



SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose (1);
 - (b) wheat based maltodextrins (1);
 - (c) glucose syrups based on barley;
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. Peanuts and products thereof;
6. Soybeans and products thereof, except:
 - (a) fully refined soybean oil and fat (1);
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
- (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
- (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. Milk and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - (b) lactitol;
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 9. Celery and products thereof;
 10. Mustard and products thereof;
 11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof

* frozen products

culinaria-firenze.it



Per cominciare

Fettunta , aglio ed olio evo (1)	€ 5.00
Bruschetta con pomodorini di stagione, stracciatella di bufala ed acciughina (1,4,7)	€ 7.00
Hummus di ceci con crudità di verdure di stagione (9,11)	€ 7.00
Panzanella fresca estiva della tradizione toscana (1)	€ 7.00
Fiori di zucca ripieni di ricotta fresca lime e semi di papavero (1,4,7,)	€ 10.00
Melanzane alla parmigiana ,salsa di pomodoro e mozzarella di bufala (1,4,7,)	€ 10.00
Uovo poche' cotto a bassa temperatura, su crema al pomodoro con grana (1,3,7)	€ 9.00
Uovo poche' cotto a bassa temperatura su fonduta di taleggio e tartufo (1,3,7)	€ 13.00

La nostra pasta

Farro al pesto fresco e pomodorini	€ 9.00
Spaghetti di verdura con pomodorini, olive taggiasche su vellutata di crema di zucchine	€ 11.00
Riso venere crema di zucchine , zucchine filange e gamberi rosa siciliani (2)	€ 12.00
Tagliolino alla crema di pomodoro con basilico e cuore di bufala (1,3,7)	€ 12.00
Tortello di burrata e zafferano su crema di melanzana e timo, pancetta e parmigiano(1,7)	€ 13.00
Tagliolino al ragu' di mare ciliegino di pachino (1,2,3,4,14)	€ 14.00
Tabule' di verdure stagionali accompagnata da cous cous al vapore yogurt tzatziki (1,7)	€ 14.00

In accompagnamento.....

Patate arrosto	€ 5.00
Fagiolini cannellini	€ 4.00
Insalata	€ 3.00
Insalata mista	€ 5.00

Le nostre specialità di pesce

Cappasanta gratinate parmigiano a scaglie prezzemolo ed erbe tritate (4,14)	€ 10.00
Insalata di seppia con olive taggiasche , pomodorini ciliegino e rucola (4)	€ 12.00
Tartare di gamberi su velo di panzanella estiva e semi di papavero (2,7,11)	€ 14.00
Filetto di Baccalà all'olio con crema alla livornese su cialde di pane carasau (1'4*)	€ 14.00
Filetto di tonno alla piasta con insalatina al limone	€ 14.00
Filetto di branzino su dadolata di patate, con erbe di stagione al forno(4*)	€ 16.00
Polpo in galera con crema di patate masce' al lime, pomodorini confit e sesamo (4,11*)	€ 18.00

Le nostre specialità di carne dalla macelleria Conti

“ Tonno del chianti” cotto a bassa temperatura, servito con cannellini e cipolla di tropea(12)	€ 12.00
Coniglio in porchetta servito con erbe di stagione e patate arrosto	€ 15.00
Tartara di manzo battuta al coltello, con uovo marinato alle erbe e senape antica (3,10)	€ 17.00
Tagliata di manzo con patate arrosto alle erbe del chianti (1)	€ 23.00
Bistecca alla fiorentina della Antica macelleria F.lli Conti (su ordinazione almeno 2 persone)	€ 50.00 al kg

Dulcis in fundo

Cantucci di Prato e Vin Santo Riserva (1,3,7,8,11,12)	€ 6.00
Specialita' della Pasticceria Mannori (1,3,7,8,11,12)	€ 7.00

Starter

Fettunta, toasted bread olive oil evo and fresh garlic (1)	€ 5.00
Fresh vegetable crudité with spiced hummus (9,11)	€ 7.00
Bruschetta with tomatoes, burrata, anchovies and basil (1,4,7)	€ 7.00
Panzanella Tuscan summer country bread salad speciality (9,11)	€ 7.00
Zucchini flowers filled with ricotta cheese and lemon zest, tomatoes, basilico (1,4,7)	€ 10.00
Eggplant Parmigiana , buffalo mozzarella and tomato sauce	€ 10.00
Poached egg cooked at low-temperature in tomato sauce, basilico and grana padano cheese	€ 9.00
Poached egg cooked at low-temperature shavings on a taleggio fondue, with bread crumbs and truffle (1,3,7)	€ 13.00

Fresh Pasta ...and some specials

Fresh emmer with traditional basil pesto and red cherry tomatoes	€ 9.00
Spiral-cut carrots with cherry tomatoes and Taggiasca olives, seasonal puréed vegetables, sesame seeds, basil	€ 11.00
Venere black rice with zucchini cream and red king prawn crudo from Sicily	€ 12.00
Homemade tagliolini with a tomato cream sauce, basil, and fresh mozzarella (1,3,4,7)	€ 12.00
Homemade tortelli stuffed with saffron-infused burrata on a creamy eggplant purée topped with crispy bacon(1,3,4)	€ 13.00
Homemade tagliolino in a mixed seafood ragù with tomato and basil (1,3,7,12)	€ 14.00
Seasonal spiced vegetables served with couscous and tzatziki yogurt sauce (1)	€ 14.00

Side dishes

Green salad	€ 3.00	Tuscan cannellini beans	€ 5.00
Mixed salad	€ 5.00	Green beans	€ 5.00
Roasted Potatoes	€ 5.00		

Fish Speciality

Fresh scallop gratin with breadcrumbs, parsley and parmesan	€ 10.00
Cuttlefish salad with olives, tomatoes, and arugula (4)	€ 12.00
Tataki tuna with passionfruit reduction and Catalan salad	€ 14.00
Cuttlefish salad, olive taggiasche, tomatoes, rucola	€ 12.00
King prawn tartare on a bed of traditional Tuscan bread salad panzanella (1,2, 7, 11)*	€ 14.00
Tuna filet plank grilled with lemon and salad (4)	€ 14.00
Cod fish baccala' olive oil over livornese cream (1,2,4)*	€ 14.00
Branzino fish filet, served with diced potatoes and seasonal herbs(4)	€ 16.00
Slow-cooked grilled octopus, with lime-scented potatoes	€ 18.00

Second Courses Macelleria Conti

Chianti Pulled Pork (Tonno del Chianti) cooked at a low temperature served with beans and sweet Tropea onion	€ 12.00
Rolle' rabbit, served with seasonal herbs and roasted potatoes	€ 15.00
Fresh beef tartare, with mustard seasoned and marinated dry egg (3,10)	€ 17.00
Beef filet with herbed roast potatoes (1,12)	€ 23.00
Fiorentina steak from our favorite historic butcher Fratelli Conti	€ 50.00 al kg

Desserts

Biscotti di Prato with Vin Santo (1,3,7,8,11,12)	€ 6.00
Mannori 's Patisserie Special cake (1,3,7,8,11,12)	€ 7.00

Bread and cover-charge € 3.00 / Plain water € 2.00
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