



L. FIORENTINO
SCHIACCIATE, PASTA E VINO

ROMA

ANTIPASTI



PAPPA AL POMODORO
Rustic soup from the Tuscan tradition

6€



BRUSCHETTA
Lard, chicken liver, and cherry tomatoes

€5.50



CAPRESE
Mozzarella and tomato

8€



CURED HAM & BUFFALO MOZZARELLA
Tuscan cured ham and buffalo mozzarella PDO

10€



ANGUS CARPACCIO
with oranges, arugula, and Parmesan

12€

CONTORNI



CRISPY POTATO CHIPS

4€



CHICKEN SALAD
with chicken, Parmesan,
cherry tomatoes, black olives,
red onion, and croutons

11€



BUFFALO MOZZARELLA SALAD
with buffalo mozzarella,
Parmesan, cherry tomatoes,
black olives, red onion, and
croutons

11€

DOLCI

SCHIACCIATA LA GOLOSA
Tuscan flatbread with Nutella
and pistachio crumble

6,50€

CHEESECAKE
with mixed berries
whit nutella

4€

TIRAMISÙ
served in a jar with
cantuccio biscuits

4€

TAGLIERI

"BISCHERO" BOARD
Cold cuts and cheeses + 2 glasses of wine €12

board only €9



CURED HAM & SCHIACCIATA BOARD
about 200g of Tuscan cured ham

10€

"IL FIORENTINO" BOARD
Sbriciolona, finocchiona, capocollo, mortadella, buffalo
mozzarella, sun-dried tomatoes, olives, taralli, assorted
cured meats in oil, two bruschettas with spreads and
vegetables, aged pecorino, pear jam or honey, schiacciata.

16€



ALL-CHEESE BOARD
Selection of typical Tuscan cheeses
+ schiacciata

10€



FIRST COURSES

“Flour, eggs, and a little bit of love.”

KIDS' DISH
GNOCCHI WITH
TOMATO SAUCE €7



TAGLIATELLE WITH
WHITE BEEF RAGU €9



GRANDMA'S PICI WITH
CHERRY TOMATOES &
MEATBALLS €10



PICI WITH TOMATO SAUCE,
SAUSAGE & TRUFFLE €12



PAPPARDELLE WITH
PORCINI MUSHROOMS €11



PICI CARBONARA WITH
TRUFFLE €12



PICI CACIO E PEPE €9



PAPPARDELLE WITH WHITE
WILD BOAR RAGU €15



RICOTTA RAVIOLI WITH
PORCINI & TRUFFLE €13



RAVIOLI WITH TOMATO
& BASIL €12



GNOCCHI WITH TOMATO
SAUCE €9



FRESH PASTA JUST LIKE GRANDMA USED TO MAKE.

THE SCHIACCiate



1.FIORENTINA €9.50

Tuscan flatbread, sbriciolona salami, Tuscan green sauce, Tuscan pecorino PDO, artichokes in oil
ALLERGENS 1, 5, 7, 8, 9, 10, 11, 12

2.MICHELANGELO €7.50

Tuscan flatbread, cured pancetta, pecorino cream, roasted zucchini, sun-dried tomatoes in oil
ALLERGENS 1, 5, 7, 10, 11, 12

3. VESPUCCI €11.50

Tuscan flatbread, Tuscan cured ham PDO, buffalo mozzarella, fresh tomato, basil
ALLERGENS 1, 5, 7, 11

4.AMICI MIEI €9.50

Tuscan flatbread, pistachio mortadella, stracciatella cheese, sun-dried cherry tomatoes in oil, pistachio crumble
ALLERGENS 1, 5, 7, 8, 11, 12

5.DANTE €8.50

Tuscan flatbread, finocchiona salami PDO, walnuts, smoked provola cheese, radicchio cream
ALLERGENS 1, 5, 7, 8, 11

6.CIMABUE €9.50

Tuscan flatbread, aged capocollo, arugula, fresh tomato, Parmesan flakes
ALLERGENS 1, 7, 11

7.CAMPAGNOLA €11.50

Tuscan flatbread, sliced roast pork (porchetta), mushroom cream, Tuscan pecorino PDO, sautéed chicory
ALLERGENS 1, 5, 7, 8, 9, 10, 11, 12

