



I FRATELLINI
TRATTORIA A FIRENZE DAL 1958

APPETIZERS

“La Tartare dei Fratellini”

Veal tartare topped with capers, anchovies, fresh spring onions, tobacco “olio Buono”, field salad, pecorino from Pienza and fresh tomatoes.

25 euros

“Tartare Nuda e Cruda”

Veal tartare topped with “olio Buono”, salt, pepper, salad field and sails of crispy bread.

22 euros

TRIPPA FRITTA E POLPETTINE DI LAMPREDOTTO

Fried tripe and balls of lampredotto
with homemade mayonnaise and green sauce

16 euros

“I Crostini dei Fratellini”

Crostini with chicken liver paté with vin santo

10 euros



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CROSTONE TOSCANO FRESCO E GOLOSO

Crostone of Tuscan bread with crescenza, fresh tomatoes,
“olio Buono”, salt and pepper.

10 euros

TORTINO DEL PESCATORE ELBANO

Breaded Sardine cake filled with seasonal vegetables
on spicy tomato sauce and crescenza cream.

18 euros

GRAN DEGUSTAZIONE DEI FRATELLINI

(x2 people)

Tasting of all our beloved appetizers and salami of our production.

34 euroso



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FIRST COURSES

“LO GNUDO E LE SUE SALSE”

Gnudo is a typical and characteristic Tuscan dish, it is served in the form of soft and delicate balls, composed mainly of fresh ricotta and spinach, with the addition of parmesan and nutmeg.

The neutral and delicate taste allows it to be combined with multiple flavours, from game ragù to fresh vegetables or simple cheese fondues.

GNUDO BUTTER AND SAGE

13 euros

GNUDO GOURMET CON RAGÙ DI MARE

Gnudo with seafood ragù
(squid, calamares, mussels and blue fish)

22 euros

TAGLIATELLA FRESCA CON RAGÙ BIANCO

Fresh homemade egg tagliatelle with white meat sauce flavored with thyme.

16 euros

TAGLIATELLA FRESCA SULLA CACCIAGIONE

Fresh homemade egg tagliatelle with meat sauce of game.

18 euros



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TAGLIOLINO FRESCO AL PESTO DEI FRATELLINI

Fresh homemade egg tagliolino with seasonal pesto.

15 euros

RISOTTO DI MARE

Rice with white fish ragù, prawns and mullet bottarga.

24 euros

LASAGNA DI PESCE

Fresh pasta lasagne with fish sauce and béchamel sauce.

22 euros



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FROM OUR FIREPLACE

*(We use oak or beech wood from our Tuscan forests.
An increasingly difficult reality to find.)*

GRILLED STEAK (florentine cut)

6,00 €/hg

GRILLED FLORENTINE STEAK FROM FRATELLINI

7,00 €/hg

TUSCAN ASADO

Beef brisket with grilled marinated vegetables.

28 euros

GRILLED TOMAHAWK (x2 people)

(Also called “giant steak”, is a cut of the front of the beef loin)

60 euros

OUR GRILL

We produce the sausages in our mountain tavern “I Fratellini da Rosario” in Montemignai (AR) with meats selected by the Casentinesi meat consortium and expertly processed by our butcher Marchino without adding preservatives or colourings. All dishes from the fireplace are accompanied by Fratellini potatoes under ashes.

Montemignai sausage classic/sanbudello/spicy 18 euros

Hamburger on a plate with pecorino cheese and caramelized red onions 17 euros

Chopped chicken leg with herbs 17 euros



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SECONDO COURSES FROM THE KITCHEN

PARMIGIANA WITH EGGPLANTS AND SARDINES

18 euroso

CACCIAGIONE IN DOLCE E FORTE

Game stew with chocolate and raisins.

28 euros

COCCIO DI TRIPPA AL FORNO

Florentine tripe with parmesan cheese and slices of bread.

16 euros

TYPICAL CHEESE TASTING BOARD

Blue” blue cheese, French flowery rind goat’s cheese from Az. Agricola La Poppa, aged pecorino cave DOP, Tuscan salted ricotta accompanied by honey and seasonal jam.

18 euros

SIDE DISHES

Green or mixed salad/ spinach sauteed with garlic and oil/ potatoes in ashes/
chickpeas in oil / beans with oil.

6 euros

Peperonata/ caponata - Grilled vegetables

9 euros



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**DESSERTS OF OUR OWN PRODUCTION AND FRESH FRUIT
8 EUROS**

CHEESECAKE WITH BERRIES OR NATURAL

TIRAMISÙ "I FRATELLINI"

CANTUCCI AND VIN SANTO

**CHOCOLATE SALAMI WITH RED FRUIT, RICOTTA MOUSSE AND A
GLASS OF RUM**

MORBIDO MAGARA

(Soft dark chocolate 70% with whipped cream)

CREME CARAMEL

FRESH SEASONAL FRUIT

SERVICE 3,50 EUROS

DRINKS

Coca Cola/Coca Zero

5 euros

Fanta

5 euros

Thè lemon/peach

5 euros

Birre artigianali da 33 cl

6,50 euros

Birra analcolica "Nastro Azzurro" da 33 cl

6 euros

