

Appetizers

Selection of Starters, Antipasto Fantasia (3,7*,9*,12*)....min for 2...each...*

Tartar Selection (3,7*,10*) (veal, beef, Fassona, bull) (mix di tartar: vitello, manzo, Fassona, toro)*

Culatello Ham with Pears and Parmesan Cheese (12)(Culatello Pere e Grana)*

Burrata Cheese with Dry Tomatoes (7)(Burrata di Andria con Pomodori Secchi)*

Polenta with Sauteed Mushrooms (1) (Polenta e Funghi Trifolati)*

Puntarelle Salad with Anchovies Sauce (4)(Puntarelle Romane all'Acciuga)*

White Celery & Parmesan Cheese Salad (7,9*)(Insalata di Sedano Bianco e Grana)*

Grilled Artichokes in Olive Oil (12)(Carciofi Scottati sott'Olio)*

Chef's Patè with fig jam & toasted bread (7)(Patè con Confettura di Fichi e Crostini)*

Cured Raw Beef from Valtellina with Olive Oil and Lemon (12)(Bresaola della Valtellina)*

Onion Soup (zuppa di cipolle)

Tuscan Prosciutto (hand cut) (12) (Prosciutto Toscano al Coltello)*

Raw Artichokes Salad with Parmesan Cheese (Insalata di Carciofi e Grana)

Mozzarella di Bufala Cheese from Campania (7) (Mozzarella di Bufala Campana)*

Cecina de Leon (7)*

Pasta Plates

Spaghetti Ribot with Tomatoe Sauce (1) (Spaghetti Ribot)*

Maccheroni Montalcino with Beef Ragù (1,7*)(Maccheroni Montalcino)*

Green Gnocchi with Gorgonzola Cheese (1,7*) (Gnocchetti Verdi al Gorgonzola)*

Risotto with Saffron (7)(Risotto Giallo alla Milanese)*

Taglierini Fresh Pasta with Culatello Ham and Walnuts (3,7*,8*)** (Taglierini Noci)*

Ravioli with Ricotta Cheese, Walnuts & Truffle Cream (1,7*,8*) (Ravioli Ricotta, Noci e Crema Tartufo)*

DEAR CUSTOMER FOR ANY INFORMATION ON SUBSTANCES & ALLERGENS YOU CAN CONSULT THE LIST (*)
Celiac Disease and Allergies: the restaurant does not guarantee any contamination during preparation.
Tax included. Cover charge €5,00 – Mineral Water S. Pellegrino € 4,50 – Coffee € 2,50

...Have a Nice Sunday...Have a Nice Sunday...

Chef's Specialties

“ANTICA AL TEGAME” (7,9*)(Pan with Cooked Vegetables and Slices of Beef Meat) min.2....*

“Cuberoll” Pan Cooed Sirlon Spices,Herbs & Vegetables (7)(Cuberoll) min.2 people.*

T-Bone Steak from Nebraska with Potatoes and Rosemary (7) min.2 people.*
Marbling: ○○○○○

Bavarian T-Bone Steak (7)(Fiorentina Bavarese) min.2 people.*
Marbling: ○○○○○

“Rib-Eye”with Potatoes (7)(Rib – Eye con Patate)*
Marbling: ○○○○○

“Danish Crown” Tenderloin with Potatoes and Chef's Sauce (7) (Danish con Salsa Chef)*
Marbling: ○○○○○

T-Bone Steak with Potatoes (7)(Costata di Femmina Bavarese e patate)*
Marbling: ○○○○○

Veal Kidney with Polenta (1,7) (Rognoncino e Polenta)*

Breaded Veal Cutlet with Potatoes (1,3*,7*) (Cotoletta alla Milanese con Patate)*

Cheese Basket with Mushrooms & Potatoes (7)(Cestino di Grana con Patate e Funghi)*

Cut Beef Fillet with Red Wine Reduction & Little Potatoes Pie (7) (Filetto di Manzo al Vino Rosso)*

Tripe Special Florentine Recipe (7) (Terrina di Trippa alla Fiorentina)*

Steak Tartar with Toasted Bread (7)(Filetto di Manzo alla Tartara)*

Thin Beef Slices “Tagliata” with Potatoes (7) (Tagliata di Manzo con Patate)*

Veal Fillet with Truffle, Violet Potatoes Pura & Topinambur (7) (Filetto Tartufo e Purè Viola)*



Cheeses (Formaggi) - Salads (insalate)

*(**) May be the following products have been frozen according to the European Haccp Norm.*