

IL MENU'



I FRATELLINI
TRATTORIA A FIRENZE DAL 1958

STARTERS

1 UOVO

CREMOSO E CROCCANTE

Soft-boiled egg, breaded and fried, served on celery root cream and fresh truffle (1,3,5)

22 €



TARTARE AL TARTUFO

Beef tartare with stracciatella di Bufala toscana cheese, fresh truffle on bed of mixed greens (7)

26 €

TARTARE NUDA E CRUDA

Veal tartare seasoned with new olive oil, salt, pepper, field greens, and crispy bread slices (1,6)

22 €



Gluten Free - Communicate your intolerances or allergies when ordering (we do not rule out contamination)



STARTERS

TRIPPA FRITTA E SALVIA FRITTA

Fried tripe and fried sage with homemade
mayonnaise and green sauce (1,3,5,8)

13 €

POLPETTE DI LAMPREDOTTO E SALVIA FRITTA

Lampredotto meatballs and fried sage with
homemade mayonnaise and green sauce (1,3,5,8)

13 €

I CROSTINI DEI FRATELLINI

Chicken liver pâté crostini infused with Vin Santo (1,4,12)

10 €

CROSTONE DI NONNO PICCHIO

Tuscan-style marinated herring with fresh spring onion, celery,
carrot, and parsley on Tuscan bread crostone toasted in the
fireplace (1,4,9)

14 €



STARTERS

GRAN TAGLIERE DEGUSTAZIONE



FORMAGGI

A selection of blue cheese, wine-infused cheese, cave-aged pecorino DOP, truffle pecorino, and French goat cheese from farm "La Poppa" served with honey and seasonal jam (1,7,12)

24 €

GRAN TAGLIERE DEGUSTAZIONE

SALUMI

A selection of cured wild game meats: herb-aged deer fillet, truffle wild boar salami, deer salami, and wild boar sausage (1)

28 €

GRAN DEGUSTAZIONE DEI FRATELLINI

FOR 2 PEOPLE

Selection of all our beloved starters and house-made cured meats (1,3,4,5,7,8,12)

36 €



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FIRST COURSES

LO GNUDO E LE SUE SALSE

Lo Gnudo is a typical and distinctive Tuscan dish, served in the form of soft and delicate dumplings made primarily of fresh ricotta and spinach, with the addition of Parmesan cheese and nutmeg.

Its neutral and delicate flavor makes it versatile, pairing well with a variety of sauces, from wild game ragù to fresh vegetables or simple cheese fondues.

GNUDO BURRO E SALVIA

Traditional Tuscan "Gnudo" with butter and sage (3,7)

13 €

GNUDO GOURMET

Gnudo with blue cheese cream, fresh truffle and truffle-scented oil

(1,3,7)

26 €

RISOTTO ALLO ZAFFERANO DEL CHIANTI

Carnaroli risotto with saffron grown in the Chianti hills (7.9)

22 €



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FIRST COURSES

PASSATELLI IN BRODO DI NONNA BRUNA

Family recipe of Passatelli in capon broth (1,3,7,9)

16 €

TAGLIATELLE CASERECCE CON RAGÙ DI CACCIAGIONE

Homemade tagliatelle with wild game ragù
(seasonal availability) (1,3,9,11,12) * **

16 €

TAGLIOLINO DI PESCE

Fresh homemade egg pasta with white ragù of redfish and mullet

(1,3,4,12) * **

24 €

*FRESH PASTA MADE IN-HOUSE

**GLUTEN-FREE PASTA ALSO AVAILABLE UPON REQUEST



MENÙ

FROM THE GRILL

We use oak or beech wood sourced from our Tuscan forests. A tradition that is becoming increasingly rare to find

CHIANINA GRILLED STEAK 9 € /HG

**CHIANINA FIORENTINA
GRILLED STEAK** 10 € /HG

GRILLED STEAK 6,5 € /HG
Chargrilled steak (Tuscan Fiorentina cut) from our selection of Italian and European meats

