

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 |

II.OO
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 $\dot{3}$ 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€ **③**

TOMATOES | 8.00€

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

Meat plates Tipical 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 pickels 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

fresh cherry tomatoes

BRUSCHETTE MIX WITH TRUFFLE | 12.00€ ¥

TARTARE WITH TRUFFLE CARPACCIO | 16.00€

Tartare with truffle carpaccio in oil served with salad and

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€

lartare 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€ **V**

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 basi 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 accompained 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€ **V** Hummus and fresh carrots, fennel and celery

SALAD WITH LOCAL CHEESES | 9.00€ **V**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€ **①**

Selection of pickles (artichokes, dried tomatoes, eggplants, etc..

ORGANIC CHICKPEAS SALAD | 8.50€ V

Organic chickpeas, fresh salad and tomatoes, freshly grated local pecorino cheese

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

BOWL OF ORGANIC LEGUMES | 5.00€ **③**





Montespertoli (Firenze)

Dessert

PISTOCCHI'S CAKE | 6.00€ ¥ 🐿

Artisanal chocolate cake available as Classic (dark chocolate) or other flavours (strawberries, pear, coffee, citrus, red hot chilli peppers)

VINSANTO AND CANTUCCINI | 7.00€ ¥

A glass of vinsanto and Cantuccini cookies

BAGGIOLO'S CUP | 5.00€ V

Yogurt and ricotta served with local berries in syrup

HONEY AND CANTUCCINI CUP | 6.00€ V

Yogurt and ricotta served with cantuccini and honey

TIRAMISU'LICCHIO | 7.00€ V

(without mascarpone and eggs)

Yogurt and ricotta served with coffee, cocoa flakes and organic biscuits

LICCHIO'S DESSERT | 5.00€ ¥

Cake of the day

Classic panini

MONTESPERTOLI | 4.50€ With salame, prosciutto or finocchiona

PORCHETTA | 5.50€

I'LICCHIO | 7.00€

Prosciutto toscano, dryed tomatoes, fresh pecorino and

CAMPAGNOLO | 6.00€

Prosciutto toscano and artichokes

RUSTICO | 6.00€

Salame toscano, grilled eggplants and "Galaverna" cheese

TOSCANO | 5.50€

Finocchiona and seasoned pecorino

TOSCANO ESTIVO | 6.00€

Finocchiona, pecorino and bellpeppers patè

SUPERLATIVO | 6.50€

"Lonzino" aged with "Vinsanto" and truffled pecorino cheese

I'TARTUFAIO | 6.50€

Prosciutto toscano and "Beltartufo del Mugello" (truffled fresh cheese)

Seafood panini

IL MATTO | 6.50€

Anchovies, "Galaverna" cheese, fresh onion rings and dried tomatoes

SINERGICO | 5.50€

Anchovies and "Blu di Camporbiano" cheese

ESTIVO | 5.50€

Anchovies, grilled bellpeppers and olives patè

TONNO | 6.00€

Tuna fillets, dried tomatoes and zucchini patè

Special panini

BLORENZ | 7.00€

Porchetta, fresh cheese and hot spicy sauce

GOLOSO | 7.00€

Magazzini's Lardo and confit cherry tomatoes

COME LA PRIMA GUERRA | 7.00€

Prosciutto toscano, pecorino cheese and hot spicy sauce

Vegetarian panini

VEGANO | 5.50€ **③**

Grilled vegetables and vegetables patè

FRESCO | 5.50€ **V**

Ricotta, grilled eggplants and hot spicy sauce

PEPERONCINO | 6.00€ ¥

Red hot chilli pepper pecorino cheese, dried tomatoes and zucchini patè

I'BLU | 5.50€ ****7

"Blu di Camporbiano" cheese and grilled vegetables

Local products sales inside the Bistro

The local products used to compose all the dishes in our menu can be purchased in the Bistro.

Organic extra virgin olive oil, ancient grain sourdough bread, truffles, local cold cuts and cheeses, and Apulian pickles available. Big selection of local and organic wines and beers.

Perfect as a gift idea or as a souvenir of your Tuscan experience.

Water

0,75 liter

Coffee

Torrefazione Leonardo

Cappuccino with fresh milk

MINERAL WATER

Still or sparkling 0,50 liter

1.00€

2.00€

1,50€

Blueberries

Cedrata and Cola

1.00€. Espresso

2.00€ Doble Espresso 2.00€ Americano 1.00€ Barley 1.00€ Ginseng 1.00€ Decaffeinated espresso

Herbal teas - tea

2.50€ Organic Yogi tea

Soft drink

Organic fruit juices 2.50€ 100% fruits with no added sugar different flavours

3.50€ 2.50€ LEMON GREEN TEA

2.50€

Chinotto (myrtle-leaved orange), Tonica (tonic), Aranciata (orangeade),

Beer

SAN GIMIGNANO ORGANIC LOCAL ARTISANAL BREWERY 0.33 L Bottle

Errante - Wheat Saison 5,0% 5.00€ Sigeric - Blonde 5,0% 5.00€ 5.50€ Detour - Amber Ale 6,0% 5.50€ Roma - IPA 5.0% 6.00€ Nikulas - Triple 9,5%

SAN GIMIGNANO ORGANIC LOCAL ARTISANAL BREWERY

Sigeric - Blonde 5,0% Roma - IPA 5,0%

4.50€ Draught beer - small 6.00€ Draught beer - medium

Spirits and dessert wines

4.00€ Vinsanto Vinsanto Fattorie Parri 3.00€ Mirtillino del Baggiolo

Blueberry liqueur (organic) 3.00€ Limoncello Lemon liqueur (organic)

3.00€

With Tuscan artichoke Amaro del Capo 3.00€ From Calabria

Amaro Empolese

China Gambacciani 3.00€ Ancient elixir for a long life **VERMUTH** 4.00€ bianco o rosso 3.00€ Grappa bianca

Nannoni's distillery Grappa riserva 3.50€ Nannoni's distillery

BRANDY 5.00€ Oro dei carati - Nannoni's distillery

GRAPPA DI BRUNELLO

RISERVA Oro dei carati - Nannoni's distillery

ACQUAVITE DI BRUNELLO DA SIGARO TOSCANO

5.00€ Nannoni's distillery

RHUM, WHISKY, GIN 5.00€ Different brands selection

ALLERGENS

Annex II of the EU Food Information for Consumers Regulation No.1169/2011 lists 14 food allergens that must always be labelled in pre-packed and non-prepacked foods. The dishes in the menù may contain the following allergens:

Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats.

Crustaceans for example prawns, crabs, lobster, crayfish.

Peanuts Soybeans. Milk.

Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts.

Celery (including celeriac).

Sesame.

Sulphur dioxide/sulphites, where added and at a level above

10mg/kg in the finished product. This can be used as a preservative in dried fruit.

Lupin which includes lupin seeds and flour and can be found in

types of bread, pastries and pasta. **Molluscs** like clams, mussels, whelks, oysters, snails and squid.