8.LEONARDO €11.50

Tuscan flatbread, Tuscan cooked ham, semi-aged Tuscan pecorino, mushroom cream, sliced artichokes
ALLERGENS 1, 5, 7, 11, 12

9.LA DELICATA €10.50

Tuscan flatbread, Black Angus carpaccio, arugula, tomato, and stracchino cheese
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

10.IRRESISTIBILE €8.50

Tuscan flatbread, roast pork (porchetta), baked potato cream, and caramelized onion cream
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

11.SFIZIOSA €10.00

Tuscan flatbread, Tuscan cured ham, stracciatella cheese, artichokes, arugula, and Parmesan flakes
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

12. BASSA TOSCANA €10.00

Tuscan flatbread, cave-aged pecorino, lard, honey, arugula, and walnuts
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

13.RUSTICA €10.50

Tuscan flatbread, Black Angus carpaccio, chicory puntarelle, and artichoke cream
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

14.PARTENOPEA €9.50

Tuscan flatbread, sautéed chicory, ciauscolo salami, smoked provola cheese
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

15.LA SENESE €9.00

Tuscan flatbread, potato cream, smoked provola cheese, Tuscan salami, tomato
ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

THE SPECIALS

16.LA LAZIALE €10.00

Tuscan flatbread, ventricina abruzzese salami, pecorino cream, sautéed chicory

ALLERGENS 1, 7, 11

17.SAPORI INTENSI €10.50

Tuscan flatbread, Tuscan cooked ham, smoked provola cheese, pumpkin cream, walnuts

ALLERGENS 1, 7, 8, 11

18.LA ROMANA €11.50

Tuscan flatbread, sliced roast pork (porchetta), walnut pecorino, green sauce, sun-dried cherry tomatoes in oil

ALLERGENS 1, 5, 7, 8, 9, 11, 12

19.LA LEGGERA €9.50

Tuscan flatbread, Black Angus carpaccio, orange, arugula, extra virgin olive oil

ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

20.ALPINA €9.50

Tuscan flatbread, ciauscolo salami, brie, stracchino cheese

ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

21.CALABRA €11.00

Tuscan flatbread, spicy ventricina salami, roasted eggplant, and stracciatella cheese

ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

22.LA PICCANTE €10.50

Tuscan flatbread, red onion cream, semi-aged pecorino, ventricina salami, walnuts

ALLERGENS 1, 2, 3, 4, 5, 6, 7, 8, 10, 12

THE VEGETARIANS

23. GIARDINO DI BOBOLI 8,00€

Tuscan flatbread, zucchini, eggplant, radicchio cream, stracchino, walnuts

ALLERGENS 1, 5, 7, 8, 11

24.TRICOLORE 10,50€

Tuscan flatbread, bufala mozzarella, green sauce, fresh tomato, crumbled tarallo

ALLERGENS 1, 3, 5, 7, 8, 9, 11

25.FIORENZA 9€

Tuscan flatbread, Tuscan pecorino DOP, sun-dried cherry tomatoes in oil, asparagus cream, arugula

ALLERGENS 1, 5, 7, 11

26.ERBORINATA 8,50€

Tuscan flatbread, creamy gorgonzola, roasted zucchini, yellow cherry tomato confit, arugula, crumbled tarallo

ALLERGENS 1,2,3,4,5,6,7,8,10,12

THE TRUFFLED

27. PONTE VECCHIO 11,50€

Tuscan flatbread, aged capocollo, mushroom cream, truffle cream, semi-aged Tuscan pecorino

ALLERGENS 1,5,7,11,12

28.MAREMMA 9,50€

Tuscan flatbread, finocchiona DOP, crumbled tarallo, truffle cream, arugula

ALLERGENS 1,3,5,11,12

29.IL CICLONE 10,00€

Tuscan flatbread, truffle Tuscan mortadella, gorgonzola with mascarpone, truffle cream, roasted eggplant

ALLERGENS 1, 5, 7, 11, 12

30.LA FRESCA 10,00€

Tuscan flatbread, truffle mortadella, gorgonzola, tarallo, basil, and tomato confit

