

*"I'm a man of simple tastes. I am always satisfied with the best."  
(Oscar Wilde)*

*This is a genuine local restaurant, located in the hearth of San Frediano, close to the beautiful Carmine Square. In that neighborhood you will find a great combination of history and traditions and you will meet artisans as well as those typical local subjects that know everything about Florence.*

*My proposals come from an ancient, deep, loved and well-known knowledge of meat, handed down from my parents that are Florentine butchers since 1978. My cooking passion, combined with the constant search for the best raw materials and the bond with traditional taste, gives birth to a menu where good flavors are balanced in perfect harmony.*

RISTORANTE  
di LEONARDO LANINI

# Appetizers

Slice of bread with chicken liver 8€  
(1, 4, 7)

Special dish "Le Volte" with cold cuts, cheeses, croutons and pickles 13€  
(1, 4, 7)

Flan with black cabbage, Pecorino cheese foam fondue, garlic crumble and duck speck 16€  
(1, 3, 7)

Slice of roasted bread with rosemary lard and black truffle 16€  
(1, 7)

Low temperature cooked egg with Parmesan fondue, black truffle and saffron sponge 17€  
(1, 3, 7)

"Ribollita" soup and beef tail taco 16€  
(1, 9)

"Pecorino 4 stagioni" Selection of Tuscan pecorino Cheeses from different seasoning 13€  
(7,)

"Nostrale" Selection of 5 Italian cheeses 16€  
(7,)

## First Courses

Homemade potato gnocchi filled with roe deer ragù sauce, pomegranate and Taleggio cheese 16€  
(1, 3, 7, 9)

Tagliolini with fresh black truffle 21€  
(1, 3, 7)

Hand made red wine Pappardella pasta with Chiantigiano ragù sauce and Parmesan cheese air 16€  
(1, 3, 6, 7, 9)

Rice with Porcini mushrooms, lamb meatballs, Tuscan pecorino cheese and aromatic herb "nepitella" oil 18€  
(1, 3, 7)

Hand made Cappellacci pasta filled with stewed duck, red wine reduction sauce and thyme butter powder 17€  
(1, 3, 7, 9)

## Second courses

Mama Daniela's meatballs, milk and chestnut sauce, green beans and paprika biscuits 21€  
(1, 3, 7, 9, 10)

Selected beef cheeseburger, smoked scamorza cheese, black cabbage, tomatoes, stewed shallots and bacon with roasted potatoes 22€  
(1, 3, 6, 7, 11)

Stuffed rabbit pieces with artichokes, caciocavallo cheese and bacon with Jerusalem artichoke cream, pumpkins sage and spinach 26€  
(7, 9)

Sunny-side-up-egg with black truffle 18€  
(3, 7)

Montespertoli Pigeon cooked in three different ways with its sauce, pea cream and red fruit sauce 30€  
(1, 3, 7, 9)



Florentine traditional T-bone steak  
(Minimum 3,3 lb) 6,5€/0,33 lb

Florentine traditional steak  
(Minimum 2,2 lb) 5,5€/0,22 lb

Addition of fresh black truffles plus 10€ per kg of steak

The meat is selected directly by my father, the owner of Lanini Butchers right here on the corner of this street. We prefer the top, Limousine pedigree, with father's cuts taken at 18-24 months from the best heifers of 300-400kg. Their meat is then hung for 3 weeks as a minimum to give the wonderful marbling that gives it a softness, a texture and above all the best flavor. The little fat in the lean meat is moved like this to ensure the optimal taste. We definitely serve the steak here as we like in Florence. That is rare! But we listen to our customers, and serve on a hot cast iron for those who like it cooked well done.

Sliced Limousine Beef-Steak (0,5 Lb):

Flavored Lard with rosemary (3) 23€

Rocket salad, parmesan cheese and balsamic vinegar (7) 23€

Fresh black truffle (3) 28€

Limousine Beef-Fillet (0,5 Lb) With Side Dishes:

Green pepper corn and rosemary with roasted potatoes (3) 30€

P.D.O gorgonzola sauce with grilled vegetables (7) 30€

Fresh black truffle with crispy vegetables ratatouille (3,9) 40€

Beef Limousine Tartare (0,4 Lb):

Chopped burrata cheese and fresh black truffle (7) 25€

"Panzanese" style with capers, onion, olive oil, lemon and parsley (1) 20€

New York's style tartare , with Worcestershire sauce, tabasco drops and egg yolk 20€  
(1, 3, 4, 6, 10)

## Side Dishes

Roasted potatoes 6€

Boiled-Beans 6€

Grilled vegetables 6€

Chickpeas in oil 6€

Tomatoes salad 6€

Green salad 6€

Mixed salad 6€

## Homemade Desserts

Pistachio parfait, creamy chocolate and coffee crumble 8€  
(1, 3, 6, 7, 8)

Special Tiramisù 8€  
(1, 3, 7, 8)

Soft lemon and olive oil plum cake, white chocolate, caramel mousse and  
karkadé gel 8€  
(1, 3, 7, 8)

Home Made Original Tuscan "Cantucci" biscuits and Vin Santo 8€  
(1, 3, 7, 8)

Dark chocolate "Half-cooked" on vanilla cream and raspberry sauce 8€  
(3, 7, 8)

Panna cotta, dark chocolate foam, caramelized pear and hazelnuts biscuit 8€  
(1, 3, 7, 8)

## Beverage

Still or sparkling water 2,5€

Tuscan beer from brewery "26 Nero" 7€

Beer "Menabrea" 330ml (Blond o red) 7€

Coca-Cola, Coca Light or Coca Zero 3€

Fanta 3€

Glass of red wine "Chianti Classico" 7€

Glass of red wine "Chianti Classico Riserva" 9€

Glass of red wine "Rosso I.G.T." 7€

Glass of white wine 7€

Coffee 2€

(Espresso, Decaffeinated, Barley or Ginseng)

Cappuccino 4€

Bitters 3,5€

Delicate o Barrique "Grappa" 4€

Sweet wine 5€

(Zibibbo, Vin Santo or Passito from Pantelleria)

Bread and Cover Charge (for person) 3€

# Allergens

In compliance with EU Regulation 1169/2011, shown below is a list of substances that can cause food allergies and intolerances.

- 1 GLUTEN
- 2 SEAFOOD
- 3 EGGS
- 4 FISH
- 5 PEANUTS
- 6 SOY
- 7 MILK
- 8 NUTS
- 9 CELERY
- 10 MUSTARD
- 11 SESAME SEEDS
- 12 SULFUR DIOXIDE AND SULFITES
- 13 LUPINS
- 14 CLAMS

If present in the dishes of the menu, they are shown with the corresponding number.