

SIX DISHES

## TASTING MENU “IL BISTROT”

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

Eggplant “Parmigiana” with Burrata cream  
and basil

Cheese and pear “Raviolino”  
with Parmigiano Reggiano cream

Burrata Ravioli with Pistachio’s Pesto

Angus Beef tenderlion and roasted potato

Dark chocolate “Lingotto”

€55

Wine pairing

*abbinamento al calice a mano libera  
a cura del sommelier (4 wines + vin santo)*

€25

“ 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 ”

## 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
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
"Sor Adele" cheese flan with braised beef	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
Cheese and pear "Raviolino" with Parmigiano Reggiano cream	16
Spaghettoni with "Cantabrico Anchovy", butter and lemon zest	16
Crespelle "alla fiorentina" (crêpe, bechamel, tomatoes, ricotta, spinach)	16
Burrata Ravioli with Pistachio's Pesto	18
Tagliatelle with rabbit ragù, pumpkin cream and crunchy bacon	18

### SECONDI

Chianina Beef Tartara with Burrata, anchovies, cherry tomato and olives	22
Tuna Tartara with mango, avocado, ginger and lime	22
Stuffed rabbit Rollè with beetroot cream, baked zucchini, red grape and salad	23
"Millefoglie di cecina" (chickpeas tower) with codfish, violet cabbage and spinach	23
Roasted suckling pig, apple and juniper "purè" and "Vin Santo" jus	25
Angus Beef tenderloin 300g and roasted potatoes	27
<i>with green pepper and brandy</i>	29
<i>with Porcini mushrooms</i>	30
<i>with Foie gras escalope</i>	35
Stuffed Pigeon	30

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Water 3    Coffee 3    Bread & Cover 3    Spritz & Long Drinks 9    **Wine list - ask inside**