Finely chopped cuttlefish are then cooked at a low temperature with extra virgin olive oil, garlic, parsley, salt, finely chopped white onion, and a pinch of chili pepper, creating a velvety, rich texture. The pasta is then deglazed with Tuscan Trebbiano white wine.

price

15,00€

Fresh tagliatelle with wild boar sauce



Fresh handmade egg pasta topped with a wild boar ragù marinated in Sangiovese wine and flavored with bay leaves, rosemary, and juniper berries. The meat is slowly cooked in a sauce of tomato, celery, carrot, onion, garlic, and extra virgin olive oil to bring out every nuance of flavor.

price

16,00€

Carnaroli rice with porcini mushrooms



Porcini mushroom risotto creamed with butter and Grana Padano Riserva, seasoned with garlic and extra virgin olive oil and flavored with fresh parsley, seasoned with Tuscan Trebbiano white wine.

price

16,00€

Fettuccine with butter and truffle



Fresh homemade egg fettuccine, seasoned with melted butter, a drizzle of extra virgin olive oil, and a pinch of salt. Shaved Italian black truffle completes the dish for a captivating and fragrant combination.

price

16,00€

Paccheri di Gragnano PGI with sea bream, courgettes and cherry tomatoes



Bronze-drawn paccheri from Gragnano PGI tossed in a delicate ragù of fresh sea bream, sautéed with garlic, Tuscan extra virgin olive oil, and a light touch of chili pepper. Zucchini and cherry tomatoes add freshness and color, while the white wine and parsley drizzle enhance the Mediterranean aromas.

price

16,00€

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€

Stewed beef with Chianti Classico red wine



Prepared with the muscle from the leg of an adult beef. Cut into medium-sized cubes and floured, browned and cooked slowly with extra virgin olive oil, celery, carrots, onions, bay leaves, salt, and peeled tomatoes. The whole dish is generously deglazed with Chianti Classico DOCG. This slow cooking process enhances the tenderness of the meat and the full flavor of the Tuscan Sangiovese wine.

Price 19,00€

Crispy octopus on cannellini bean cream, confit cherry tomatoes, fried basil and bread sails



Octopus roasted in the oven until crispy and golden, nestled in a silky cream of cannellini beans enhanced with a drizzle of extra virgin olive oil, salt, garlic, and a pinch of thyme. The dish is accented with sweet confit cherry tomatoes, contrasting fried basil leaves, and thin slices of toasted bread, all finished with a drizzle of extra virgin olive oil.

price 20,00€

Tuscan-style stewed wild boar stew



Made from extra-fine wild boar meat, cut into medium-sized cubes, slowly cooked with celery, carrots, and onions, extra virgin olive oil and sea salt, and flavored with Sangiovese wine, peeled tomatoes, black olives, juniper berries, rosemary, sage, and bay leaves.

Price 20,00€

Baked sea bream fillets with vegetables



Baked sea bream fillets seasoned with a drizzle of extra virgin olive oil, sweet cherry tomatoes, Tuscan potatoes, carrots, and zucchini. Taggiasca olives and a touch of Tuscan Trebbiano white wine enhance the aromas of the sea and countryside in a hearty dish with a harmonious flavor.

price 23,00€

Grilled lamb chops with Maldon sea salt

Grilled lamb chops, enhanced by the delicate flavour of Maldon salt and a drizzle of raw extra virgin olive oil.

Price 23,00€

Sliced beef with rosemary flavour

Grilled and sliced sirloin of beef, seasoned with extra virgin olive oil flavoured with rosemary and garlic, completed with Maldon salt crystals.

Price 24,00€

Grilled beef fillet with Maldon salt and extra virgin olive oil

Grilled beef fillet, finished with Maldon salt crystals and a drizzle of raw extra virgin olive oil.

Price 29,00€

Bistecca alla fiorentina cooked on charcoal grill

Traditional cut of beef with bone, grilled according to Tuscan tradition, seasoned with Maldon salt crystals and a drizzle of extra virgin olive oil. Minimum cut 700 grams part rib. Minimum cut 1 kg part fillet.

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€



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€



White Cannellini Beans

Beans, garlic, extra virgin olive oil, salt

Price

7,00€



Tuscan-style beans with uccelletto sauce

A typical Florentine recipe: beans slowly stewed with tomato sauce, garlic, sage, a drizzle of extra virgin olive oil, and a sprinkling of black pepper. Simple yet intense aromas, for a side dish that epitomizes authentic Tuscany.

Price

8,00€



Fresh spinach with sour or butter

Fresh spinach boiled and accompanied by a lemon wedge, or sautéed in a pan with butter.

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€



Cone of fried vegetables in light batter





































Eggplants, onions and courgettes cut and fried in sunflower oil, coated in flour and served hot in a cone with a pinch of salt.

