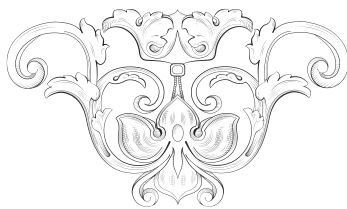


# ✂ THE STELLAR



## Experience Borgo San Frediano

**Exclusive experience for two or more people.**

Selection of cured meats from Azienda Agricola "Le Selve di Vallolmo"  
with pickled vegetables, pecorino cheeses, and liver crostini  
(1,6,7,8,9,10,12)

Florentine-style steak with roasted potatoes  
and "fagioli al fiasco"

Stellarmisù  
(1,3,6,7,8,12)

\*Not included in promotions

**40 €**  
for person

## Experience Della Pescaia

**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

**45 €**  
for person



# Menu

## Appetizers

<b>Crispy Panzanella</b> 	14 €
<i>A revisited Panzanella with colorful Cherry Tomatoes, Avocado, and marinated Buffalo Mozzarella with Tuscan Flavors</i> (1,6,7,8,11,12)•	
<b>Roman-Style Artichokes</b> 	14 €
<i>Confit Artichokes with crispy Jerusalem Artichoke chips and creamy Cheese fondue "Premium Cheese Award 2019"</i> (7,12)•	
<b>Fried Zucchini Flowers</b> 	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)•	
<b>Mixed Fried Seafood</b>	16 €
<i>Fried Calamari, Shrimp, and Anchovies, served with a Citrusy Lime Mayonnaise</i> (1,2,3,4,6,7,8,10,12,14) •	
<b>Salmon Tartare</b>	16 €
<i>Marinated Salmon Tartare with fresh Fennel and Orange Salad, finished with Dill Mayonnaise</i> (3,4,6,8,10,11)•	
<b>Coccoli with Chianina</b>	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)	
<b>Tonned Veal</b>	15 €
<i>Slow-cooked veal served with Tonnata Sauce, complemented by the crunchiness of Celery and Caper Berries</i> (3,4,9,10,12)	

## 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)•*

### Pici Cacio e Pepe with Red Shrimp

19 €

*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

19 €

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

### Linguine with Sea Urchins and Black Garlic

19 €

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

### Potato Tortellone with Ragout

17 €

*Potato "Tortellone" with Traditional Classic Ragout  
(1,2,3,4,6,7,8,9,10,12,14)•*

### Pici with Wild Boar Sauce Imprunetina Style

17 €

*Traditional Tuscan Wild Boar sauce with Bay Leaves, Red Wine, and Black Pepper  
(1,3,6,7,8,9,10,12)•*


### 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**  21 €  
*Crunchy Fillo Pastry Rolls filled with Seasonal Vegetables, served with sweet Chickpea Hummus*  
(1,6,8,9,10,12)•

**Purple Eggplant Parmigiana**  21 €  
*Baked Purple Eggplant Parmigiana, Confit Tomatoes, Stracciatella and Basil Pesto*  
(3,6,7,8)

**Egg 62° with Red Turnip and Truffle**  21 €  
*Egg cooked at low temperature, laid on Creamy Red Turnip and Truffle flakes, for a perfect balance of softness and freshness*  
(3,7,8,13)

**Cod with Chickpeas and Cherry Tomatoes** 25 €  
*Cod cooked at low temperature on a Chickpea Cream, scented with Oil and confit colorful Cherry Tomatoes*  
(4,6,8,11,13)•

**Galician-Style Octopus** 26 €  
*Tender Octopus with Mashed Potatoes, Sweet Paprika, Saffron, and Chorizo, revisited from Spanish Tradition*  
(2,4,5,6,7,8,9,11,12,14)•

**Greek-Style Tuna** 26 €  
*Grilled Tuna with Greek Salad and a fresh and fruity Tzatziki of Cucumbers and Apricots*  
(1,4,6,7,8,9,10)•

**Grilled Beef Tagliata** 24 €  
*Classic Grilled Beef Tagliata served with Novelle Potatoes and Porcini Mushrooms*

**Veal Cutlet** 25 €  
*Crispy Breaded Veal Cutlet, served with fresh Cherry Tomatoes, Arugula, and Homemade Mayonnaise*  
(1,3,5,6,8,9,10)

**Florentine Steak** 7 € /HG  
*Grilled Croatian Scottona T-bone steak with seasonal Side Dishes*  
(13)

**Chianina Burger 100 %** 23 €  
*Milk Bun, medium-cooked Chianina Beef, caramelized Onion with Vin Santo, Crispy rigatino, Pienza Pecorino Shavings, Lime Mayonnaise, served with crispy Nevelle Potatoes with Rosemary*  
(1,3,5,6,7,8,9,10,11,12)

## Traditional Sides

Roasted Potatoes 6 €

Mashed Potatoes with EVO Oil 6 €

Baked beans 6 €

Roman-Style Artichokes 6 €

Sautéed Fresh Spinach 6 €