

TUSCANY

ANTIPASTI MISTI (FAMILY STYLE)

LA RIBOLLITA TOSCANA
BLACK TUSCAN CABBAGE, BEANS, VEGETABLES SOUP

LA PANZANELLA
SALAD WITH BREAD, BASIL, TOMATO, ONIONS, CUCUMBER, OLIVES, MOZZARELLA OREGANO

INSALATA DI FAGIOLI, CIPOLLA, TONNO SOTT'OLIO
TUNA IN OIL, CANNELLINI BEANS, ONIONS, SALAD

PORCHETTA DI VITELLO, INSALATA, POMODORINI
ROASTED VEAL PORCHETTA STYLE, WITH MIXED SALAD, CHERRY TOMATOES

DONZELLE FRITTE, PROSCIUTTO DI MANZO
FRIED BREAD, BEEF PROSCIUTTO

CROSTINI DI FEGATINI DI POLLO
CHICKEN LIVER AND ANCHOVIES BRUSCHETTA

PAPPA AL POMODORO CON CALAMARI
TOMATO AND BREAD SOUP, STEAMED CALAMARI

UOVO COL POMODORO
POACHED EGG, TOMATO SAUCE

PASTA (FAMILY STYLE)

PICI ALL' AGLIONE
HOUSE-MADE LARGE SPAGHETTI, DUCK RAGOUT

GNUDI TOSCANI
HOME-MADE GNUDI TOSCANI, SPINACH, RICOTTA, PARMESAN DUMPLINGS GARLIC, TOMATO, BASIL SAUCE

MAIN COURSE (CHOICE)

CACIUCCO ALLA LIVORNESE
TYPICAL FISH SOUP FROM LIVORNO

OR

TAGLIATA ALLA GRIGLIA CON FAGIOLI AL FIASCO
GRILLED BEEF STEAK, ROCKET AND PARMESAN, ROSEMARY POTATOES

DESSERT

BOMBOLONE CON LA CREMA

TORTA DELLA NONNA

RICCIARELLI SENESI

CAVALLUCCI TOSCANI

AED 265 - Excludes alcoholic beverages

AED 360 - Bottomless prosecco, white and red wine and beer included

AED 95- Children's menu available (12 and under)

Vegan and vegetarian options available

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs

May increase your risk of foodborne illness,

Especially if you have certain medical conditions.

Please inform your server if you have any food allergies or special dietary restrictions.

A LA CARTE

ANTIPASTI

ASSAGGI ALL'ITALIANA 250
FRIED CALAMARI, EGGPLANT AND ZUCCHINI PARMIGIANA,
GRILLED MEDITERRANEAN VEGETABLES, CHEF'S DAILY SPECIAL (SERVES 2)
G D F

CALAMARI ALLA GRIGLIA 125
GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO SAUCE
F

BURRATA VERSACE 130
BURRATA CHEESE, ROASTED PUMPKIN, ROQUETTE PESTO, BREAD CROSTINO
D G N

CAPESANTE SCATTATE 130
PAN-ROASTED HOKKAIDO SCALLOPS, POTATO AND ESCAROLE CREAM, SEMI-DRIED TOMATO
TAGGIASCHE OLIVES, CAPERS, LEMON EMULSION, PURPLE POTATO CHIPS
S F M

INSALATE

PANZANELLA TOSCANA 120
PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL
G D

INSALATA MILANO 95
RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISÉE, CHERRY TOMATOES SALAD

PASTE

CAPELLINI SEMSEM 115
ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL
G

SPAGHETTI GUCCI 190
GRAGNANO SPAGHETTI, TOMATO SAUCE, FRESH BASIL, WAGYU MEATBALLS
D G E

CALAMARATA KITON 190
IMPORTED IGP CALAMARATA PASTA, OCTOPUS, SCALLOPS, PRAWNS, CALAMARI, CLAMS
MUSSELS, DATTERINO TOMATO, PARSLEY, LEMON ZEST, E.V.O OIL
F S F G

PESCE & CARNE

POLLETTO ARROSTO 190
MARINATED ROASTED BABY CHICKEN, POLENTA CHIPS, GREEN BEANS, SHALLOTS
MINT, SEMI-DRIED TOMATO SALAD

TONNO MILANO 255
BLUEFIN TUNA STEAK, WINTER SALAD, CAPERS BERRIES, ROASTED BABY ORGANIC PEPPERS
F N D

TAGLIATA DI WAGYU 485
GRILLED, SLICED GRADE 8 AUSTRALIAN WAGYU BEEF NY STRIP, BLACK LAVA SALT, ASPARAGUS
FOREST MUSHROOMS, E.V.O OIL

PIZZE

SAN BABILA 100
SAN MARZANO TOMATO, IMPORTED BUFFALO MOZZARELLA, OREGANO, FRESH BASIL
D G

VIA DEI MILLE 160
BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE
D G

VIA CHIAIA 115
SPICY VEAL 'NDUJA, FRESH CHILI PEPPER, BUFFALO MOZZARELLA
D G