

# La Famiglia

Fondata nel 1966

## Antipasti

### CROSTINI DI POLLO

Chopped chicken livers, capers and garlic served on toast (special tuscan dish)

### FAGIOLI AL FIASCO

Beans cooked in a flask with extra virgin olive oil (Florentine speciality)

### CARABACCIA (FAMOUS TUSCAN DISH)

Peas, carrots and onions on garlic toast with a poached egg and pecorino cheese

### ANTIPASTO MISTO ALLA TOSCANA

A selection of Tuscan salami (Bresaola, Crudo Toscano, Finocchiona, Salame Toscano, Capocollo) and crostini

### RUCOLA CON PARMIGIANO

Rocket salad with shavings of parmesan cheese

### MOZZARELLA IN CARROZZA

Deep fried cheese with bread, served with a spicy tomato, garlic and oregano sauce

### MOZZARELLA DI BUFALA E POMODORI FRESCHI

Buffalo mozzarella, fresh tomatoes and basil

### INSALATA MARE E TERRA

Cannellini beans salad with prawns in extra virgin olive oil, parsley and basil (served warm)

### PROSCIUTTO TOSCANO CON MELONE

Cured Tuscan ham, mozzarella and sundried tomato

### BOCCONCINI DI PROSCIUTTO CON SCAMORZA

Smoked cheese rolled in cured ham baked in the oven

### INSALATA DI POLPI CALAMARI

Warm octopus and squid salad, tossed in extra virgin olive oil and lemon juice

### LEGUMI MISTI ALLA GRIGLIA

Mixed grilled vegetables with olive oil and basil

### TONNO ALLA SAN CORRADO

Sliced raw tuna sprinkled with chopped tomatoes, peppers, onions, lemon and olive oil

### MELANZANE ALLA PARMIGIANA

Aubergine with tomatoes and parmesan cheese baked in the oven

## Main Courses

### Zuppe

#### PAPPA AL POMODORO FREDDA O CALDA

Bread, tomato, parmesan, garlic and basil soup (famous Tuscan soup)

#### PASTA E FAGIOLI

Thick bean soup with garlic (vegetarian)

#### MINISTRA D'OVA

Light broth with scrambled egg, lemon juice, parmesan and toasted bread

#### ZUPPA DI VERDURE

Vegetable soup (vegetarian)

### Risotto

#### RISOTTO CON FRUTTI DI MARE

Seafood risotto with prawns, squid, mussels, octopus and parmesan

#### RISOTTO CON LE SEPIE

Risotto with cuttlefish in their own ink

#### RISOTTO MANTECATO

Creamy risotto ready for white truffle

#### RISOTTO AI FUNGHI DI STAGIONE

Risotto with seasonal mushrooms

### Pasta

#### CAPELLINI ALL'OLIO TARTUFATO

Thin egg pasta with white truffle oil, grated black truffle and parmesan cheese

#### FIDELINI AL POMODORO FRESCO

Fine spaghetti with fresh homemade passata tomato sauce and fresh basil (vegetarian)

#### MALTAGLIATI AL PESTO

Misshapen fresh egg pasta served with pesto sauce (contains nuts)

#### PICI ALLA CARBONARA (THE REAL CARBONARA)

Fresh egg spaghetti pasta with black pepper bacon eggs and pecorino cheese

#### GRAMIGNA ALLA MONTANINA

Thick pierced egg spaghetti with pancetta, onions, chilli, pecorino cheese and tomato sauce

#### FUSILLI CON BROCCOLI

Twisted pasta with broccoli, garlic, chilli and parmesan (vegetarian)

#### SPAGHETTI ALLA SCOGLIERA

Spaghetti with mussels, squid, prawns, king prawns, clams garlic tomato sauce

#### PAPPARDELLE AL CINGHIALE

Fresh egg pasta ribbons (hand cut) with a wild boar sauce

#### RIGATONI AL GORGONZOLA

Large macaroni pasta with a gorgonzola sauce

#### PENNE RIGATE CON STRACCHINO E SALSICCIA

Ribbed penne with stracchino cheese and Italian sausage, black pepper

#### SPAGHETTI VONGOLE (SALTY)

Spaghetti with fresh clams, parsley, garlic and chilli

#### LINGUINE CON L'ARAGOSTA

Flat thick spaghetti with half fresh lobster, tomato and garlic sauce

#### FANTASIA DI PASTA

3 various types of pasta and sauces (minimum for 2)

### Pesce

#### SARDINE ALLA BRACE

Grilled fresh sardines served with rocket salad and balsamic vinegar

#### CODA DI ROSPO IN SALSA VERDE

Sliced monkfish, sautéed in a lemon, garlic and parsley sauce served with new potatoes