ALLERGENS 1,2,3,4,5,6,7,8,10,12

THE ARTIST

CREATE YOUR OWN FLATBREAD 7€

CURED MEATS MAX 1

- 1.Pistachio Mortadella
- 2.Wild Boar Mortadella +1€
- 3.Sbriciolona Salami
- 4.Truffle Salami +1€
- 5.Tuscan DOP Prosciutto Crudo
- 6.Tuscan Cooked Ham
- 7.Aged Pancetta
- 8.Aged Capocollo
- 9.Ventricina Abruzzese
- 10.Sliced Porchetta
- 11.Tuscan Salami
- 12.Finocchiona DOP
- 13.Aged Lardo from Cinta 14.Senese +2€
- 15.Ciauscolo +1€

MEAT MAX 1

- 1.Black Angus Carpaccio +1€

CHEESES MAX 1

- 1.Tuscan Pecorino DOP +1€
- 2.Semi-aged Tuscan Pecorino +1€
- 3.Pecorino with walnuts +1€
- 4.Stracchino +0,50€
- 5.Buffalo Mozzarella +3€
- 6.Smoked Buffalo Scamorza +3€
- 7.Smoked Provola +1€
- 8.Grana flakes +0,50€
- 9.Cave-aged cheese +1,50€
- 10.Saffron cheese +1,50€
- 11.Brie +0,50€
- 12.Straciatella +3€

PICKLED/IN OIL MAX 1 (EXTRA +0,50€)

- 1.Sun-dried tomatoes +0,50€
- 2.Artichokes +0,50€

VEGETABLES MAX 1 (EXTRA +0,50€)

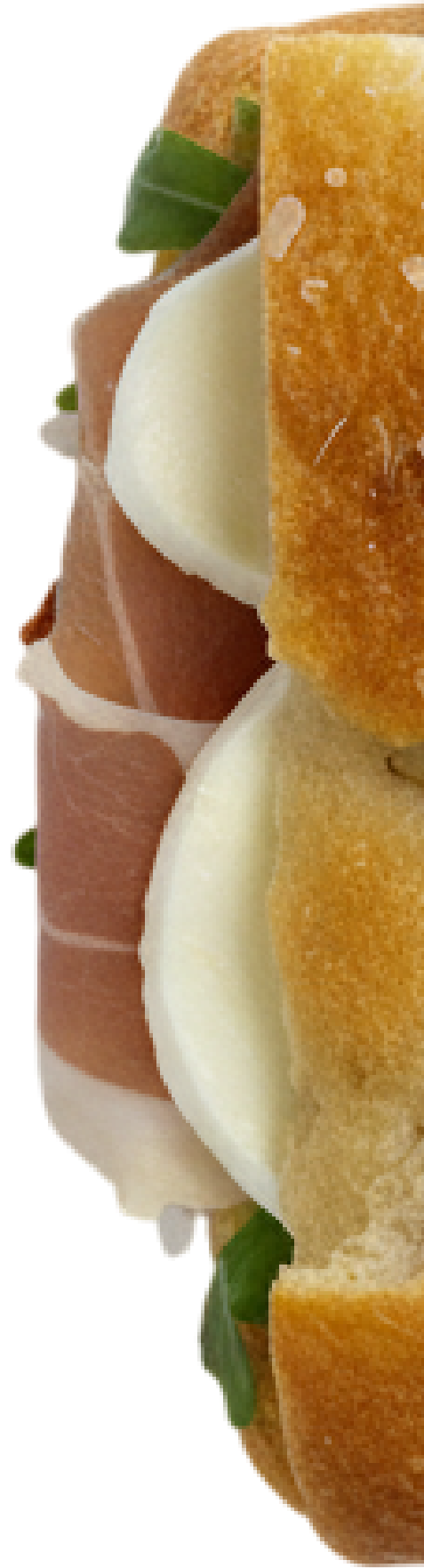
- 1.Arugula
- 2.Cherry tomatoes
- 3.Basil
- 4.Chicory with dried pepper +1€
- 5.Eggplant
- 6.Zucchini

CREAMS MAX 1 (EXTRA +1€)

