

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*

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

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

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

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

ESPRESSO

AMERICANO

CAFFE

CAPPUCINO

DOUBLE ESPRESSO