

## - Charcuterie Board -

**TAGLIERE DEGLI ETRUSCHI** (1,2,3,4,5,6,7,8,9,10,11,12,13,14) 14

Tuscan raw ham, pecorino cheese, two bruschetta with chicken liver paté and toasted piadina

**TAGLIERE DEL DATINI** (1,6,7,10) 12

Local mortadella IGP, stracchino cheese and toasted piadina

**TAGLIERE DEL MANNORO (KM 0)** 14

Tuscan raw ham, Local mortadella IGP, Tuscan salami

**TAGLIERE BISANZIA** (1,2,3,4,5,6,7,8,9,10,11,12,13,14) 12

Selection of five bruschetta: Fresh tomatoes and anchovies, Tuscan chicken liver paté, pecorino cheese and caramelized onions, lardo, philadelphia cheese and Tuscan raw ham

**TAGLIERE D'ITALIA** (1,6,7,9,10,11,12) 14

Fresh burrata cheese, pappa al pomodoro, Tuscan raw ham and toasted piadina

**TAGLIERE VEGETARIAN** (1,6,7,9,10,11,12,13) 10

Pappa al pomodoro, Tuscan pecorino cheese, bruschetta with gorgonzola cheese and honey and bruschetta with fresh tomatoes

**TAGLIERE VEGAN** (1,6,9,10,11) 12

Hummus, fresh raw vegetables and bruschetta with fresh tomato



**TAGLIERE LE BARRIQUE**

(recommended for 2) (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Tuscan raw ham, Local mortadella IGP, Tuscan salami, pecorino cheese, two bruschetta with Tuscan chicken liver paté, two bruschetta with fresh tomatoes, toasted piadina, typical pappa al pomodoro, artichokes in oil and... lots of love...

28



## - Crostoni e Piadine -

(Crostone is a big slice of local bread called "Bozza Pratese",  
Toasted Piadina is a flat bread)

**DELLA CAVA** <sup>(1,10,11)</sup>

10

Stewed potatoes\*, lardo and honey

**GENOVESE** <sup>(1,2,3,4,5,6,7,8,9,10,11,12,14)</sup>

10 *vegetarian*

Fresh tomatoes, mozzarella cheese, pesto sauce and rocket

**TORRI** <sup>(1,7)</sup>

10 *vegetarian*

Gorgonzola cheese, pear and rocket

**NENE** <sup>(1,7)</sup>

10

Ham, fresh mozzarella cheese, artichokes in oil and rocket

**DUCCIO** <sup>(1,7)</sup>

13

Tuscan salami, pecorino cheese fondue, rucola and figs marmalade

**DUOMO** <sup>(1,10,11,12)</sup>

8 *vegan*

Stewed potatoes\*, rocket, artichokes in oil and balsamic vinegar glaze

**TOMMY** <sup>(1,7)</sup>

12

Tuscan raw ham, mozzarella cheese, fresh tomatoes and rocket

**ETRUSCO** <sup>(1,7)</sup>

10 *vegetarian*

Pear, Tuscan pecorino cheese, honey and rocket

**PRATESE** <sup>(1,7)</sup>

12

Local mortadella IG'P, philadelphia cheese and figs marmalade

**CARCERI** <sup>(1,7)</sup>

12

Ham, Philadelphia, rocket and taggiasca olives

(Toasted Piadina, flat bread Gluten free + 3,00)





