

*"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, 7)

Beef tartare "Panzanella" with buffalo mozzarella cheese, roasted bread
and basil olive oil 15€
(1, 7)

Special dish "Le Volte" with cold cuts, cheeses, croutons and pickles 12€
(1, 7)

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

Soft veal with tuna sauce, caper powder and quail egg 15€
(3, 9)

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

Low temperature cooked egg with carrots and potatoes, chives and bacon 14€
(3, 7, 1)

"Pecorino 4 seasons" Selection of Tuscan pecorino Cheeses
from different seasoning 12€
(7, 8)

"Nostrale" Selection of 5 Italian cheeses 15€
(7, 8)

First Courses

Hand made Maltagliati pasta in roe deer ragù sauce 15€
(1, 3, 7, 9)

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

Spaghetti pasta with carbonara sauce, zucchinis and crispy bacon 14€
(1, 3, 7)

Risotto with asparagus and cream toma cheese from Piemonte 15€
(7)

Hand made Tortellacci pasta filled with guinea fowl on Parmesan cream
and eggplant 16€
(1, 3, 7, 9)

Second courses

Mama Daniela's meatballs on tomatoes sauce, burrata cheese and slice of bread 20€
(1, 3, 7, 9)

Brie-burger with scrambled egg, stuffed onion, bacon, salad and tomatoes served
with roasted potatoes 20€
(1, 7, 11)

Sunny-side-up-egg with black truffle 16€
(3, 7)

Real duck breast with Marsala plum sauce, topinambur and green beans 23€
(7, 12)

Stuffed rabbit pieces on potatoes cream, wild fennel oil and forest mushrooms 25€
(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) 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)

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) 33€

Side Dishes

Roasted potatoes 5€

Boiled-Beans 6€

Grilled vegetables 5€

Sautéed seasonal vegetables 6€

Chickpeas in oil 6€

Tomatoes salad 5€

Green salad 5€

Mixed salad 5€

Homemade Desserts

Crème Brûlée with orange zest and dark chocolate 7€
(3, 7)

Special Tiramisù 7€
(1, 3, 7)

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

Cream puffs with praline mousse, Piedmontese nut chocolate creamy
and peaches gel 7€
(1, 3, 7, 8)

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

vanilla ice-cream with pine nuts 7€
(3, 7, 8)

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

Lemon stuffed with sorbet 7€
(7)

Beverage

Still or sparkling water 2€

Tuscan beer from brewery "26 Nero" 6€

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

Coca-Cola, Coca Light or Coca Zero 3€

Fanta 3€

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)

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.