- 1.Pecorino cream +1€
- 2.Green sauce
- 3.Radicchio cream
- 4.Artichoke cream
- 5.Mushroom cream +0,50€
- 6.Pumpkin cream +0,50€
- 7.Truffle cream +1€
- 8.Gorgonzola with mascarpone +1€
- 9.Acacia honey +1€
- 10.Potato cream +1€
- 11.Asparagus cream +1€
- 12.Red onion cream +0,50€

NUTS & SEEDS MAX 1

- 1.Pistachio crumbs +1€
- 2.Shelled walnuts +0,50€
- 3.Taralli +0,50€



For INTOLERANCES or ALLERGIES, ask the dining staff for the allergen book

LA NOSTRA CANTINA

WHITE WINES

SANTA CRISTINA

VERMENTINO

Bottle: 19€

Glass 100ml: 3,5€

Glass 200ml: 4,5€

BANFI LA PETTEGOLA

VERMENTINO

TOSCANA IGT

Bottle: 27€

SQUARCIASACCHI

VERMENTINO

TOSCANA IGT

Bottle: 22€

FLUNIA VETTARIVA

TOSCANA BIANCO DOC

BIO

Bottle: 22€

MARCHESI DE'

CORDANO DIAMINE

PECORINO

Bottle: 20€

Glass 100ml: 3,5€

Glass 200ml: 5,5€

MARCHESI DE'

CORDANO BRILLA

COCOCCIOLA

Bottle: 20€

Glass 100ml: 3,5€

Glass 200ml: 4,5€

TOSCANA BARBANERA

SANGIOVESE IN

BIANCO

Bottle: 15€

Glass 100ml: 3€

Glass 200ml: 4€

RED WINES

CAMPO ALL'OLMO

MORELLINO DI SCANSANO DOCG

Bottle: €19 Glass 100ml: €4

Glass 200ml: €5.5

CAMPO ALL'OLMO

CHIANTI DOCG

Bottle: €14 Glass 100ml: €3.5

Glass 200ml: €5

CAMPO ALL'OLMO

CHIANTI CLASSICO DOCG RISERVA

Bottle: €19 Glass 100ml: €4

Glass 200ml: €5.5

FRESCOBALDI

NIPOZZANO CHIANTI RUFINA

RISERVA DOCG

Bottle: €40

SQUARCIASACCHI

BOLGHERI DOC 2023

Bottle: €45

SENSI

SANGIOVESE CALAPPIANO TOSCANA IGT

Bottle: €15 Glass 100ml: €3.5

Glass 200ml: €5

MARCHESI DE' CORDANO

AIDA MONTEPULCIANO

Bottle: €18 Glass 100ml: €3.5

Glass 200ml: €4.5

MARCHESI DE' CORDANO

TRINITÀ MONTEPULCIANO

Bottle: €30

BANFI

ROSSO DI MONTALCINO DOC 2021

Bottle: €30

ANTINORI

IL BRUCIATO BOLGHERI DOC

Bottle: €60

BSPARKLING WINES

KURNER

SPUMANTE MILLESIMATO BRUT

Bottle: 15€ Glass 100ml: 3,5€

Glass 200ml: 5€

SANTA CRISTINA SPUMANTE BRUT

Bottle: 20€

Glass 100ml: 3,5€ Glass 200ml: 4,5€

KREVIS

PROSECCO EXTRA DRY

Bottle: 20€ Glass 100ml: 5€

Glass 200ml: 6€

BANFI ROSE

REGALE SPUMANTE ASTI DOCG

Bottle: 25€ Glass 100ml: 5€

Glass 200ml: 6,5€

BEERS

RAFFO GREZZA

3,50€

PERONCINA

2,50€

OUR WINES

IL FIORENTINO-ROSATO

Bottle: 12€ Glass 100ml: 2,5€

Glass 200ml: 4€

IL FIORENTINO-MERLOT

Bottle: 12€ Glass 100ml: 2,5€

Glass 200ml: 4€

IL FIORENTINO-CABERNET

Bottle: 12€ Glass 100ml: 2,5€

Glass 200ml: 4€

IL FIORENTINO-MONTEPULCIANO

Bottle: 12€ Glass 100ml: 2,5€

Glass 200ml: 4€

IF YOU TAKE AWAY -20%