Price

9,00€



Red pizzas

Marinara 	
<i>tomato, garlic, oregano, extra virgin olive oil</i>	
Price	8,00€
Margherita  	
<i>tomato sauce mozzarella basil</i>	
Price	9,00€
Diavola   	
<i>tomato mozzarella spicy salami chilli</i>	
Price	10,00€
Napoli   	
<i>tomato mozzarella anchovies capers oregano</i>	
Price	10,00€
Pugliese  	
<i>tomato, mozzarella, onions, black olives</i>	
price	10,00€
Prosciutto e funghi  	
<i>tomato mozzarella cooked ham champignon mushrooms</i>	
Price	10,00€
Tonno e cipolla   	
<i>tomato mozzarella tuna onion</i>	
Price	10,00€
Valdostana  	
<i>tomato mozzarella cooked ham fontina cheese</i>	
Price	10,00€
Würstel e patate  	
<i>tomato mozzarella wurstel french fries</i>	
Price	10,00€
Bufalina  	
<i>tomato, buffalo mozzarella from Campania DOC, basil</i>	
Price	11,00€
Calabrese  	
<i>tomato mozzarella nduja red onion</i>	
Price	11,00€
Tirolese  	
<i>tomato mozzarella sweet gorgonzola dop, speck</i>	
Price	11,00€
Affumicata  	
<i>tomato mozzarella scamorza cheese speck</i>	
Price	11,00€
Quattro stagioni  	
<i>tomato mozzarella cooked ham mushrooms artichokes black olives</i>	
Price	12,00€

Maialona  

tomato mozzarella sausage spicy salami cooked ham frankfurter

Price 12,00€

Supplements

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

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

10,00€

Boscaiola



mozzarella mushrooms champignon sausage

Price

11,00€

Quattro formaggi



mozzarella gorgonzola fontina grana padano reserve

Price

12,00€

Primavera



Cherry tomatoes mozzarella rocket raw ham parmesan flakes

Price

13,00€

Supplements

double kneading

2,00€

additional ingredients

1,50€

buffalo mozzarella / porcini / truffle

2,00€

gluten free

2,00€

Special pizzas

Prosciutto e ananas

mozzarella pineapple cooked ham

Price 11,00€

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€

Carabaccia doc

mozzarella provola white onion potatoes sausage

Price 13,00€

Porcini and truffle

Mozzarella, porcini mushrooms and black truffle shavings

price 15,00€ 

Supplements

double kneading 2,00€

additional ingredients 1,50€

buffalo mozzarella / porcini / truffle 2,00€

gluten free 2,00€

Stuffed Pizzas (Calzones)

Classic



mozzarella, cooked ham

Price 9,00€

Gorgonzola e cotto



gorgonzola, cooked ham, raw tomato on top

Price 10,00€

Vegetarian



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



price 11,00€

Supplements

double kneading 2,00€

additional ingredients 1,50€

buffalo mozzarella / porcini / truffle 2,00€

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 lemon flavour



Mixed cup with traditional flavors. Cream, milk, sugar, eggs for the cream - chocolate / lemon

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€

Baked cheesecake with berry coulis



A delicate cheesecake baked according to tradition, made with soft fresh cheese (Philadelphia) and served with a fragrant berry coulis. A delightful dessert, perfect for ending a meal on a delicious note.

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

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

glass 5,00€

Moscadello di Montalcino doc 2019



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

price 7,00€

Sauternes Chateau Haut Monteils 2018

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

8,00€

glass price

Liqueur Moscato Terre Siciliane igp

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

glass price 5,00€

Pantelleria liqueur passito dop

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

glass price 5,00€

Brachetto d'Acqui docg (sparkling wine)

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

0,750 lt. bottle 18,00€

Moscato d'asti docg 2021

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

chalice 6,00€

0,750 lt. bottle 22,00€

Asti docg - (sweet)

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

0,750 lt. bottle 19,00€

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€

PORTO Don Pablo Tawny

Douro Region Portugal Vol 19%

glass price 4,50€

PORTO Don Pablo White

Douro Region Portugal Vol 19%

glass price 4,50€

American coffee

Price 3,00€

Espresso

Price 2,00€

Decaffeinated coffee

Price 2,00€

Barley coffee

Price 2,50€

Ginseng coffee

price 2,50€

Cappuccino

Price 3,50€

Caffelatte

Price 3,50€

Hot chocolate

Price 3,50€

Chamomile

Price 2,00€

Lemon tea

Price 2,00€

Green tea

Price 2,00€

Black tea

price 2,00€

Decaffeinated tea

Price 2,00€

Peach tea

Price 2,00€

Berry tea

Price 2,00€















Herbal tea with valerian and lemon balm

price 2,50€

Herbal tea with dandelion and turmeric

price 2,50€

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.*