

✂THE STELLAR



Borgo San Frediano

Exclusive experience for two or more people.

Fried coccoli served with Chianina carpaccio, fresh stracciatella cheese
and sweet and savoury teriyaki sauce
(1,6,7,8,9,10)

Homemade Gnudi sautéed with Butter and Sage
on a sweet cream of Yellow Cherry Tomatoes and Crunchy Almonds
(1,3,6,7,8)•

Scottona steak accompanied
by Novelle Potatoes and Porcini Mushrooms

Fresh Strawberry salad with Lemon ,
with Sweet fresh Ricotta cream
(7)•

*Not included in promotions

45 €
for person

The Best Stellar

Exclusive experience for two or more people.

Fried Seafood with homemade mayo
(1,2,3,4,6,7,8,10,12,14)•

Pici Cacio e Pepe with red prawn tartare and lime
(1,2,4,7,8,9,11,12,14)•

Galician-style Octopus
(2,4,5,6,7,8,9,11,12,14) •

Caribbean Lime Sorbet
(7)




*Not included in promotions

50 €
for person



Menu

Appetizers

Crispy Panzanella 	14 €
<i>A revisited Panzanella with colorful Cherry Tomatoes, Avocado, and marinated Buffalo Mozzarella with Tuscan Flavors</i> (1,6,7,8,11,12)•	
Roman-Style Artichokes 	14 €
<i>Confit Artichokes with crispy Jerusalem Artichoke chips and creamy Cheese fondue</i> "Premium Cheese Award 2019" (7,12)•	
Fried Zucchini Flowers 	15 €
<i>Stuffed and fried zucchini blossoms with ricotta, lemon, and Cantabrian anchovies, served on a fresh mint-marinated zucchini tartare</i> (1,3,4,7,8)•	
Mixed Fried Seafood	16 €
<i>Fried Calamari, Shrimp, and Anchovies, served with a Citrusy Lime Mayonnaise</i> (1,2,3,4,6,7,8,10,12,14) •	
Salmon Tartare	16 €
<i>Marinated Salmon Tartare with fresh Fennel and Orange Salad, finished with Dill Mayonnaise</i> (3,4,6,8,10,11)•	
Coccoli with Chianina	15 €
<i>Fried Coccoli served with Chianina Beef Carpaccio, fresh Stracciatella Cheese, and a sweet-savory Teriyaki Sauce</i> (1,6,7,8,9,10)	
Tasting San Frediano	15 €
<i>Tasting of typical Tuscan cold cuts, Cheeses and homemade Vegetable Giardiniera</i> (1,4,7,8,9,10,12)	

First Courses

Gnudi with Butter and Sage

16 €

*Homemade Gnudi sautéed with Butter and Sage
on a sweet Yellow Tomato cream with crunchy Almonds
(1,3,6,7,8)•*

Berry Gnocchi

16 €

*Homemade gnocchi with mixed Berries,
flavored with Saffron, Pecorino Cheese and crispy Zucchini Flower
(1,3,5,6,7,8,9)•*

Risotto with Our Nerano

16 €

*Risotto with Zucchini cream and Parmesan, topped with Zucchini Flower pesto
(3,5,7,8)•*

Tagliatelle with Porcini Mushrooms and Truffles

18 €

*Fresh tagliatelle with porcini mushrooms, catmint and fresh truffles
(1,3,5,7,8)•*

Pici Cacio e Pepe with Red Shrimp

20 €

*Pici with Cheese and Pepper with a fresh and citrusy Red Shrimp Tartare with Lime
(1,2,4,7,8,9,11,12,14)•*

Fresh Spaghetti with Clams and Bottarga

20 €

*Spaghetti "alla chitarra" with Clams, Lemon, and Bottarga
(1,2,3,4,6,8,12,14)•*

Linguine with Sea Urchins and Black Garlic

20 €

*Linguine sautéed with Black Garlic, Oil, and Chili,
and Sea Urchins with Stracciatella Cheese
(1,6,7,8,9,10,12,14)•*

Maremma Ravioloni with Wild Boar

19 €

*Classic Maremma ravioli stuffed with ricotta and Spinach
with Imprunetina Wild Boar sauce
(1,2,3,4,6,7,8,9,10,12,14)•*

Tonnarello Your Way:

17 €

*Tonnarello in the tradition, choice between:
Cacio e Pepe - Gricia - Amatriciana - Carbonara
(1,3,5,6,7,8,9,10,12)*

Main Courses

Fillo Pastry Rolls with Vegetables

Crunchy Fillo Pastry Rolls filled with Seasonal Vegetables, served with sweet Chickpea Hummus
(1,6,8,9,10,12)•

21 €

Purple Eggplant Parmigiana

Baked Purple Eggplant Parmigiana, Confit Tomatoes, Stracciatella and Basil Pesto
(3,6,7,8)

21 €

Cod with Chickpeas and Cherry Tomatoes

Cod cooked at low temperature on a Chickpea Cream, scented with Oil and confit colorful Cherry Tomatoes
(4,6,8,11,13)•

25 €

Galician-Style Octopus

Tender Octopus with Mashed Potatoes, Sweet Paprika, Saffron, and Chorizo, revisited from Spanish Tradition
(2,4,5,6,7,8,9,11,12,14)•

26 €

Greek-Style Tuna

Grilled Tuna with Greek Salad and a fresh and fruity Tzatziki of Cucumbers and Apricots
(1,4,6,7,8,9,10)•

26 €

Grilled Beef Tagliata

Classic Grilled Beef Tagliata served with Novelle Potatoes and Porcini Mushrooms

24 €

Veal Cutlet

Crispy Breaded Veal Cutlet, served with fresh Cherry Tomatoes, Arugula, and Homemade Mayonnaise
(1,3,5,6,8,9,10)

25 €

Florentine Steak

Grilled Croatian Scottona T-bone steak with seasonal Side Dishes
(13)

7 € /HG

Chianina Burger 100 %

Charcoal and Sesame Bun, medium-rare Chianina beef, caramelised onion with Vin Santo, crispy rigatino, Pecorino fondue and lime mayo, served with crispy new potatoes with rosemary
(1,3,5,6,7,8,9,10,11,12))•

23 €

Traditional Sides

Roasted Potatoes

6 €

Mashed Potatoes with EVO Oil

6 €

Baked beans

6 €

Roman-Style Artichokes

6 €

Sautéed Escarole

6 €