



## Boards

COLD CUTS BOARD | 11.00€  
4 different cold cuts, olives and pickles

CHEESES BOARD | 11.00€   
4 different cheeses, fruit chutney and honey

PROSCIUTTO AND PORCINI MUSHROOMS | 11.00€  
Local prosciutto and porcini mushrooms (under oil)

MIX BOARD | 13.00€  
3 different cold cuts and 3 cheeses, fruit chutney and olives

LICCHIO'S PLATE | 16.00€  
3 different cold cuts and 3 different cheeses, fruit chutney, olives, pickles and bruschette

## Bruschette

GOLOSA | 9.00€   
Bruschette with fresh organic goat cheese and confit cherry tomatoes

ILARIA | 9.00€   
Bruschette with fresh organic goat cheese, figs jam and nuts

SUBLIME | 9.00€  
Bruschetta with lard and confit cherry tomatoes

MIX | 9.00€

VEGAN | 9.00€

TOMATOES | 8.00€

SPECIAL TOMATOES | 9.00€   
Bruschette with fresh tomatoes and local cheese

## Meat plates Typical Tuscan's recipe

PORCHETTA | 12.00€  
Roasted pork served with organic beans

PORK LOIN CARPACCIO | 13.00€  
Lonzino "al Vinsanto" served with fresh salad and freshly grated local cheese, selection of pickles from Puglia and balsamic vinegar from Modena

CHIANTI "TUNA" - HOT | 16.00€  
Beef meat served with organic "cannellini" beans and fresh onion rings

CHIANTI "TUNA" - SALAD | 16.00€  
Beef meat served with tomatos and fresh onion rings

PEPOSO | 14.00€  
Beef meat stewed with black pepper and tomatoes sauce, served with grilled onions

TRIPPA FIORENTINA | 12.00€  
Typical recipe of Florentine cuisine, very tasty despite the "poor" ingredients, with flakes of local cheese

## Truffle plates

BRUSCHETTE MIX WITH TRUFFLE | 12.00€

TARTARE WITH TRUFFLE CARPACCIO | 16.00€  
Tartare with truffle carpaccio in oil served with salad and fresh cherry tomatoes

CHEESES BOARD  
WITH TRUFFLE HONEY | 14.00€   
Selection of fresh and aged cheeses, ricotta, paired with truffle acacia honey

## Tartare (Sergio Falaschi) Tuscan Chianina IGP beef tartare

FALASCHI'S TARTARE | 11.00€  
Tartare served with fresh salad and tomatoes

AROMATIC TARTARE | 13.00€  
Tartare served with capers, shallots, mustard and fresh salad

LICCHIO'S TARTARE | 16.00€  
Tartare served with salad, fresh tomatoes and selection of pickles from Puglia

TARTARE WITH TRUFFLE CARPACCIO | 16.00€  
Tartare with truffle carpaccio in oil served with salad and fresh cherry tomatoes

## Tuscan caprese

MOZZARELLA | 11.00€   
Local mozzarella served with fresh and dried tomatoes, basil and origan

STRACCIATELLA | 13.00€   
Local stracciatella served with fresh and dried tomatoes, basil and origan

## Pappa al pomodoro

PAPPA AL POMODORO | 8.00€   
Typical Tuscan recipe with tomato, bread, garlic and basil with extra virgin olive oil

PAPPA CON STRACCIATELLA | 11.00€   
Typical Tuscan recipe with tomato, bread, garlic and basil with extra virgin olive oil served with local stracciatella

## Service

We apply a 1.50 € par person since all plates are accompanied by high quality products like bread made with traditional local grain, extra virgin organic olive oil and balsamic vinegar.

## Fish plates

ANCHOVIES, BUTTER AND BREAD | 11.00€  
Organic butter, Cantabrian anchovies and ancient grain bread

MICHELE'S ANCHOVIES | 8.00€  
Anchovies fillets with fresh onion and balsamic vinegar

TUNA FILLETS SALAD | 11.00€  
Tuna fillets in olive oil with fresh and dried tomatoes, olives, origan and vinagrette dressing

BUZZONAGLIA SALAD | 11.00€  
Bluefin tuna buzzonaglia with salad, celery, onion, cherry tomatoes, olives and mustard vinaigrette

BUZZONAGLIA FANTASY | 12.00€  
Bluefin tuna buzzonaglia with fennel, onion, orange and olives

TUNA AND BEANS | 11.00€  
Organic "cannellini" beans, Tuna fillets in olive oil and fresh onion rings

SMOKED COD LIVER SALAD | 13.00€  
Smoked cod liver with green salad, olives, dried tomatoes, origan and lemon zests

MOZZARELLA AND ANCHOVIES | 13.00€  
Local mozzarella served with dried tomatoes, anchovies and origan

## Salad, legumes and vegetables

HUMMUS WITH VEGETABLES | 7.00€   
Hummus and fresh carrots, fennel and celery

SALAD WITH LOCAL CHEESES | 9.00€   
Salad with fresh tomatoes, cheese and seeds mix

LICCHIO'S SALAD | 12.00€   
Salad with fresh tomatoes, fresh organic goat cheese and seeds mix

GRILLED VEGETABLES PLATE | 8.00€   
Mix of grilled eggplants, bell peppers and zucchini

PICKLES PLATE | 9.00€   
Selection of pickles (artichokes, dried tomatoes, eggplants, etc...)

ORGANIC CHICKPEAS SALAD | 8.50€   
Organic chickpeas, fresh salad and tomatoes, freshly grated local pecorino cheese

ORGANIC LENTILS SALAD | 10.00€   
Organic lentils, local cheese and eggplants fillets

BOWL OF ORGANIC LEGUMES | 5.00€



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