

*"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 12€  
(1, 4, 7)

Tripe and "Pappa al pomodoro" (tomato bread soup) with burrata cheese  
and basil oil 16€  
(1, 7)

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

Bruschetta with fresh tomatoes and EVO olive oil from Maiano's farm 7€  
(1)

Low temperature cooked egg with potatoes and leeks, smoked burrata cheese and  
parmesan crumble 16€  
(1, 3, 7)

Rabbit club sandwich and its sauce, Taggiasche olive mayonnaise, rocket,  
pine nuts, tomatoes and bacon 16€  
(1, 3, 7, 8)

"Pecorino 4 seasons" Selection of Tuscan pecorino Cheeses  
from different seasoning 12€  
(7)

"Nostrale" Selection of 5 Italian cheeses 15€  
(7)

## First Courses

Handmade potato gnocchi with seasonal vegetable sauce, citrus ricotta cheese  
and thyme oil 15€  
(1, 3, 7, 9)

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

Spaghetti pasta with carbonara sauce, asparagus and crispy bacon 15€  
(1, 3, 7)

Risotto with quail and its low temperature cooked breast, Gorgonzola cheese  
and escarole 18€  
(7)

Hand made Tortellacci pasta filled with chicken, dehydrated olives, zucchinis  
and Tuscan pecorino cheese 16€  
(1, 3, 7, 9)

## Second courses

Mama Daniela's meatballs, tomatoes sauce, eggplant and buffalo  
mozzarella cheese 21€  
(1, 3, 7, 9)

Cheeseburger with tomíno cheese, broccoli florets, tomatoes, stuffed onion and bacon,  
served with roasted potatoes 22€  
(1, 3, 7, 10, 11)

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

Real duck breast with soy sauce, potato millefeuille and zucchini cream 26€  
(6, 7)

Stuffed chicken thigh with smoked scamorza cheese, spinach and sausage, roasted  
spring onion and mashed carrot 26€  
(7)



### The traditional Florentine T-bone steak

(Minimum 2,2 lb) 5€/0,22 lb

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.

Beef Limousine Tartare (0,4 Lb):

Chopped burrata cheese and fresh black truffle (7) 24€

"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, 10)

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

Flavored Lard with rosemary 22€

Rocket salad, parmesan cheese and balsamic vinegar (7) 22€

Fresh black truffle 27€

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

Green pepper corn and rosemary with roasted potatoes 28€

P.D.O gorgonzola sauce with grilled vegetables (7) 28€

Fresh black truffle with crispy vegetables ratatouille (9) 35€

## Side Dishes

Roasted potatoes 6€

Boiled-Beans 6€

Grilled vegetables 6€

Sautéed seasonal vegetables 6€

Chickpeas in oil 6€

Tomatoes salad 6€

Green salad 6€

Mixed salad 6€

# Homemade Desserts

Crème Brûlée with hazelnuts 7€  
(3, 7, 8)

Special Tiramisù 7€  
(1, 3, 7)

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

Pineapple Cheesecake with dark chocolate and almond grain 7€  
(1, 3, 7, 8)

Semi-cooked dark chocolate and raspberry sauce 7€  
(3, 8)

Pistacchio parfait, puffed rice and chocolate served with white chocolate foam 7€  
(3, 7, 8)



# Beverage

Still or sparkling water 2€

Tuscan beer from brewery "26 Nero" 6€

Beer "Menabrea" 330ml (Blond o red) 6€

Coca-Cola, Coca Light or Coca Zero 3€

Fanta 3€

Glass of red wine "Chianti Classico" 6€

Glass of red wine "Chianti Classico Riserva" 8€

Glass of red wine "Rosso I.G.T." 6€

Glass of white wine 6€

Coffee 2€

(Espresso, Decaffeinated, Barley)

Cappuccino 3€

Bitters 3€

Delicate o Barrique "Grappa" 4€

Sweet wine 5€

(Zibibbo, Vin Santo or Passito from Pantelleria)

Bread and Cover Charge 2,5€

# 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.