

RISTORANTE FLORENCE

Starter

<i>Selection of italian cheese served with blueberry and red onions chutney</i>	€ 16.-
<i>Vegan cheese tasting served with tomato jam</i>	€ 12.-
<i>Cold tomato soup with quinoa and vegetables</i>	€ 14.-
<i>Culatello di Zibello, (raw ham) served with marinated figs</i>	€ 16.-
<i>Burrata with fresh strawberries, bell peppers and balsamic vinegar</i>	€ 14.-
<i>Tuna tataki marinated in mediterranean flavours</i>	€ 18.-
<i>Beef tartare, hazel-nuts, garlic and anchovies sauce topped with smoked ricotta cheese</i>	€ 16.-

First courses

<i>Risotto with trumpet zucchini, bell pepper sauce, pil pil sauce and lemon</i>	€ 14.-
<i>Green lasagna with veal and sausage ragout, parmesan fondue and black truffle</i>	€ 14.-
<i>Tortellini with green peas sauce and ham crumble/powder</i>	€ 14.-
<i>Potato dumplings with roasted eggplant and vegan cheese</i>	€ 16.-
<i>Macaroni with fish and shellfish sauce, buffalo stracciatella cheese, pistachios crumble</i>	€ 18.-

Second courses

<i>T-bon steak grilled (1,2kg x 2 people) served with potatoes and vegetables</i>	€ 70.-
<i>Herb-crusted lamb chops, mashed potatoes and elder-flowers sauce</i>	€ 22.-
<i>Braised calf cheek topped with 'missoltino' crumble (dried local fish)</i>	€ 22.-
<i>Slice of sea-bream with cherry tomatoes, olive and capers</i>	€ 22.-
<i>Roasted octopus with chickpeas sauce rosemary flavoured</i>	€ 22.-

Desserts

<i>Crostatina, pie with cooked wheat cream and buffalo ricotta mousse</i>	€ 10.-
<i>Warm chocolate black pepper flavoured cake served with Tahiti vanilla gelato (15 min)</i>	€ 10.-
<i>Tiramisù Florence (mascarpone smooth and chocolate mousse with coffee gelato)</i>	€ 10.-
<i>Cranberries sauce and fresh fruits served with pink grapefruit sorbet</i>	€ 10.-
<i>Coconut and caramelized banana mousse, chocolate crumble and chocolate ganache</i>	€ 10.-

Coperto € 3,00 Each person

Some products could be subjected to a temperature abatement and freezing process to preserve the organoleptic characteristics and their healthiness