## – 1 cocci –

*(The cocci are bowls from the Tuscan tradition baked in the oven)*

**PAPPA AL POMODORO** <sup>(1,6,9,10,11,12)</sup>

7 *vegetarian and vegan*

*Typica and delicious bread and tomato soup*

**COCCIO LEGGERO** <sup>(7,10,11)</sup>

8 *vegetarian*

*potatoes\*, Philadelphia fondue and red radish*

**COCCIO PERE** <sup>(7,10,11)</sup>

9 *vegetarian*

*potatoes\*, gorgonzola cheese and pear*

**COCCIO GORGO** <sup>(7,10,11)</sup>

10

*potatoes\*, crunchy raw ham and gorgonzola cheese fondue*

**COCCIO COTTO** <sup>(7,10,11)</sup>

8

*potatoes\*, ham and Philadelphia*

**COCCIO GOURMET** <sup>(7,11,12)</sup>

9 *vegetarian*

*potatoes\*, Tuscan pecorino cheese and caramelized onions*

**COCCIO ROASTBEEF** <sup>(7,10,11)</sup>

12

*potatoes\*, Tuscan pecorino cheese and roastbeef*

**COCCIO DANTE** <sup>(7,10,11)</sup>

12

*potatoes\*, Tuscan salami, figs marmalade, Tuscan pecorino cheese fondue*





## - Tartare -

(Local raw beef)



**BIS DI TARTARE** <sup>(7,10,11,12)</sup>

22

(Bis of The Barrique and the Agrumata)

**LE BARRIQUE** <sup>(7,12)</sup>

18

Tuscan pecorino cheese fondue and caramelized onions

**AGRUMATA** <sup>(6,10,11)</sup>

16

Citrus juice and fresh fennel salad

**ISOLANA** <sup>(6,7,10,11)</sup>

18

Fresh tomatoes, taggiasca olives and feta cheese

**MEDITERRANEA** <sup>(6,7,10,11)</sup>

18

Fresh burrata cheese and tomatoes



## - Salads -

**VEGAN** <sup>(10,11,12)</sup>

9 **vegan**

Salad, stewed potatoes\*, rocket, fresh tomatoes, oregano and caramelized onions

**BURRATA** <sup>(7,12)</sup>

12 **vegetarian**

Salad, rocket, fresh tomatoes, fresh burrata cheese and balsamic vinegar glaze

**SOFIA** <sup>(4,7,12)</sup>

12

Salad, tuna fish, fresh tomatoes, pecorino cheese, rocket and balsamic vinegar glaze

**GRECA** <sup>(7)</sup>

12 **vegetarian**

Salad, rocket, taggiasca olives, fresh tomatoes, feta cheese and fresh onions

**NIZZA** <sup>(4,10,11,12,14)</sup>

14

Salad, stewed potatoes\*, rocket, tomatoes, oregano, capers and Cantabrian anchovies



## - Desserts -



**CANT'UCCIO...MISU'** <sup>(1,3,5,6,7,8,10)</sup>

6

(our version of tiramisù, with typical biscuits of Prato soaked in coffee)

### **CHEESE CAKE**

(our version is made with typical almond biscuits from Prato) <sup>(1,7)</sup>

- Plain <sup>(7)</sup> 5
- With red fruits\* <sup>(7)</sup> 5
- With dark chocolate <sup>(7,8)</sup> 5
- With figs marmalade <sup>(7)</sup> 5
- With white chocolate <sup>(6,7)</sup> 6



### **MASCARPONE CREAM** (without egg)

- With Nutella <sup>(5,6,7,8)</sup> 5
- With red fruits\* <sup>(7)</sup> 5
- With dark chocolate fondue <sup>(6,7)</sup> 6
- With white chocolate <sup>(6,7)</sup> 6
- With figs marmalade <sup>(7)</sup> 5
- Drowned in coffee <sup>(7)</sup> 6



**BISCUITS** di Prato, typical with almond <sup>(1,3,5,6,7,8,10,12)</sup>

6

- Almond biscuits served with Vin Santo, traditionally meant for dipping

8

**HOT CHOCOLATE CAKE \*** <sup>(1,3,5,6,7,8)</sup>

5

**HOT CHOCOLATE CAKE \*** with fresh mascarpone cream <sup>(1,3,5,6,7,8)</sup>

7

**PIADINA** with nutella <sup>(1,5,6,7,8)</sup>

5

**PIADINA** gluten free with Nutella <sup>(5,6,7,8)</sup>

8

**PIADINA** gluten free with figs marmellate

8

**FRESH PECORINO CHEESE** with figs marmalade <sup>(7)</sup>

6

**FRUIT OF THE DAY**...ask the waiter.

5





# Allergens

## *The Register of Allergens*

Reg. (Ue) n. 1169/2011 - ReG. (Ue) 78/2014

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO<sub>2</sub>
13. Lupin and products thereof
14. Molluscs and products thereof

(\*) the asterisk marks raw materials frozen at origin as expected by article 19, clause 9, decree 231/17 and annex VI, point 2 according to the EU 1169/2011 Regulation.