#### PESCE SPADA ALL' AGRODOLCE

Swordfish topped with onions, courgettes and a balsamic vinegar

#### ORATA AL FINOCCHIO

Sea bream cooked with fennel and white wine

#### SGOMBRO ALLA GRATICOLA

Mackerel grilled with rosemary and a lemon and mint sauce

#### SEPIE IN SALSA NERA CON SPINACI

Squid and cuttlefish ink sauce, garlic and chilli served on a bed of spinach

#### BRANZINO AL VAPORE

Steamed sea bass sprinkled with extra virgin olive oil

#### CALAMARI FRITTI

Deep fried squid served with tartar sauce

#### TONNO FRESCO ALLA GRIGLIA

Fresh grilled tunafish served with a fresh mint, lemon and olive oil sauce

#### GAMBERONI ALLO SPIEDO

Tiger prawns with garlic, parsley and olive oil served with lamb salad

# Main Courses *Continued*

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## Carne

### CARPACCIO

Sliced raw beef served with rucola, parmesan and chef's special sauce

### OSSO BUCO ALLA MILANESE

Shin of veal served with saffron risotto

### PETTO DI POLLO AL TARTUFO

Sliced chicken breast with a delicate truffle and cheese sauce

### PICCATINE AL LIMONE

Veal piccata with lemon sauce with crispy parsnips (organic)

### CONIGLIO ALL'ALVARO

Roast rabbit with rosemary, garlic and a tomato wine sauce served with potatoes Alvaro's way

### MANZO MARIETTA

Thinly sliced beef lightly cooked with garlic and extra virgin olive oil (organic)

### POLLO AL MATTONE

Organic chicken cooked on a brick (rather scorched on outside) served with mustard sauce

### AGNELLO IN PADELLA

Salt marsh lamb steak with garlic and rosemary served very rare (organic)

### FEGATO DI VITELLO ALLA SALVIA

Calf's liver sautéed with sage

### SPIEDINO D'UCCELLI SCAPPATI

Wild boar garlic sausages, skewered with wild boar and bread in extra virgin olive oil served on a bed of swiss chard (typical Tuscan dish)

### TAGLIATA DI MANZO ROBESPIERE

Grilled ribeye of beef served on a bed of crispy salad

### PETTO DI POLLO ALL'ARETINA

Sautéed breast of chicken with balsamic vinegar, olive oil and rucola salad (free range)

### VITELLA ALLA CASALINGA

Thin veal escalope sautéed with rosemary and garlic (organic)

### BISTECCA ALLA FIORENTINA

T-Bone steak cooked over charcoal (served rare only) chianina organic beef

## Seasonal

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### LA BURRATA

Soft and creamy cheese (similar to mozzarella) served with cherry tomatoes, toasted bread and basil pesto

### CARCIOFINI FRITTI

Deep fried baby artichokes (vegetarian)

### ASPARAGI CON SALSA DI FORMAGGIO

Fresh asparagus with a creamy cheese sauce

### COZZE ALLA VERSIGLIESE

Mussels in a garlic and tomato sauce

### BIANCHETTI FRITTI

Deep fried whitebait

### RAVIOLONI CON CARCIOFI GRATINATI AL FORNO

Fresh egg pasta parcels filled with artichokes with a mascarpone sauce, oven baked and finished with a dusting of nutmeg

### FARFALLE CERTOSINA

Bow-tie pasta, with seafood in a creamy tomato sauce

### SCALLOPPINE CON PORCINI

Veal Escalloppes with fresh porcini mushrooms

### FEGATO ALLA VENEZIANA

Julienne cut calf's liver with onions salt and pepper served with mash potatoes

### VITELLO ARROSTO

Thinly sliced roast veal in gravy serve with roast potatoes

### UOVA OCCHIO DI BUE

Fried eggs ready for white truffle

### BRUSCHETTA ALLA ROMANA

Toasted bread with raw chopped tomatoes, garlic and olive oil

### FETT'UNTA

Garlic bread with extra virgin olive oil

## Sides

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### VEGETABLES OF THE DAY (GREEN AND POTATOES)

FRESH SPINACH

EXTRA FINE BEANS

MIXED SALAD

FRIED ZUCCHINI

GREEN SALAD

BROCCOLI WITH CHILLI AND GARLIC

SALAD ON REQUEST

POTATOES

## Desserts

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### Dessert Trolley

FEATURING MANY DESSERTS THAT ARE CHANGED REGULARLY

### Regular Desserts

FRUTTA FRESCA

GELATI ITALIANI (3 FLAVOURS)

DOLCI DAL CARRELLO

### Cheeses

SELECTION OF 6 CHEESES

Chosen by our chef and served with chutney and cracker varieties

ONE CHEESE OF YOUR CHOICE

## Coffee

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ESPRESSO

AMERICANO

CAFFE

CAPPUCINO

DOUBLE ESPRESSO