

**IN THIS PLACE,  
NOT JOKING IS FORBIDDEN!**

Expect Florentine sarcasm, music (sometimes loud, sometimes not, sometimes singable, sometimes not)...

You're here for a culinary experience, so let yourself be guided (P.S. not that you have much choice anyway).

And don't ask for well-done meat — true Florentines won't allow it (unless you're a child, pregnant, or have a really good reason)!



**I FRATELLINI**  
TRATTORIA A FIRENZE DAL 1958

# IL MENÙ



I FRATELLINI  
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# TASTING MENU

WELCOME SPARKLING WINE

## FIRST COURSE

### GRAND TASTING BY I FRATELLINI

2 PEOPLE

Tasting of all our beloved appetizers and  
house-made cold cuts (1,3,4,5,7,8,11,12)

## SECOND COURSE

Tagliatelle with game ragù

## THIRD COURSE

2 PEOPLE

Grilled Florentine steak (1.3 kg) with ash-baked potatoes

## DESSERT

Tiramisu or Cantuccini with Vin Santo

Water, service, and coffee included (other drinks excluded)

80 €



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# APPETIZERS

## 1 CREAMY AND CRUNCHY EGG

Soft crispy egg on celeriac cream and fresh truffle (1,3,5,7)

22 €

## PANZANELLA TARTARE

Beef tartare with tomatoes, cucumber, basil, Tuscan bread croutons, and pickled Certaldo onion (1)

24 €

## “NUDA E CRUDA” TARTARE \*\*

Beef tartare with new olive oil, salt, pepper, field salad, and crispy bread (1)

22 €

## TRUFFLE TARTARE

Beef tartare with Tuscan buffalo stracciatella, fresh truffle, and mixed greens (7)

26 €

\*\*GLUTEN-FREE BREAD AVAILABLE UPON REQUEST



Gluten Free – Please inform us of any intolerances or allergies when ordering (cross-contamination cannot be ruled out).



# APPETIZERS

## HERBED CARPACCIO

Marinated beef carpaccio with mixed greens, fresh seasonal mushrooms, and Parmesan petals aged 30 months (7)

26 €

## LARDO AND ANCHOVY CROSTONE

Warm Tuscan bread, Colonnata lard, Cantabrian anchovies, lemon zest, and fresh mint (1,4)

16 €

## CHIANTI TUNA WITH CANNELLINI BEANS AND CERTALDO ONIONS

Pork loin cooked and preserved in oil served with Tuscany cannellini beans and Certaldo onions cut into slices (12,9)

15 €

## TOMATO AND BASIL CROSTONE

Toasted Tuscan bread, Fiorentino tomatoes, balsamic vinegar, and Greek basil (1)

13 €



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## APPETIZERS

### FRIED TRIPE AND SAGE

With homemade mayo and green sauce (1,3,5,8)

14 €

### LAMPREDOTTO MEATBALLS AND FRIED SAGE

With homemade mayo and green sauce (1,3,5,8,9)

14 €

### FRATELLINI'S CROSTINI

Chicken liver pâté crostini with Vin Santo (1,4,7,12)

10 €

### GRAMPA PICCHIO'S CROSTONE

Marinated herring with fresh onion, celery, carrot, and parsley on  
toasted Tuscan bread (1,4,9)

14 €



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## FRATELLINI GRAND PLATTER

### A SELECTION OF SOME OF OUR MOST DELICIOUS APPETIZERS

Selection of cured meats: prosciutto crudo, sopressata, Tuscan salami, and other local specialties; cheese selection: fresh cow's milk cheese, spicy cheese, and semi-aged pecorino from Pienza. Mini tartare of natural scottona beef seasoned with olive oil, salt, and pepper; fried tripe and crispy sage served with green sauce and our homemade mayonnaise; crostini with chicken liver pâté and bruschetta with fresh tomato and basil.

38 €

X 2 PERSONE



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## FIRST COURSE

### GRAGNANO SPAGHETTINO WITH GARLIC, OIL, RED PRAWN TARTARE AND PRAWN BISQUE

Gragnano spaghetti with garlic, oil, red prawn tartare, and  
verdello lemon zest (1,2) \* \*\*

28 €

### HOMEMADE TAGLIATELLE WITH GAME RAGÙ

Ragù based on seasonal availability (1,3,4,9,11,12) \* \*\*

18 €

### CHIANTI SAFFRON RISOTTO

Carnaroli rice with saffron from the Chianti hills (7,9)

23 €

\*FRESH PASTA MADE IN-HOUSE

\*\*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST



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# FIRST COURSE

## GNUDO AND ITS SAUCES

Gnudo is a traditional and distinctive Tuscan dish, served as soft and delicate dumplings made primarily from 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 game ragù to fresh vegetables or simple cheese fondues.

