

BEPPA'S FAMOUS CHARCUTERIE BOARD

Selection of cured meats "Il Borgo salumi di Siena"

- Prosciutto crudo
- Salame Dop
- Finocchiona IGP
- Rigatino
- Aged pecorino cheese
- Semi-aged pecorino cheese
- Handmade marmalade
- Handmade pickled vegetables
- Whipped stracchino cheese
- Coccoli (deep-fried dough)



€9 PER PERSON
MINIMUM 2 PEOPLE

BEPPA'S VEGGIE BOARD

- Chickpea hummus, crudité
- Vegetable flan
- Watermelon & Greek feta salad
- Stracciatella cheese
- Homemade pickled vegetables
- Roasted eggplant
- Bruschetta with tomato
- Coccoli (deep-fried dough)



€18 FOR TWO PEOPLE

SUMMER SALAD

Watermelon, red and yellow tomatoes, Greek feta, basil oil, wild mint (7)

€10

COCCOLI

Prosciutto crudo, stracchino cheese, coccoli (deep-fried dough) (6, 7, 8, 11)

€15

CAPRESE CROSTONI

Two crostoni with seasoned tomatoes, stracciatella cheese & basil oil (1, 7)

€15

TRADITIONAL DEEP-FRIED VEAL BRAINS

Deep-fried veal brains, homemade pickled vegetables, garlic mayo (1,3,7, 8,9,11) €12

Hands
in pasta

MACCHERONCINI

Maccheroncini with white Cinta Senese ragù, fennel seeds & Tuscan pecorino (1, 3, 7, 9, 12) €16

RAVIOLI

Ricotta and lemon stuffed pinched ravioli, tomato salad, yellow cherry tomatoes, basil oil (1, 3, 7) €18

PICI

Pici with cacio e pepe, shrimp tartare (1, 2, 4, 7, 12, 13)

€19

SEAFOOD RISOTTO

Risotto vialone nano, seafood, lemon zest (2, 4, 7, 12, 13)

€22

ZUCCHINI LASAGNA

Florentine zucchinis, zucchini blossoms, smoked provola bechamel, herb oil (1, 3, 7)

€14

BEPPA'S SUGGESTION

- 1 Beppa's Charcuterie Board for two (per couple)
- 1 kg of Rib-eye (per couple)
- 1 portion of baked potatoes (per couple)
- 1 portion of Cantucci and Vin Santo (per couple)
- 1 bottle of water (per couple)
- 1 glass of Chianti DOCG (per person)

Service charges included (Min. 2 persone) €42 PER PERSON



SECOND COURSES FROM THE GRILL

Our Florentine cuts dry-aged for at least 4 weeks

Bistecca alla Fiorentina T-Bone grilled on charcoal €60/kg (Minimum cut 1/1.2 kg)

Bistecca alla Fiorentina Rib-eye grilled on charcoal €55/kg (Minimum cut 0.8/1 kg)

Bistecca alla Fiorentina T-Bone PREMIUM €75/kg (Minimum cut 1.2 kg)

Bistecca alla Fiorentina Rib-eye PREMIUM €67/kg (Minimum cut 1 kg)

French fries (1) €6

Three tomato salad €8

French fries, parmesan & truffle (1, 7) €8

Baked potatoes €6

Crunchy Panzanella (1, 8, 11) €8

OUR PARMIGIANA

Eggplant, tomatoes, mozzarella, basil (3, 5, 7) 15€

SLICED SIRLOIN WITH ROSEMARY

Served with baked potatoes (7) 22€

GRILLED OCTOPUS

Served with sweet potatoes (4) 24€

PIEDMONTESE BEEF TARTARE

3 x 70 g of Piedmontese beef tartare, jalapeno sauce, bell pepper & chives to combine as one may wish (7) 18€

TRUFFLE BEEF FILLET

Served with pecorino cream, summer truffle, baked potatoes (7) 35€

VIA DELL'ERTA CANINA

Via dell'Erta Canina is one of the most picturesque corners of Florence.

The origin of the name is very ancient and comes from a novel where it is defined as "the canine slopes for those who climb", due to its steep slope leading to the Arno. In more remote times it was the favourite road for those who went to the basilica of San Miniato al Monte or headed towards Siena.

Here time seems to have stopped; those old cobblestones, uneven and a little neglected, those street lamps, leaning against the bony dry stone walls, tell us about a Florence that was. But what is most striking is the quiet and muffled atmosphere that makes us forget that we are just a step away from the historic centre. What is unforgettable is the view. Curve after curve, all the beauty of Florence is revealed to our eyes; Palazzo Vecchio, the Duomo, Santa Croce.

A real pill of happiness, freedom, whatever we want it to be.

ALLERGENS

1. Gluten
2. Crustaceans and derivatives
3. Eggs
4. Fishes and derivatives
5. Peanuts and derivatives
6. Soy and derivatives
7. Milk and derivatives
8. Nuts and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seed and derivatives
12. Sulphites
13. Lupins, molluscs and derivatives

-  Vegetarian
-  Lactose-free
-  Gluten-free



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BEPPA FIORAIA
OSTERIA CON GIARDINO

MENU

