

Stantens

TRUFFLE BOAR MORTADELLA WITH COCCOLI AND STRACCHINO CHEESE - 16

GRILLED VEGETABLES, BUFFALO MOZZARELLA, roasted cherry tomatoes and basil cream *veg* - 15

AUBERGINE TERRINE, tomato and smoked scamorza veg - 16

BEEF TARTARE with burratina, candied lemon, black olive emulsion and crunchy capers -23

CHIANINA BEEF CARPACCIO marinated with herbs with pecorino flakes and Caesar salad - 22

BRUNELLESCHI (*croutons and bruschetta*) - 13 Bruschetta with liver paté, crouton with lard and honey, bruschetta with tomatoes and oregano, Sbirulino with nuts and raisins and fennel salami, crouton with "garfagnino" pesto and Fauglia flakes

LEONARDO raw ham, fresh truffle cream	14	23
MICHELANGELO Chianti wine salami, wild boar salami, finocchiona, soprassata, mortadella from Prato	14	23
VASARI raw ham, salami, aged pecorino cheese, fresh cheese primosale, honey	14	23
DANTE <i>veg'</i> selection of three pecorino cheeses, Tuscan Morbidoso, cow's cheese, honey, peppers and chilli mustard	14	23
PUCCINI cinta senese raw ham, cinta senese salami, cinta senese bacon	17	28
MIXED PICKLES	6	
ARTICHOKES IN OIL FROM "DONORATICO"	8	





Fresh Pasta

POTATO MEDALLIONS WITH BURRATA tomato and fresh basil *veg* - 18

FRESH PICI "cacio e pepe" and crispy bacon - 17

TESTAROLI with basil pesto, confit tomato and toasted pine nuts *veg* - 18

GNUDI OF RICOTTA CHEESE AND SPINACH with butter, sage and Parmisan *veg* - 17

TORTELLONI "MUGELLANI" STUFFED WITH POTATOES with "cinta senese" ragout and fried sage - 18

LUNIGIANA TORDELLI with norcino ragù - 18

W LA PAPPA COL POMODORO bread and tomatoes Tuscan soup with fresh basil and olive oil *veg* - 13

CREAM OF PEAS AND MINT with seared squid * - 19



Gnilled Meat

SCOTTONA FIORENTINA STEAK TOSCANINO SELECTION - 6,8€/hg

SCOTTONA FIORENTINA STEAK BREED CHIANINA - 8,8€/hg

BEEF FILLET with rosemary oil and roasted potatoes - 37

NINO BURGER with potatoes chips 220 gr. of beef, pecorino cheese, caramelized onions, mayo, tomato - 20



...limited edition... FIORENTINA STEAK "ALLA MILANESE" (2 people) - 75

Traditional Main Courses

BEEF MEATBALLS shaded with "Vermentino" white wine and roasted potatoes - 23

CHICKEN LEG stuffed with chard, mortadella from Prato and pecorino with truffle potato cream - 25

CHIANINA ROASTBEEF "TONNÈ" with tuna sauce and roasted potatoes - 24

SEAFOOD PANZANELLA - 28



Side Dishes

ROASTED POTATOES with aromas - 8

MARMUGIA mixed baked vegetables - 8

CANNELLINI BEANS with olive oil and black pepper - 8

SAUTED GREEN VEGETABLES - 8

 $\mbox{MIXED SALAD}$ with radishes, almonds flakes, blueberries and pecorino cheese - 10

Nino's Dessent

FRIENDSHIP DESSERT *(to share too)* Giotto of Florentine vanilla or dark chocolate ice cream on "Montecatini" pods - 10

TIRAMISÙ TOSCANINO (homemade) 🛣 - 8

APPLE PIE (homemade) ₩ served warm with vanilla ice cream - 8

GRANDMOTHER'S CAKE (homemade) ♣ - 8

"DIY" CANNONCINI with custard - 8

SORBET raw, lactose free, gluten free - 8

"SGROPPONE" (lemon sorbet, vodka, milk cream and lime) - 9

CANTUCCI FROM "PRATO" WITH ALMOND with Vin Santo sweet wine of matured grapes - 8

CHOCOLATE CANTUCCI AND CANTUCCI FROM "PRATO" WITH ALMOND with whipped cream and melted chocolate - 8

STRAWBERRIES AND WILD BERRIES served natural - 9

BIS TASTING \$\% - 13
TRIS TASTING \$\% - 15
\$\% to be chosen among homemade desserts

with a glass of ...
VIN SANTO from Chianti - 7

ALEATICO PASSITO DELL'ELBA, Chiesina di Lacona - 7

Cocktail aften dinnen

ESPRESSO TOSCANO Coffee liquor, Amaretto di Toscana, coffee - 10

Cover charge - 3,5

Ingredients with one * can be frozen depending on availability.

Some fresh products can be subjected to rapid temperature abatement to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC. Reg. 853/04

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