

MENU



I FRATELLINI
TRATTORIA A FIRENZE DAL 1958

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TASTING MENU OF TRADITION

WELCOME SPARKLING WINE

FIRST COURSE

GRAND TASTING “I FRATELLINI”

FOR 2 PEOPLE

Tasting of all our beloved appetizers
and homemade cured meats (1,3,4,5,7,8,10,11,12)

SECOND COURSE

Tagliatelle with wild game ragù (1,3,7,9,12)

THIRD COURSE

FOR 2 PEOPLE

Grilled Florentine-style steak 1.3 kg with ash-baked potatoes

DESSERT

Tiramisu or Cantuccini with Vin Santo (1,3,7)

Water, service and coffee included (extra drinks excluded)



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APPETIZERS

“NUDA E CRUDA”

CHIANINA TARTARE **

Chianina beef tartare with new olive oil, salt, pepper, field greens and crispy bread chips (1)

“I FRATELLINI” CROSTINI

Crostini with chicken liver pâté and Vin Santo (1,4,7,12)

FRIED POLENTA CROSTINI WITH WHIPPED COD (1,4,7)

LAMPREDOTTO & FRIED SAGE MEATBALLS

With homemade tarragon mayo and green sauce
(1,3,4,5,8,9)

**GLUTEN-FREE BREAD AVAILABLE UPON REQUEST



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



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SUGGESTED BY I FRATELLINI

SELECTION OF OUR MOST LOVED APPETIZERS



FRIED TRIPE & FRIED SAGE

With homemade mayo and green sauce (1,3,4,5,8)



GOURMET CHIANINA TARTARE

Beef tartare with Tuscan buffalo stracciatella, fresh
truffle on a bed of mixed greens (7,12)



1 CREAMY AND CRISPY EGG

Soft-boiled crispy egg on celeriac cream
and fresh truffle (1,3,5,7,8,12)

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THE GRAND TRADITIONAL BOARD



SELECTION OF SOME OF OUR MOST DELIGHTFUL APPETIZERS

RECOMMENDED FOR 2 PEOPLE

Selection of cold cuts: prosciutto, sopressata, Tuscan salami and other local specialties.

Selection of cheeses: fresh cow's milk, spicy cheese, and semi-aged pecorino from Pienza.

Mini beef tartare with oil, salt and pepper;

Fried tripe and sage with green sauce and our homemade mayo;

Crostini with liver pâté and bruschetta with fresh tomato and basil. (1,3,4,5,7,8,9,10,11,12)



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FIRST COURSES

GNUDO AND ITS SOUCES

Gnudo is a typical and traditional Tuscan dish, served in the form of soft and delicate dumplings made primarily with fresh ricotta and spinach, enriched with Parmigiano cheese and a touch of nutmeg.

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

GNUDO WITH BUTTER & SAGE (3,7)

“THREE P” GNUDO

Gnudo with pear, pecorino and pepper (3,7,12)

GARGANELLI WITH COD SAUCE

Desalted cod in tomato sauce with olives and capers (1,3,4)

*FRESH PASTA HOMEMADE BY US

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TAGLIATELLE WITH WILD GAME RAGÙ

Subject to availability (1,3,9,12) * **



TRUFFLE GOURMET GNUDO

Gnudo with clarified truffle butter and fresh summer truffle shavings (1,3,7,12) * **



PICI WITH OUR “FRATELLINI” WHITE RAGÙ

Pici pasta with white meat ragù and cave-aged pecorino cheese (1,7,9,12)

*FRESH PASTA HOMEMADE BY US

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MAIN COURSES FROM THE KITCHEN

OSSOBUCO

Veal shank cooked low and slow with stewed onions, served
with fried polenta (1,7,9,12)

ROAST BEEF “I FRATELLINI”

Premium Tuscan beef with its own jus (7,9,12)

“ZOCCOLI” OMELETTE

Egg omelette with crispy pork belly, parsley and Parmigiano
Reggiano (3,7)



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“I FRATELLINI” OSSOBUCO

MINIMUM 2 PEOPLE

Veal shank cooked low and slow with stewed onions, served with Carnaroli risotto and 32-month-aged Parmigiano Reggiano (7,9,12)



THE GREAT ROTISSERIE

ONLY BY RESERVATION THE DAY BEFORE

Quail, pork liver wrapped in fat netting, our homemade sausage, and pork shoulder cooked in our open fireplace, served with ash-baked potatoes (1)



FLORENTINE-STYLE COD

Desalted cod fillets, fried then sautéed in tomato sauce with parsley and garlic (1,3,4,5,9,12)



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FROM OUR FIREPLACE



WE USE OAK OR BEECH WOOD FROM TUSCAN FORESTS
—RARE TO FIND THESE DAYS

TUSCAN ASADO

Slow-cooked beef brisket with chimichurri sauce

TRADITIONAL TUSCAN SAUSAGE

GRILLED CHICKEN

GRILLED PORK SHOULDER WITH PIENZA PECORINO (7)

ALL “FROM THE FIREPLACE” DISHES INCLUDE ASH-
BAKED POTATOES



FROM OUR FIREPLACE

GRILLED STEAKS

European Selection Florentine Steak

“I FRATELLINI”

FLORENTINE STEAK

European Selection Florentine Steak

★ GRILLED STEAKS
CHIANINA / MAREMMANA / REGGIANA
(SUBJECT TO AVAILABILITY)

★ FLORENTINE STEAK
CHIANINA / MAREMMANA / REGGIANA
(SUBJECT TO AVAILABILITY)



SPECIAL CUTS FROM AROUND THE WORLD OR DRY AGED

BLACK ANGUS, SASHI, WAGYU
(SUBJECT TO AVAILABILITY)

Ask our staff for available cuts

ALL STEAK DISHES INCLUDE ASH-BAKED
POTATOES



SIDES

GREEN SALAD

MIXED SALAD

ASH-BAKED POTATOES

FRIED POTATO CHIPS (1,5)

CANNELLINI BEANS WITH
NEW OLIVE OIL

FRIED ARTICHOKES (1,5)

FOR KIDS

 PASTA WITH BUTTER
OR TOMATO SAUCE (1,3)

HAMBURGER OR GRILLED CHICKEN
WITH POTATOES

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TO FINISH

TUSCAN CHEESE BOARD

Selection of cheeses with homemade jams
(1,7,12)



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HOUSE DESSERTS

BAKED CHEESECAKE

Plain or with berries (1,3,6,7,10)

CANTUCCI & VIN SANTO

(1,3,5,7,8)

“I FRATELLINI” TIRAMISÙ

(1,3,7,8)

SUGGESTED BY I FRATELLINI



 CAPRESE LEMON CAKE (3,7,8)



CHOCOLATE SALAMI
with berries flavor ricotta mousse & rum shot (1,3,7,10)



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DRINKS

TUSCAN WATER “SAN FELICE”

75cl glass bottle

COKE/ZERO COKE

FANTA

LEMON/PEACH TEA 33 cl

CRAFT BEERS 33 cl

ALCOHOL-FREE BEER “NASTRO
AZZURRO”



MENÙ

SPECIAL

FRESH TUSCAN
TRUFFLE



I FRATELLINI
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FRESH TUSCAN TRUFFLE

STARTER

1 CREAMY AND CRUNCHY EGG

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

FIRST COURSE

HOMEMADE TAGLIOLINI

with fresh truffle & truffle oil (1,3,5)

MAIN COURSE

BEEF FILLET WITH TRUFFLE

Beef Fillet with fresh truffle and ash-baked potatoes



ALLERGEN LIST

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

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

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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