

*"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 6€
(1, 7, 12)

Flan with seasonal vegetables, Gorgonzola P.D.O. fondue and crispy bacon 10€
(3, 7)

Special dish "Le Volte" with cold cuts, cheeses, croutons and pickles 11€
(1, 7)

Slice of roasted bread with rosemary lard and black truffle 14€
(1, 7)

"Tagliere Norcino" with a selection of our cold cuts and olives 11€

Creamy cheese with Tuscany raw ham 10€
(1, 7)

Slice of roasted bread with fresh tomatoes, basil and BIO oil from Maiano farm 5€
(1)

Buffalo mozzarella cheese P.D.O. with black truffle and confit tomatoes 16€
(7)

Slice of raw beef with saffron pecorino cheese, fennel, pomegranate
and balsamic vinegar glaze 12€
(7, 8)

"Pecorino 4 stagioni" Selection of Tuscan pecorino Cheeses from different seasoning
11€
(7, 8)

"Nostrale" Selection of 5 Italian cheeses 13€
(7, 8)

First Courses

Homemade potato gnocchi with ragù sauce 13€
(1, 3, 7)

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

Spaghetti with carbonara sauce, artichokes and crispy bacon 13€
(1, 3, 7)

"Gnudi" (gnocchi with courgette flowers and ricotta cheese) on a bed
of tomato sauce and bacon 13€
(1, 3, 7)

Risotto creamed with goat cheese, with toasted hazelnuts, turmeric oil
and coffee powder 14€
(7, 8)

Hand made Ravioli pasta filled with potatoes and porcini mushrooms, served with
light fondue of Taleggio D.O.P. 14€
(1, 3, 7, 8)

Second courses

Mama Daniela's meatballs with cream of milk and sage powder 15€
(1, 3, 7, 9)

Raclette-burger with pickled cucumber, rocket salad, crispy speck and tomato, served
with roasted potatoes 18€
(1, 7, 11)

Stuffed rabbit pieces on a bed of sautéed chicory 20€
(1)

Real duck breast with Classic Chianti reduction and spinach 23€
(12)

Sunny-side-up-egg with black truffle 15€
(3, 7)

Pork tenderloin to the herbs with celeriac cream and caramelized shallot 20€
(9)



The traditional Florentine T-bone steak
(Minimum 2,2 lb) 4,50€/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.

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

Flavored Lard with rosemary 18€

Rocket salad, parmesan cheese and balsamic vinegar (7) 18€

Fresh black truffle 23€

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

Green pepper corn and rosemary with roasted potatoes 26€

P.D.O gorgonzola sauce with grilled vegetables (7) 26€

Juniper oil with sweet and sour onions 26€

Fresh black truffle with crispy vegetables ratatouille (9) 30€

Beef Limousine Tartare (0,4 Lb):

Chopped burrata cheese and fresh black truffle (7) 23€

"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, 10)

Side Dishes

Roasted potatoes 5€

Boiled-Beans 5€

Grilled vegetables 5€

Sweet and sour onions 5€

Sautéed seasonal vegetables 5€

Chickpeas in oil 5€

Tomatoes salad 5€

Green salad 5€

Mixed salad 5€

Homemade Desserts

Crème Brûlée with caramelized figs 6€
(3, 7)

Panna cotta (topped with Nutella, berries, chocolate or caramel 6€
(7)

Special Tiramisù 6€
(1, 3, 7)

Shortcrust biscuit with chantilly cream, fresh fruit and chocolate sauce 7€
(1, 3, 7)

Home Made Original Tuscan "Cantucci" biscuits and Vin Santo 6€
(1, 3, 7, 8)

Soft coconut biscuit, raspberry mousse and lime crumble 7€
(1, 3, 7, 8)

Semi-cooked dark chocolate and raspberry sauce 7€
(1, 3, 7, 8)

Artisanal Desserts

"White truffle" ice-cream with meringues chips drowned in coffee 5€
(3, 7)

"Black truffle" ice-cream with chopped hazelnuts and cocoa 5€
(3, 7, 8)

vanilla ice-cream with pinenuts 6€
(3, 7, 8)

A taste of 4 different ice-cream from craft company "Dai Dai" 7€
(1, 3, 7, 8)

Lemon stuffed with sorbet 5€
(7)

Florentine "Zuccotto" with chocolate flakes 5€
(1, 3, 7)

Fresh Pineapple 5€

Beverage

Still or sparkling water 2€

Tuscan beer from brewery "26 Nero" 5€

Beer "Menabrea" 330ml (Blond o red) 5€

Coca-Cola, Coca Light or Coca Zero 2,5€

Fanta 2,5€

Glass of red wine "Chianti Classico" 5€

Glass of red wine "Chianti Classico Riserva" 7€

Glass of red wine "Rosso I.G.T." 5€

Glass of white wine 5€

Coffee 2€

(Espresso, Decaffeinated, Barley or Ginseng)

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.