

## VIA DELL'ERTA CANINA




Dazzled by the marbles of Santa Maria del Fiore, dazzled by the flaming bricks of Palazzo Vecchio, you can get lost and find yourself in an unexpected Florence. Turning the corner there is another world, another time that shakes our emotional center of gravity, making us live an extraordinary experience.

A street with a curious name, Via dell'Erta Canina. Canina' for those who climb, derives from its very steep slope leading to the Arno.

It's a very ancient road, it was a shortcut to Siena and Rome since 800. Very tiring, it offers a unique view of the hills, in an enchanted setting, squeezed between the houses and fields and walls of beautiful villas. This area was beloved by Florentine painters of the 1800s such as Borrani, Signorini and Lega. We got lost in the streets, alleys and lanes of Florence, we breathed the air of other times, we found our hearts enriched with emotions and pure beauty.

### ALLERGENI

1. Gluten
2. Crustaceans and derivanties
3. Eggs
4. Fish and derivanties
5. Peanuts and derivanties
6. Soy and derivanties
7. Milk and derivanties
8. Nuts and derivanties
9. Celery and derivanties
10. Mustard and derivanties
11. Sesam and derivanties
12. Sulphire
13. Lupin, molluscs and derivanties

-  vegetarian
-  slow food
-  no gluten



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M E N U



### TRADITIONAL TRAY



Tuscan prosciutto aged 18 months  
Tuscan salame  
Tuscan salame with fennel seeds  
Sopressata (Tuscan cold cut)  
Mature pecorino cheese  
Semi-mature pecorino cheese  
Chicken liver patè croutons  
Vegetarian croutons  
Home-made jam  
Home-made pickled vegetables  
Cream cheese  
Deep fried dough (1,6,7,8,9,10,12)

1 PERSON  
16,00€

2/3 PEOPLE  
28,00€

5/6 PEOPLE  
42,00€

### COCCOLI

Tuscan prosciutto, spreadable  
cheese and deep fried dough

14,00€ (1,6,7,10)



### SEAFOOD SALAD

Warm seafood salad

15,00€ (2,4,9,12,14)

### VEGETARIAN BEPPA TRAY

Caprese skewer  
Aubergine parmigiana  
Baked courgettes  
Galaverna del Palagiaccio cheese  
Vegetable Flan  
Artichokes in oil  
Deep fried dough (1,3,6,7,10,11,12)

16,00€

### SPECIAL CHEESE TRAY

Pecorino from Siena  
Tuscan mature pecorino  
Goat cheese  
Bluecheese  
Parmigiano reggiano Vacche Rosse  
Home made jam (7)

2 PEOPLE  
21,00€

### CHEESE CAKE

Marinated salmon Cheese cake  
with sprouts

15,00€ (1,4,6,7,10)

COVER CHARGE  
2,50€

### SLOWFOOD TRAY

Prosciutto made from grey pork meat  
“Le Selve di Vallolmo”  
Mortadella di Prato “Macelleria  
Mannori”  
Capocollo di Martina Franca  
Pallone di Gravina cheese  
Pecorino cheese  
Mandarine from Ribera jam

25,00€

(1)

### OUR SUGGESTION

Traditional Tray  
Bistecca alla Fiorentina  
in costola (sirloin on the  
bone) 1kg for 2 people

1 Bottle of Chianti  
Monteguelfo DOCG

Water

baked potatoes

2 PEOPLE  
75,00€

### PASTA

Chitarrina with three tomato sauce (Florentine tomato, cherry tomato, yellow  
cherry tomato) and stracciatella cheese (1,3,6,7,9,10)

12,00€

Ravioli stuffed with aubergine, butter and prawns  
(1,2,3,6,7,9,10)

14,00€

Potato dumpling mussels, clams and Florentine courgettes  
(1,3,6,9,10)

16,00€

Maccheroncini with Cinta senese (pork meat from Siena) ragout  
(1,3,6,7,9,10,12)

14,00€

Risotto aged 22 months creamed with truffle and pumpkin flowers  
(7,12)

22,00€

### SECOND COURSES

Beef tartare mustard dressing, anchovies and row vegetables  
(9,10,12)

18,00€

Croaker steak and sauteed chard  
(4,7,9)

20,00€

Hamburger, bun from Panificio Gentile di Gragnano, tomatoes, cucumbers,  
salad, onion mayo, ketchup and chips (1,3,7,10,11)

18,00€

Filet mignon 300gr Jamaican black pepper sauce and side dish  
(7,9,12)

30,00€

Porchetta style roast rabbit with porcini mushrooms

18,00€

### SPECIAL MEAT SELECTION

FROM **MACELLERIA  
SODERI**  
dal 1875

Bistecca alla Fiorentina nel filetto  
PREMIUM selection (minimum size 1,2kg)\*\*  
70,00€/kg

Bistecca alla Fiorentina in costola  
PREMIUM selection (minimum size 1 kg)\*\*  
60,00€/kg

### SIDE DISHES

Chips  
(1)..... 6,00€

Baked potatoes..... 6,00€

Mixed salad  
(9)..... 6,00€

White local beans with EVO  
(9)..... 6,00€

Sauted vegetabled..... 7,00€

Tomato salad (4 different kind  
of tomatoes and basil)..... 8,00€

### FROM THE CHARCOAL

Sliced sirloin..... 20,00€  
baby spinach and balsamic sauce (12)

Bistecca alla Fiorentina (T-bone steak) grilled on charcoal.....55,00€/kg  
(minimum size 1/1,2 kg)

Bistecca alla Fiorentina in costola (sirloin on the bone) grilled on.....46,00€/kg  
charcoal (minimum size 800 gr)

Bistecca alla Fiorentina (T-bone steak) grilled on charcoal Premium 70,00€/kg  
Selection from Macelleria Soderi (minimum size 1,2 kg)\*\*

Bistecca alla Fiorentina in costola (sirloin on the bone) grilled on.....60,00€/kg  
charcoal Premium Selection from Macelleria Soderi (minimum size  
800 gr)\*\*

\*\*Ask to our staff to discovery the Special race Selection of the week.

Some products according to market availability, are  
subjected to rapid temperature reduction to ensure quality  
and safety, as described in the HACCP Plan pursuant to EC  
Reg. 852/04 and Reg. 853/04.

Some products may be frozen at the origin.

In accordance with the provisions of EU Reg. No. 1169/2011

for any information on substances or allergens  
it is possible to consult the appropriate documentation  
which will be provided, upon request, by the service staff.

\*Given the limited production of the principals treated to  
maintain the level of craftsmanship, some products could  
be replaced with other slow food references.