

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)

**Insalata di bollito di manzo freddo con
spinaci e melone e scaglie di grana padano**
Boiled beef salad with spinach, melon and
Grana Padano shavings
16.00

**Polipo saltato con crema di pomodoro
freddo e basilico**
Sautéed octopus with cold tomato soup and
basil
18.00

**Cestino di pane con insalata di finocchio,
avocado, olive e arance**
Fennel salad in a crispy bread basket with
avocado, olives and orange
16.00

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

PRIMI

**Fresh pasta homemade with egg and durum
wheat flour**

Cavatielli alla salsiccia e broccoli
Cavantielli with salsiccia and broccoli
Starter 20.00 / Main course 26.00

Risotto ai gamberi e stracciatella
Risotto with prawns and stracciatella
Starter 21.00 / Main course 27.00

**Paccheri alle melanzane e ricotta con menta
fresca**
Paccheri with eggplant and mint-ricotta
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)

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SECONDI

Cosce di coniglio alla cacciatora con peperonata e patate arrosto

Rabbit legs with tomato-olive sauce, peperonata and roasted potatoes
42.00

Filetto di agnello con pesto alle erbe, peperonata e patate tornite

Lamb fillet with herb pesto, peperonata and sautéed potatoes
47.00

Branzino al cartoccio con verdure di stagione e patate arrosto

Sea bass cooked in foil with summer vegetables and roasted potatoes
46.00

Mozzarella in carrozza con insalata di spinaci e pomodorini con patate tornite

Fried mozzarella with spinach salad, cherry tomatoes and sautéed potatoes
39.00

**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

Boiled veal head with steamed vegetables, red onions and green sauce Florentine-style
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)

Spaghetti alla chitarra aglio olio e peperoncino con bottarga di tonno

Spaghetti "chitarra" with garlic, chili and tuna roe
Starter 19.00 / Main course 25.00

Vitello tonnato con capperi croccanti

Vitello tonnato with crispy capers
Starter 21.00 / Main course 32.00
(Hauptgang: mit Kartoffeln als Beilage)

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

Beef fillet with red wine sauce, roasted potatoes and vegetables
54.00

ACQUA

DOLCI DELL'ACQUA

Panna cotta alle fragole fresche con gocce di cioccolato e crostini dolci

Panna cotta with fresh strawberries, chocolate drops and sweet sponge cake croutons

9.00

Brioche “col tuppò” con granita alla lavanda

Sicilian brioche with lavender granita

10.00

Zuccotto fiorentino al cioccolato e lamponi

Florentine-style parfait with sponge cake, chocolate and raspberries

12.00

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