

SIX DISHES

## TASTING MENU “IL BISTROT”

Chicken-liver terrine with black bread,  
figs jam and toasted nuts

Courgette and potato Flan, green beans  
variations and cheese with citrus fruit

Cheese and pear “Raviolino”  
with Parmigiano Reggiano cream

Burrata Ravioli with Pistachio’s Pesto

Angus beef tenderloin and roasted potatoes

Dark chocolate lingotto

€55

Wine pairing

*abbinamento al calice a mano libera  
a cura del sommelier*

€25

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A BISTROT, A BRIDGE, A VOICE, A FEW ELEGANT STEPS,  
A SIP OF RED WINE, THE UNEXPECTED VIEW  
OF PIAZZA DELLA SIGNORIA.  
IT'S EASY TO FALL IN LOVE IN FLORENCE.

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**COQUINARIUS**  
— BISTROT —

# MENU À LA CARTE

## ANTIPASTI

Chicken-liver terrine with black bread, figs jam and toasted nuts	12
Slow cooked egg (63°) with pecorino cream and topinambur	12
Eggplant "Parmigiana" with Burrata cream and basil	14
Courgette and potato Flan, green beans variations and cheese with citrus fruit	14
Anchovy fillets Selection "Conservas Codesa Serie Oro" Cantabria	15
Beef Carpaccio (Carne salada) with cherry tomato confit and ricotta	16
Swordfish Carpaccio with fresh fennel and pink grapefruit	16
Grilled Galizia octopus, soft of chickpeas, "friarielli" broccoli and tzatziki sauce	16

## PRIMI

"Pici" with beef Chianina ragù and Parmigiano and rosemary crumble	15
Burrata Ravioli with Pistachio's Pesto	16
Cheese and pear "Raviolino" with Parmigiano Reggiano cream	16
Crespelle "alla Fiorentina" (crêpe tomatoes, bechamel, ricotta, spinach)	16
Tagliatelle with rabbit ragù, peas cream and crunchy bacon	18

## SECONDI

Chianina beef Tartara with asparagus and toasted hazelnuts	22
Tuna Tartara with mango, avocado, ginger and lime	22
Stuffed rabbit Rollè with carrot cream, seared broccoli and candied orange	23
"Millefoglie di cecina" (chickpeas tower) with codfish, violet cabbage and spinach	23
Roasted suckling pig, apple and juniper "purè", quince jam and "Vin Santo" jus	25
Angus beef tenderloin 300g and roasted potatoes	27
with green pepper and brandy	29
with porcini mushrooms	30
with Foie gras escalope	35
Stuffed Pigeon	30

Water 3

Cover charge 3