FRATELLINI'S FIORENTINA STEAK 7,5 € /HG

TUSCAN ASADO WITH VEGETABLES 28 €
Beef brisket with baked seasonal vegetables

SALSICCIA DI MONTEMIGNAIO 18 €
CLASSICA Classic sausage from Montemignai

TAGLIATA DI COSCIA DI POLLO ALLE 17 €
ERBE AROMATICHE Chicken thigh steak with aromatic herbs

All the dishes "From the Grill" are served with grilled potatoes



MAIN COURSES

OSSOBUCO DEI FRATELLINI

White veal ossobuco cooked at low temperature for 5 hours in diced fresh vegetables served with mashed potatoes (7,9)

34 €

GRAN FRITTO DEI “FRATELLINI”

Mixed fried chicken, rabbit, and assorted vegetables(1,3,5)

24 €

BRACIOLA DEL GOLOSO

Breaded and fried pork chop with melted blue cheese and potato chips (1,3,5,7)

25 €



SPECIAL DISHES

GRAN BOLLITO MISTO DEI FRATELLINI

consisting of beef brisket, homemade cotechino, capon,
tongue, served in boiling broth and accompanied by
horseradish sauce, salsa verde, spicy mayonnaise and
mustard (3,9,10)

33 €

CHIANTI SAFFRON RISOTTO WITH OSSOBUCO (7,9)

MINIMUM FOR TWO PEOPLE

38 € PER PERSON

THE LARGE ROTISSERIE (1)

RESERVATION ONLY

consisting of quail, pork liver with netting, our own
sausage and scamerita, interspersed with bread directly
baked in our open fireplace and served with potatoes
under ashes

33 €



MENÙ

SIDES

GREEN OR MIXED SALAD	6 €
ASH-ROASTED POTATOES	6 €
FRENCH FIRES	6 €
CANNELLINI BEANS WITH FRESH OLIVE OIL	8 €
SEASONAL OVEN-ROASTED VEGETABLES	8 €
FRESH FRIED ARTICHOKE(S) (1,3,5)	13 €

FOR KIDS

PLAIN PASTA OR PASTA WITH TOMATO SAUCE (1,3,7)	7 €
HAMBURGER WITHOUT BREAD OR GRILLED CHICKEN WITH POTATOES	10 €



HOME MADE DESSERTS

8 €

COLD CHEESECAKE
plain or red fruits topping (1,6,7,10)

TIRAMISÙ “I FRATELLINI”
(1,3,6,7,8,10)

CANTUCCI E VIN SANTO
(1,3,5,7,8)

CHOCOLATE SALAMI
with red fruit whipped cream and rum shot (1,3,7,10)

“MORBIDO MAGARA”
Soft chocolate cake with 70% dark chocolate and
whipped cream (3,6,7,8)

 **CREME CARAMEL**
with crunchy powder (3,7)



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MENÙ

DRINKS

“SAN FELICE” WATER 3 €

Glass bottle 75cl

COCA COLA/COCA COLA ZERO 5 €

FANTA 5 €

THÉ LEMON/PEACH da 33 cl 5 €

CRAFT BEERS da 33 cl 6,50 €

NON-ALCOHOLIC BEER “NASTRO
AZZURRO” 6 €

SERVICE €4



MENÙ

SPECIAL

TUSCAN FRESH
TRUFFLE



I FRATELLINI
TRATTORIA A FIRENZE DAL 1958

MENÙ

TUSCAN FRESH TRUFFLE

TO START...

1 UOVO

CREMOSO E CROCCANTE Soft and crispy egg 22 €
on celery root cream and fresh truffle (1,3,5,7)

TARTARE Beef tartare with Tuscan buffalo stracciatella
cheese, fresh truffle on a bed of mixed greens (7) 26 €

TO CONTINUE...

TAGLIOLINO Homemade fresh tagliolino pasta
with fresh truffle and truffle-infused oil (1,3,5) 24 €

GNUDO GOURMET gnudo con crema di formaggio
erborinato, tartufo fresco e olio profumato al tartufo (1,3,7) 26 €

TO CONCLUDE...

FILETTO AL TARTUFO

Beef tenderloin with fresh truffle and ash-roasted potatoes 40 €

