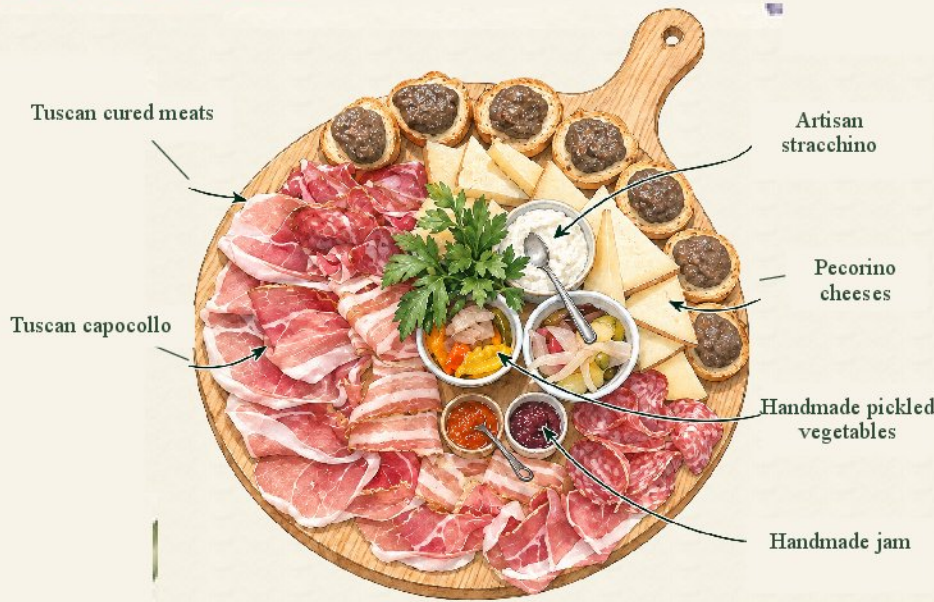


BEPPA'S FAMOUS SHARING BOARD

Tuscan Prosciutto
Tuscan salami DOP
Finocchiona IGP fennel salami
Tuscan capocollo
Aged pecorino cheese
Semi-aged Sienese pecorino
Handmade jam
Handmade pickled vegetables
Artisan stracchino cheese
Coccoli (fried dough bites)

(1, 6, 7, 8, 10, 12)



€9 PER PERSON
MINIMUM 2 PEOPLE

BEPPA'S GARDEN BOARD

Roast pumpkin with Greek feta
Smoked leek
Chickpea and red beetroot hummus
with vegetable crudité
Seasonal vegetable flan
Crostini with pear and blue cheese
Coccoli and stracchino
Handmade pickled vegetables

(1, 3, 5, 7, 8, 9, 10, 12)



€18 FOR TWO PEOPLE

LINGUA ALLA FIORENTINA CON LA SUA SALSA VERDE

Florentine-style beef tongue with salsa verde
(parsley, anchovies, garlic,
extra virgin olive oil).
(3, 4, 9, 10)

10 €

TARTELLETTA UOVO CBT E TARTUFO

Shortcrust tartlet with pecorino mousse,
a slow-cooked egg and truffle.
(1, 3, 7, 8, 9, 12)

12 €

COCCOLI, CRUDO E STRACCHINO

Tuscan Prosciutto, stracchino cheese,
deep fried dough.
(1, 7)

15 €

GRAN VOL-AU-VENT AI FUNGHI

Flaky puff pastry with sautéed mushrooms
and mushroom béchamel.
(1, 7)

8 €



BEPPA SUGGESTIONS

1 Beppa sharing board (for 2 people)
1 kg Rib-eye grilled on charcoal (for 2)
1 portion of roast potatoes (for 2)
Cantucci biscuits and Vin Santo (for 2)
1 bottle of still or sparkling water
1 glass of Chianti DOCG per person

Cover charge included (min. 2 people) €42 PER PERSON



COVER CHARGE €3.00

Handmade pasta

MACCHERONCINI SU CINTA SENESE E FUNGHI PIOPPINI

Maccheroncini with white Cinta Senese pork ragù,
pioppini mushrooms, fennel seeds and Tuscan pecorino.
(1, 3, 9) 14 €