 **GNUDO WITH BUTTER AND SAGE (3,7)**  
14 €

 **TRUFFLE GOURMET GNUDO**  
With clarified truffle butter and summer truffle shavings (1,7) \* \*\*  
25 €

\*FRESH PASTA MADE IN-HOUSE

\*\*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST



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## MAIN COURSE

### **OSSOBUCO BY I FRATELLINI**

Veal ossobuco slowly braised without tomato for 5 hours at low temperature in a dice of fresh vegetables, served with mashed potatoes (7,9)

**34 €**

### **FRATELLINI ROAST BEEF**

Fine Tuscan beef cut with its jus (7,9)

**24 €**

### **TUSCAN FRITTATA**

Light zucchini frittata with taleggio flakes, pink pepper, lemon zest, and a hint of calamint (3,7)

**18 €**

### **BREADED PORK CHOP DRESSED FOR SUMMER**

Breaded and fried Cinta Senese pork chop, topped with a salad of fresh tomatoes and shaved Pecorino di Pienza, served with crispy potato chips (1,5,7)

**26 €**



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## FROM THE WOOD- FIRED GRILL

We use oak or beech wood sourced from our Tuscan forests — a tradition that is becoming increasingly rare

**GRILLED CHIANINA STEAK** 9 €/HG

**FIORENTINA CHIANINA STEAK** 10 €/HG

**GRILLED STEAK** 6,5 €/HG

Florentine cut from our selection of Italian  
and European meats

**FRATELLINI'S FIORENTINA STEAK** 7,5 €/HG

**TUSCAN ASADO WITH ASH-ROASTED  
POTATOES** 28 €

Beef brisket with ash-roasted potatoes

**CLASSIC MONTEMIGNAIO  
SAUSAGE** 18 €

**HERB CHICKEN THIGH CUT** 17 €

All grilled dishes served with ash-baked potatoes



## SPECIAL DISHES

### SAFFRON RISOTTO WITH OSSOBUCO

MINIMUM FOR 2 PEOPLE (7,9)

38 € PER PERSON

### THE GRAND SPIT ROAST

BY RESERVATION ONLY

Quail, pork liver wrapped in caul fat, house-made sausage, pork neck cooked over the open hearth and served with ash-baked potatoes (1)

33 €



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## SIDE DISHES

GREEN OR MIXED SALAD	6 €
ASH-BAKED POTATOES	6 €
FRIED POTATO CHIPS	6 €
CANNELLINI BEANS WITH NEW OIL	8 €
FRIED ZUCCHINI FLOWERS (1,5)	13 €
 GRILLED SWEET PEPPERS WITH GARLIC, OIL AND BASIL	10 €

## KIDS MENU

 PLAIN OR TOMATO PASTA (1,3,7)	10 €
HAMBURGER PLATE OR GRILLED CHICKEN WITH POTATOES	12 €



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## IN CONCLUSION

### TUSCAN CHEESE BOARD

Selection of Tuscan cheeses served with house-made compotes (1,7,12)

24€



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## HOME-MADE DESSERTS

8 €

### COLD CHEESECAKE

plain or with mixed berries (1,6,7,10)

### “I FRATELLINI” TIRAMISÙ

(1,3,6,7,8,10)

### CANTUCCI AND VIN SANTO

(1,3,5,7,8)


### CHOCOLATE SALAMI

With berry ricotta mousse and rum shot (1,3,7,10)

 **BASIL PANNA COTTA**  
(7)

 **LEMON CAPRESE CAKE**  
(3,7,8)

10 €

 **STRAWBERRIES, BASIL, WHIPPED  
CREAM AND WAFER \*\***  
(7)

\*\*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

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## BEVERAGES

TUSCAN WATER "SAN FELICE" 3 €

75cl glass bottle

COKE / COKE ZERO 5 €

FANTA 5 €

LEMON/PEACH TEA (33 cl) 5 €

CRAFT BEERS (33 cl) 6,50 €

NON-ALCOHOLIC "NASTRO  
AZZURRO" 6 €

COVER CHARGE €4





# MENÙ

SPECIAL

TUSCAN FRESH  
TRUFFLE



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## TUSCAN FRESH TRUFFLE

TO START...

### 1 CREAMY AND CRUNCHY EGG

Soft crispy egg on celeriac cream and fresh truffle (1,3,5,7)

22 €

TO CONTINUE...

### HOME-MADE TAGLIOLINI WITH FRESH TRUFFLE

Homemade Tagliolini with fresh truffle and truffle oil (1,3,5)

26 €

TO FINISH...

### TRUFFLE BEEF FILLET

Beef Fillet with fresh truffle and ash-baked potatoes

40 €



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## ALLERGEN LIST

IN ACCORDANCE WITH EU REGULATION NO. 1169/2011, WE INFORM OUR VALUED GUESTS THAT OUR DISHES AND BEVERAGES MAY CONTAIN INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES. OUR STAFF IS AVAILABLE TO PROVIDE SUPPORT OR ADDITIONAL INFORMATION, INCLUDING ACCESS TO DOCUMENTATION, RECIPES, ORIGINAL FOOD LABELS, OR RAW INGREDIENT PACKAGING.

1. **Cereals** containing gluten (wheat, rye, barley, oats, spelt, kamut) and derived products
2. **Crustaceans** and products based on crustaceans
3. **Eggs** and products based on eggs
4. **Fish** and products based on fish
5. **Peanuts** and products based on peanuts
6. **Soy** and products based on soy
7. **Milk** and products based on milk
8. **Tree nuts** (almonds, hazelnuts, walnuts, cashews, pecans, pistachios, Brazil nuts, macadamia nuts)
9. **Celery** and products based on celery
10. **Mustard** and products based on mustard
11. **Sesame seeds** and products based on sesame
12. **Sulphur dioxide** and sulphites in concentrations above 10 mg/kg
13. **Lupin** and products based on lupin
14. **Molluscs** and products based on molluscs

NOTE: OUR HACCP PROCEDURES REDUCE THE RISK OF CROSS-CONTAMINATION, BUT CANNOT ELIMINATE IT ENTIRELY. SOME FOODS MAY COME INTO CONTACT WITH ALLERGENS DURING PREPARATION.



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