



# Piatti del Bistrot

# Espressi (with a little patience ...)

Croutons with <i>Lardo di Colonnata</i> and anchovies.	€ 8,00
Crouton with black cabbage, olive oil and white beans.	€ 8,00
Tuscan salami and Tuscan croutons.	€ 10,00
<i>Inzimino</i> cuttlefish.	€ 10,00
Vegetables soup and garlic croutons.	€ 9,00
<i>Potage</i> of pumpkin , zenzero and <i>parmigiano</i> cheese.	€ 10,00
“ <i>Carabaccia</i> ” soup with <i>pecorino</i> and <i>groviera</i> cheese.	€ 12,00
<i>Pappardelle</i> with <i>Chianina</i> ragù.	€ 10,00
<i>Paccheri</i> with tomatoes and <i>mozzarella</i> cheese.	€ 10,00
<i>Cappellacci</i> with cream truffle of <i>San Miniato</i> .	€ 12,00
<i>Bavettine</i> with anchovies, garlic, chili peppers and onions of <i>Nibbiaia</i> .	€ 12,00
<i>Linguine</i> with codfish, leeks and saffron.	€ 12,00
<i>Cotiche</i> of <i>Cinta</i> with “ <i>Fagioli all'ucelletto</i> ” beans in tomato sauce.	€ 10,00
<i>Trippa</i> with ragù.	€ 13,00
<i>Peposo</i> with red <i>Montalcino</i> wine.	€ 13,00
Florentine roast-beef with potatoes and rosemary.	€ 15,00
Pig threads with green pepper cream.	€ 15,00
<b>Duck foie gras with salt, honey and fig marmalade.</b>	<b>€ 18,00</b>
<b>Duck foie gras with peaches, onions and <i>Vin santo</i>.</b>	<b>€ 22,00</b>

For the allergens ask the waiters

## ... because this is just a small bistro)

Sweet <i>gorgonzola</i> cheese with walnuts and celery.	€ 12,00
<i>Tomino</i> cheese from <i>Garfagnana</i> with Rum, honey, pears, walnuts.	€ 14,00
Warm <i>Camembert</i> cheese with garlic, oil and rosemary.	€ 15,00
Selection of French cheese with a pear.	€ 15,00
Salad with grilled cheese.	€ 12,00
Salad with bacon and avocado.	€ 12,00
Salad with prawns in cocktail sauce and Rum.	€ 12,00
Roast potatoes.	€ 5,00
“ <i>Fagioli all'uccelletto</i> ” beans in tomato sauce.	€ 5,00
<i>Caponatina</i> of vegetables.	€ 6,00
Green apple sorbet with Calvados and silver Rum.	€ 5,00
<i>Babà</i> with golden Rum.	€ 5,00
Pudding with chestnut of <i>Marradi</i> .	€ 6,00
<i>Zuppa inglese</i> with <i>Alchèrmes</i> of the <i>Farmacia di Santa Maria Novella</i> .	€ 6,00
<i>Flan</i> with soft dark chocolate heart.	€ 7,00
Coffee.	€ 2,00
Mineral still water <i>Panna</i> .	€ 3,00
Mineral sparkling water <i>San Pellegrino</i> .	€ 3,00

**Service and cover included**

# Cantina del Bistrot

## RED TUSCAN WINES

### ***MONTALCINO***

Rosso di Montalcino, Martinuzzi .....	€ 22,00
Rosso di Montalcino, Biondi-Santi .....	€ 60,00
Brunello di Montalcino, Martinuzzi .....	€ 45,00
Brunello di Montalcino, Castel Giocondo ..	€ 65,00
Brunello di Montalcino, Biondi-Santi .....	€ 150,00

### ***CILIEGIOLO***

Ciliegiolo del Grillesino, Nacchero .....	€ 22,00
Ciliegiolo Principio, A. Cammillo .....	€ 24,00
Ciliegiolo Vallerana Alta, A. Cammillo .	€ 35,00

### ***BOLGHERI***

Campo al Capriolo, Guicciardini Strozzi ..	€ 24,00
Insoglio del Cinghiale, Campo di Sasso .	€ 28,00

### ***CHIANTI CLASSICO***

Radda in Chianti, Istine .....	€ 24,00
Radda in Chianti, Vigna di Cavarchione	€ 35,00
Radda in Chianti, Casanova dell'Aia .....	€ 35,00
Radda in Chianti, Vigna Istine, G. Riserva .	€ 38,00

### ***MONTEPULCIANO***

Rosso di Montepulciano, Contucci .....	€ 20,00
Nobile di Montepulciano, Contucci .....	€ 28,00

### ***CARMIGNANO***

Barco Reale, C. Bonacossi .....	€ 22,00
Vin Ruspo di Capezzana, C. Bonacossi .	€ 22,00
Villa di Capezzana, C. Bonacossi .....	€ 30,00

## BORDEAUX

Peraclous, Montagne de Bordeaux .....	€ 28,00
Le Grands Champs, Saint-Emilion .....	€ 35,00
Cuvée Renaissance, Saint-Emilion .....	€ 38,00
Prémya, Saint-Emilion .....	€ 45,00

## BOURGOGNE

Macon Aze, Cave D'Aze .....	€ 28,00
Domaine Champs Perdrix .....	€ 35,00
Coteaux Des Moines, Bouchard P.et F. .	€ 38,00
Hautes Côtes De Nuits, Pierre Gruber ...	€ 45,00

## WHITE ITALIAN WINES

Pinot Garganega .....	€ 18,00
Pian di Remole, Frescobaldi .....	€ 20,00
Albizia, Chardonnay, Frescobaldi .....	€ 20,00
Custoza di Negrar .....	€ 20,00
Vermentino Marittimo, A. Cammillo ....	€ 22,00
Vernaccia di S. Gimignano .....	€ 22,00
Massovivo, Frescobaldi .....	€ 22,00
Pomino Bianco, Frescobaldi .....	€ 24,00

## SPARKLING ITALIAN WINES

Valdo Origine 1926, Valdobbiadene .....	€ 20,00
Col de' Salici, Valdobbiadene Superiore	€ 22,00
Valdo Rosè 1926, Valdobbiadene .....	€ 24,00
Cuvée 1926, Valdobbiadene .....	€ 26,00

## CHAMPAGNE

Veuve Pelletier .....	€ 35,00
Victor Lejeune .....	€ 35,00
Henri de Verlaine .....	€ 42,00
Taittinger .....	€ 90,00
Dom Pérignon .....	€ 200,00