

ON THE BOARD

Served in combination with **Sbirulino.** Low natural lievitation dough, oven baked, 100% Tuscan flour, extra virgin olive oil, water and salt.

VASARI

raw ham, salami, seasoned pecorino cheese, Primo Amore fresh cheese, honey

LEONARDO

raw ham and fresh cheese cream truffle flavoured

GIOTTO veg

Blue Flock of pecorino cheese, fresh cheese Primo Amore, raw milk pecorino cheese, organic cow's milk cheese, sheep Brie, pickled vegetables in olive oil, Chianti mustard

BRUNELLESCHI

bread with raisins and chicken liver paté, whole wheat bread with oregano flavoured small tomatoes, Sbirulino[®] with caramelized onions and lard, fried corn polenta with porcini mushrooms, bruschetta with Tuscan sausage and stracchino cheese

SMALL ARTICHOKES IN OLIVE OIL (3 pcs)

STARTERS

BLACK CABBAGE FLAN veg

with pecorino cheese cream and crispy bread with oil and salt

BEEF CARPACCIO

marinated with herbs with artichokes * and pecorino cheese flakes

BEEF TARTARE with mustard, candied lemon peel, capers and fried egg yolk

STEAM COOKED OCTOPUS * with potato cream, Taralli crumbs and Leccino olives

TOSCA'S SOUPS

TUSCAN "RIBOLLITA" veg Tuscan soup with vegetables and bread

YELLOW PUMPKIN CREAM veg with burrata cheese and rosemary bread crumble

TASTING of the 2 soups

EXPRESS FIRST COURSES

SPAGHETTI ALLA CHITARRA veg with sauce of tomatoes and tuscan burrata cheese

FRESH PICI "CACIO E PEPE" with pecorino cheese, pepper, and crispy bacon

SPINACH AND RICOTTA GNUDI veg dumplings with butter, sage and parmesan cheese

TRUFFLE TAGLIOLINI with fresh Savini Truffle

POTATO TORTELLI with white ragù and porcini mushrooms *

SPAGHETTI "PORTOFERRAIO" with mussels, clams, calamari, cuttlefish, prawns and cherry tomatoes

LASAGNETTA with Chianti ragù (meat sauce)

MAIN COURSE

FRESH FISH FILLET OF THE DAY with celeriac cream and grilled artichoke*

BRAISED BEEF CHEEK with mashed potatoes

"ROSBIFFE" (Roast beef) with roasted potatoes

CHICKEN MEATBALLS with ricotta cheese in tomato sauce with roast potatoes

FROM THE GRILL

FLORENTINE T BONE STEAK SCOTTONA ToscaNino Selection

CHICKEN DRUMSTICKS and roasted potatoes

CUT TAGLIATA BEEF with oil and rosemary

BEEF FILLET with oil and rosemary

BEEF FILLET with porcini mushroom and truffle

SIDE DISHES

AROMATIC ROAST POTATOES

BUTTERED SPINACH

ZOLFINI BEANS with oil and pepper

GRILLED VEGETABLES

FRIED VEGETABLES

GREEN or MIXED SALAD

FRIES *



SIGNORIA veg

baby spinach, peaches, pecorino cheese, almonds and sesame sauce

SANTA CROCE (with Caesar sauce)

roman salad, grilled chicken, tuscan bacon, parmesan cheese and crunchy pats

REPUBBLICA

misticanza mixed wild herbs, bresaola of scottona beef, Primo Amore fresh cheese, crunchy carrots, sunflower seeds

SANTO SPIRITO

salad, octopus *, fennel, yellow tomatoes, purple potatoes, soybeans and edible flowers

HAMBURGER & SANDWICH

NINO BURGER with fries*

220 gr. beef, pecorino cheese, caramelized onion, tomatoes, bacon and mayonnaise

CLUB SANDWICH with fries*

white bread, mayonnaise, chicken, tomato, lettuce, egg, bacon and cheese

NINO'S SWEETS

GIOTTO DI GELATO

of Florentine white ice cream or of dark chocolate with "Cialde di Montecatini" wafers

TOSCANINO TIRAMISÙ

ICE CREAM INGOT

with Florentine cream and fresh strawberries

GRANDMOTHER CAKE (cream and almond)

CHEESE CAKE (chocolate or berries)

TUSCAN ALMOND BISQUITS with Vin Santo

TOSCANINO PROFITEROLES

FRUIT SALAD



SUNDAE ICE CREAM (max. 3 flavours) chocolate, pistachios, milk cream, Florentine cream

SUNDAE SORBET lemon, strawberry

Fresh strawberries or wild berries in addition

WITH A GLASS OF...

ALEATICO

VIN SANTO del Chianti Classico DOCG

POURRITURE NOBLE – Petreto

MOSCATO - Buonamico Particolare

FLORENTINE T BONE STEAK MENÙ

FOR 2 PEOPLE

TUSCAN PLATE (cured meats, cheeses and croutons)

FLORENTINA T BONE STEAK SCOTTONA TOSCANINO SELECTION to share

ONE SIDE DISH at your chioce

ONE DESSERT at your chioce

For information on substances and allergenics 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.

* Frozen products.

**Green-blue freshwater microalga: energizing, highly protein, rich in minerals and vitamins, antioxidant and detoxifying, considered the "food of the Gods". It is a Superfood: the food with the most complete nutritional profile on our planet. Our spirulina is Tuscan, 100% BIO, GMO-free.