

*"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)

Flan with seasonal vegetables, Pecorino cheese fondue and lard crumble 14€  
(1, 3, 7)

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

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

Roasted beef tongue with boiled beans, green sauce and shallot 16€  
(1, 3, 7, 14)

Low temperature cooked egg with black cabbage cream, pecorino Fossa cheeses, bacon powder and breadsticks 16€  
(1, 3, 7)

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

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

# First Courses

Homemade potato gnocchi with hare ragù sauce, Taggiasche olives  
and wild fennel 15€  
(1, 3, 7, 9)

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

Rice with goat cheese from Piemonte, red & yellow peppers and mint oil 16€  
(7)

Gnudi" (gnocchi with spinach and ricotta cheese), Parmesan foam,  
sage and fry bread 15€  
(1, 3, 7)

Hand made Pappardella pasta filled with veal cheek braised in wine, potatoes cream,  
sour cream and black cabbage 16€  
(1, 3, 7, 9, 12)

## Second courses

Mama Daniela's meatballs, foam yellow pumpkin, artichokes  
and Taleggio cheese cream 20€  
(1, 3, 7)

Lamb ribs with raisins, chestnut cream and braised Kale 28€  
(7, 8)

Burger buns with Tuscan roast pork, mushrooms mayonnaise, salad, marinated  
onions, bacon and boiled egg 22€  
(1, 3, 7, 9, 11)

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

Montespertoli Pigeon cooked in three different ways with its sauce, juniper apples,  
sweet and sour onions 26€  
(1, 7, 9)



### 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.

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€

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)

## 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

Martin sec pear, vanilla foam, almonds and puff pastry 7€  
(1, 3, 7)

Craquelin cream puffs, Chantilly cream, cocoa crumble and chocolate sauce 7€  
(1, 3, 7, 8)

Special Tiramisù 7€  
(1, 3, 7)

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

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

Panna cotta made with goat milk, creamy with gianduia, hazelnut crumble  
and salted caramel 7€  
(1, 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" 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.