

ACQUA

ANTIPASTI

Focaccia con mozzarella di bufala, pomodori essiccati e prosciutto

Focaccia with buffalo mozzarella, dried tomatoes and raw ham

18.00 / 15.00 (without raw ham)

Tonno del chianti con insalata di fagioli e cipolle rosse

Cooked suckling pig marinated in olive oil with bean salad and red onions

18.00

Moscardini in galera con pane alla griglia

Small octopuses in tomato sauce with grilled bread

18.00

Polpette di cavolfiore con crema di broccoli e romanesco saltato

Fried cauliflower balls with broccoli cream and sautéed romanesco

15.00

Antipasti „al vassoio“ 23.00 / person (for 6 or more people)

PRIMI

Fresh pasta homemade with egg and durum wheat flour

Gnocchi alla rapa rossa al burro e verza con pancetta e testun alle vinacce

Beetroot gnocchi with butter, savoy cabbage, bacon and cheese with grape pomace

Starter 20.00 / Main course 26.00

Risotto alle capesante e basilico con pepe rosa

Risotto with scallops, basil and pink pepper

Starter 21.00 / Main course 27.00

Cavatielli ai legumi con provola affumicata e chips di cavolo riccio

Cavatielli with legumes, smoked Provola cheese and kale crisps

Starter 19.00 / Main course 25.00

Primi starter „al vassoio“ 29.00 / person

Primi main course „al vassoio“ 35.00 / person (for 6 or more people)

ACQUA

SECONDI

Tagliata di vitello alle erbe con patate arrosto e scorzonera

Sliced veal in herb sauce, with roasted potatoes and salsify

47.00

Spezzatino di manzo con patate dolci schiacciate e romanesco

Beef stew with mashed sweet potatoes and romanesco

42.00

Dentice ai broccoli con patate arrosto e scorzonera

Dentex bream with broccoli, roasted potatoes and salsify

45.00

Crespella di ceci ripiena di verza, asiago e funghi con salsa alle erbe e patate dolci schiacciate

Chickpea crepe filled with savoy cabbage, mushrooms and Asiago cheese in a herb sauce served with mashed sweet potatoes

37.00

Bistecca alla fiorentina (1kg) grigliata con verdure, patate e insalata

Grilled T-bone Steak with vegetables, potatoes and salad

160.00 (for 2 people)

We generally recommend and serve the Bistecca rare.

Other levels of doneness are possible upon explicit request. However, we cannot guarantee the tenderness of the meat in such cases.

ACQUA CLASSICI

Testina di vitello bollita alle verdure con cipolle rosse e salsa verde con acciughe
Boiled veal head with steamed vegetables, red onions and Florentine-style green sauce with anchovies

Starter 16.00 / Main course 26.00

(Main course: with potatoes as side dish)

Trippa alla Fiorentina con pane grigliato

Tripe in tomato sauce with grilled bread

Starter 16.00 / Main course 26.00

(Main course: with potatoes as side dish)

Pappardelle all'anatra con schiuma di grana

Pappardelle with duck ragout and Grana Padano foam

Starter 20.00 / Main course 26.00

Risotto ai funghi porcini

Risotto with porcini mushrooms

Starter 21.00 / Main course 27.00

Filetto di manzo al vino rosso con patate arrosto e verdure miste

Beef filet with red wine sauce, roasted potatoes and vegetables

54.00

ACQUA

DOLCI DELL'ACQUA

Panna cotta al mango e frutto della passione

Panna cotta with mango and passion fruit

9.00

Strudel di mele con salsa alla vaniglia e nocciole

Apple strudel with vanilla sauce and hazelnut garnish

11.00

Bonnet piemontese con amaretto, caramello e crumble di amaretti

Piedmontese chocolate cake with amaretto, served with caramel and amaretti crumble

11.00

Sgroppino

Lemon sorbet cocktail

15.00

Gelato fatto in casa

Homemade ice cream

4.00 / scoop

Ice cream: Vanilla, chocolate, hazelnut, pistachio, coffee

Sorbet: Raspberry, lemon

SPUMONI

Handmade ice cream from Puglia! Vegan, lactose- und gluten-free

Pizzika

Chocolate sorbet with chilli chutney

12.00

Limone e zenzero

Lemon sorbet with ginger

12.00

Pistacchio e nocciola

Pistachio and hazelnut ice cream with peanuts

12.00

Marzapane e caffè

Marzipan ice cream with a coffee-chocolate core

12.00

Cuore nero

Olive ice cream with rum-chocolate

12.00

Fichi e cupeta

Fig ice cream with almonds

12.00

Tre Mori

Chocolate ice cream with hazelnuts

12.00