TORTELLI DI PATATE DEL MUGELLO AL RAGÙ

Handmade tortelli stuffed with potato, garlic, parsley,
Florentine beef ragout.
(1, 3, 7, 9, 12) 15 €

TAGLIOLINO AL TARTUFO

Handmade tagliolini pasta, truffle. (1, 3, 7) 18 €

ZUPPA AI FUNGHI

Creamy mushroom soup with
cream, extra virgin olive oil,
garlic and parsley.
(1, 7) 10 €

RISOTTO CACIO E PEPE E TARTARE DI GAMBERI

Pecorino and black pepper risotto with
raw prawn tartare and prawn bisque.
(2, 4, 7, 9, 12) 16 €

LASAGNA DI ZUCCA

Pumpkin cream, roasted pumpkin,
smoked scamorza cheese, béchamel.
(1, 3, 7) 14 €

PAPPARDELLE SUL CINGHIALE

Handmade pappardelle, wild boar ragout. (1, 3, 9) 15 €

FROM THE CHARCOAL GRILL

Our Florentine-style steaks, aged for at least 4 weeks

BISTECCA ALLA FIORENTINA NEL FILETTO

T-Bone grilled on charcoal
(minimum cut 1.2 kg)

€60/kg

BISTECCA ALLA FIORENTINA IN COSTOLA

Rib-eye grilled on charcoal
(minimum cut 0.8 kg)

€55/kg

BISTECCA ALLA FIORENTINA NEL FILETTO PREMIUM

T-Bone grilled on charcoal
(minimum cut 1.2 kg)

€75/kg

BISTECCA ALLA FIORENTINA IN COSTOLA PREMIUM

Rib-eye grilled on charcoal
(minimum cut 1 kg)

€67/kg

PATATINE FRITTE

French fries (1) €6

FAGIOLI ALL'UCCELLETTO

White beans with sage, no tomato. €6

Allergens to be confirmed

INSALATA MISTA

Mixed leaf salad €6

PATATE AL FORNO

Skin-on roast potatoes

TRIFOLATA DI FUNGHI CON NEPITELLA

Sautéed mushrooms with calamint. (1, 7, 9) €8



CINGHIALE ALLA FIORENTINA

Florentine-style wild boar with crisp polenta.
(9, 12) 16 €

BRIE AL FORNO, MIELE NOCI E FRUTTA DI STAGIONE

Baked Brie, honey, walnuts, seasonal fruit.
(recommended for 2) (7, 8) 16 €

BACCALÀ IN TEMPURA SU SALSA LIVORNESE

Deep-fried cod with tomato, garlic, caper and parsley sauce.
(1, 3, 4) 18 €

HAMBURGER DI MANZO DELLA CASA

House-made beef burger in an artisan bun, with tomato, lettuce,
pecorino sauce, French fries and accompanying sauces.
(1, 3, 7) 18 €

TAGLIATA DI MANZO AL ROSMARINO

Sliced beef sirloin, rosemary olive oil and roast potatoes. 22 €

FILETTO DI MANZO AL TARTUFO

Beef fillet with pecorino cream, summer truffle and roast potatoes. (1) 35 €

FILETTO AL CHIANTI

Beef fillet with Chianti wine sauce. (12) 30 €



VIA DELL'ERTA CANINA

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

Its name dates back centuries and comes from an old tale describing it as a punishing climb for anyone walking up it, a reference to its steep slope. In earlier times, it was a favourite route for people heading to the Basilica of San Miniato al Monte or travelling towards Siena.

Time seems to stand still here. The uneven, slightly worn cobblestones and the street lamps set against old dry-stone walls tell the story of a Florence of the past. Above all, the peaceful, sheltered atmosphere makes us forget that we are just a few steps from the historic centre.

What is truly unforgettable is the view. Bend after bend, the beauty of Florence unfolds before us: Palazzo Vecchio, the Duomo and Santa Croce.

A little moment of happiness, free to enjoy whenever we wish.

ALLERGENS

1. Gluten
2. Crustaceans and products thereof
3. Eggs
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites above 10 mg/kg or 10 mg/l, expressed as SO₂
13. Lupin, molluscs and products thereof



vegetarian



lactose-free



gluten-free



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BEPPA FIORAIA

GARDEN RESTAURANT

MENU