



Low natural levitation dough, oven baked.
100% Tuscan flour, extra virgin olive oil, water and salt

On the board

Served in combination with Sbirulino

	Piccolo	Intero
LEONARDO Raw prosciutto ham, cream of fresh truffle-flavoured cheese	8	15
VASARI Raw prosciutto ham, salame, seasoned pecorino cheese, Fresch Primo Amore cheese, honey	8	15
MICHELANGELO Raw prosciutto ham, salame, finocchiona, sopressata and artichokes in olive oil	9	17
BOTTICELLI Wild boar small salame, Chianti wine small salame, Greve small salame, bread with raisins and walnuts, fig jam	8	15
PUCCINI Selection of Cinta Senese (Siena Pork) prosciutto ham, small salame of Cinta Senese, Cinta Senese lard	12	22
GIOTTO veggio Carrots, zucchini and fennel in olive oil, raw milk pecorino cheese, organic cow's milk cheese	8	15
DANTE Selection of three pecorino cheeses, ovine Brie, cow's milk bio cheese, Honey, pepper and chili pepper mostarda	8	15

Crostini and Bruschettas

BRUNELLESCHI Bruschetta with chicken liver paté, crostino with lard and honey, Bruschetta with oregano flavoured small tomatoes, pandolce and finocchiona, polenta and Mushrooms	8
Small artichokes in olive oil from Maremma	5



Antipastos

BEEF TARTARE with sprouts, small dried tomatoes, candied lemon rind and capers	14
BEEF CARPACCIO marinated in herbs with finely sliced raw artichokes, Chips of Fauglia cheese and Moraiolo olive oil	12
TUSCAN ORGANIC "CACIO" (cheese) PUDDING With broccoli sauce and black truffle	14
SMALL SAVOURY PIE WITH CERTALDO ONIONS With gratin of Pienza pecorino cheese and drops of Etruscan "sapa"	11
CREAMED SALTED CODFISH With polenta crouton and topinambour chips	13

Express First courses

SPINACH AND RICOTTA GNUDI (dumplings) With butter, sage and parmesan cheese	13
POTATOE TORTELLI (large tortellini) With veal ragù (meat sauce) and small morellini artichokes	13
CAPPELLACCI PASTA FILLED WITH PAPPAL POMODORO (Tuscan tomato and bread soup) with a light cream of pecorino cheese and a sprinkle of olives and small dried tomatoes	12
FRESH PICI PASTA With pecorino cheese, cream of black cabbage, and crunchy "rigatino" (Tuscan bacon)	10
LASAGNETTA (lasagna pasta) With Chianti ragù (meat sauce)	12
GEMELLI FRESH PASTA With Florentine tomato sauce, burrata cheese and basil	13
TAGLIERINI PASTA WITH BLACK CUTTLEFISH Fresh pasta with butter, anchovies and confit of yellow tomatoes	15
SPAGHETTI With clams and bottarga (dried fish-eggs) from Orbetello	

Tosca's Soups

THE "SACRED" RIBOLLITA	10
LONG LIVE PAPPAL POMODORO (Tuscan tomato and bread soup)	10
GARFAGNANA SPELT SOUP IGP Frantoiana spelt with borlotti beans	10
CREAM OF CAULIFLOWER With red beetroot and rosemary pats	10
TASTING of a choice of 2 soups	12



Traditional Tuscan Main Courses

“all served with side dish”

BEEF POLPETTINE MEATBALLS in tomato sauce Leghorn style with roast potatoes	16
“ROSBIFF” roast beef with roast potatoes	18
FLORENTINE TRIPE AU GRATIN with cannellini beans	16
VEAL CHEEK with Nobile wine reduction and mashed potatoes	18
FILET OF CODFISH with leeks, chickpeas dressed and fresh “EVO” olive oil	22
OMBRINA with tomatoes and capers, toscanelle olives and mixed vegetables	22
TORTINO SAVOURY PIE OF PURPLE AUBERGINES with pressed tomatoes and 100% Tuscan mozzarella	16

From the Grill

CHICKEN DRUMSTICKS WITH ROSEMARY	16
CUT TAGLIATA BEEF with Greve lard and rosemary olive oil	18
FILET OF BEEF	24
FILET OF BEEF WITH PORCINI MUSHROOMS AND BLACK TRUFFLE	28
FILET OF BEEF WITH GREEN PEPPER	26

Side Dishes

AROMATIC ROAST POTATOES	6
CREAMED SPINACH with parmesan cheese au gratin	6
BAKED MARMUGIA MIXED VEGETABLES	6
CANNELLINI BEANS with extra virgin olive oil and black pepper	6
CHICKPEAS with sage	6
GRILLED VEGETABLES	6
MASHED POTATOES	6

Salads



PIAZZA DELLA SIGNORIA	10
baby spinach, pears, pecorino cheese, raisins, pine nuts and sesame sauce	
PIAZZA SANTA CROCE (with Caesar sauce)	14
Roman salad, grilled chicken, Tuscan bacon, parmesan cheese and crunchy pats	
PIAZZA DELLA REPUBBLICA	13
Misticanza mixed wild herbs, bresaola of scottona beef, “primo amore” cheese, crunchy carrots and sunflower seeds	
PIAZZA DEL CAMPO	10
quinoa, pink chickpeas from the Valdarno, fennel, purple cauliflower and toscanelle olives	

Nino's Sweets

FRIENDSHIP DESSERT:	Small	Big
Giotto of florentine white ice cream	6,00	11,00
or of dark chocolate with Montecatini cialde wafers		
TOSCANINO TIRAMISÙ		6
APPLE PIE		6
served hot with Florentine white ice cream		
FLORENTINE ZUCCOTTO		7
CREAMY DARK CHOCOLATE PUDDING		7
with vanilla sauce flavoured with peperoncino chili pepper		
COFFEE FLAVOUR CREME BRULÉ		6
with Lamporecchio brigidini chip cookies		
CANTUCCI DI PRATO ALMOND BISQUITS		6
with Vin Santo made with “stuoiate” grapes (dried on mats)		
FRESHLY CUT FRESH FRUIT		6

with a glass of...

ALEATICO PASSITO Silosò - Arrighi	6
VIN SANTO DA UVE STRAMATURE - Felsina	5
POURRITURE NOBLE - Petreto	5
MOSCADELLO DI MONTALCINO — Caprili	4

Cover Charge 2,5

For information on substances and allergens that cause allergies or intolerances the staff can provide special documentation upon request.

Some fresh products may have undergone rapid temperature abatement in order to guarantee quality and safety as described in Plan HACCP according to Reg. CE 852/04 and Reg. CE 853/04