## BAR



|                                                                                                                                                                                                                  |   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| <b>San Bernardo Water</b> 0,50 in plastic                                                                                                                                                                        | 1 |
| <i>This water is a low-mineral, lightly mineralized natural water, with a low fixed residue and a reduced content of sodium, potassium and magnesium. Perfect with light dishes, white wine e sparkling wine</i> |   |
| <b>Valverde Water</b> 0,50 in glass                                                                                                                                                                              | 2 |
| <i>water poor in minerals, her lightness it' s perfect with simple dishes, white wine's and bubbles.</i>                                                                                                         |   |
| <b>Valverde Water</b> 0,75 in glass                                                                                                                                                                              | 3 |
| <i>water poor in minerals, her lightness it' s perfect with simple dishes, white wine's and bubbles.</i>                                                                                                         |   |
| <b>Verna Water</b> 0,75 in glass                                                                                                                                                                                 | 2 |
| <i>Tuscan water with medium hardness, perfect with all.</i>                                                                                                                                                      |   |
| <b>San Felice Water</b> 0,37 in glass                                                                                                                                                                            | 2 |
| <i>Tuscan water rich in minerals, perfect with structured dishes and red wine's.</i>                                                                                                                             |   |
| <b>San Felice Water</b> 0,75 in glass                                                                                                                                                                            | 3 |
| <i>Tuscan water rich in minerals, perfect with structured dishes and red wine's.</i>                                                                                                                             |   |

|                                               |      |
|-----------------------------------------------|------|
| <b>Coffee</b>                                 | 2    |
| <i>espresso, decaffeinated, barley coffee</i> |      |
| <b>Stained Coffee.</b>                        | 2    |
| <b>Corretto Coffee</b> (grappa, sambuca)      | 3    |
| <b>American Coffee</b>                        | 2,50 |
| <b>Stained Milk</b>                           | 3    |
| <b>Cappuccino</b>                             | 3    |
| <b>Hot Milk</b>                               | 3    |
| <b>Fresh milk</b>                             | 3    |
| <b>Hot Tea</b>                                | 3    |



*Coperto, service 2, 00 €/cad*





## - DRINKS and COCKTAIL -



### FRUIT JUICE

|        |   |
|--------|---|
| Orange | 3 |
| Peach  | 3 |
| Pear   | 3 |
| Tomato | 3 |

### GLASS DRINKS

|                              |   |
|------------------------------|---|
| Coca Cola                    | 3 |
| Coca Cola zero               | 3 |
| Fanta                        | 3 |
| Sanbitter                    | 3 |
| Campari Soda                 | 3 |
| Crodino                      | 3 |
| Tonic BIO "Galvanina"        | 4 |
| Bitter Lemon BIO "Galvanina" | 4 |



### Classic COCKTAIL

|                                       |   |
|---------------------------------------|---|
| Spritz                                | 6 |
| (Aperol, Campari, Hugo)               |   |
| Americano                             | 6 |
| (Vermut red, Campari e soda)          |   |
| Negroni                               | 6 |
| (Vermut red, Campari e gin beefeater) |   |
| Gin                                   | 6 |
| Tonic / Lemon                         |   |
| Vodka                                 | 6 |
| Tonic / Lemon                         |   |



### Cocktail Alcohol free

|              |   |
|--------------|---|
| Dry or Sweet | 6 |
|--------------|---|

