



# MENU

*del Bistrot*

## LIGHT LUNCH

Prosciutto toscano di maiale grigio con melone <i>Tuscan grey pork ham with yellow melon</i>	€ 14.00
Bruschetta con pomodoro fresco, basilico e prosciutto crudo <sup>(1)</sup> <i>Bruschetta with fresh tomato, basil and ham <sup>(1)</sup></i>	€ 14.00
La mozzarella del mugello con pomodoro e basilico <sup>(7)</sup> <i>Mugello mozzarella, tomatoes and basil <sup>(7)</sup></i>	€ 14.00
Gazpacho alla toscana e sedano croccante <sup>(1,12)</sup> <i>Tuscan-style gazpacho and crispy celery <sup>(1,12)</sup></i>	€ 12.00
Farro biologico con pesto e pomodorini <sup>(1,7,8)</sup> <i>Organic spelt with pesto and cherry tomatoes <sup>(1,7,8)</sup></i>	€ 12.00
Pasta di grani antichi con zucchine e menta <sup>(1)</sup> <i>Old seed grains pasta with courgettes and mint <sup>(1)</sup></i>	€ 12.00
Pasta integrale alla checca, pomodoro fresco pecorino <sup>(1,7)</sup> a scaglie e basilico fresco <i>Whole-wheat pasta with fresh tomato, pecorino cheese <sup>(1,7)</sup> flakes and fresh basil</i>	€ 12.00
Polpetta di melanzane al pomodoro con cialdina di pane <sup>(1,9)</sup> <i>Aubergine meatball in tomato sauce with crispy sliced bread <sup>(1,9)</sup></i>	€ 14.00
Tonno del chianti ed insalata di cavolo cappuccio <sup>(4,9,10,12)</sup> <i>Chianti's tuna with marinated white cabbage salad <sup>(4,9,10,12)</sup></i>	€ 16.00
Patty di mucca Pisano con verdura di stagione <i>Beef patty with seasonal vegetables</i>	€ 20.00
Dianella sandwich <sup>(1,3,7,8)</sup>	€ 18.00
Cantucci fatti in casa con vendemmia tardiva <sup>(1,3,7,8,12)</sup> <i>Homemade cantucci with late harvest wine <sup>(1,3,7,8,12)</sup></i>	€ 10.00
Insalata di pesche con menta limone e pinoli <sup>(8)</sup> <i>Peach fruit salad with lemon, mint and pine nuts <sup>(8)</sup></i>	€ 8.00
Selezione di Dessert homemade <sup>(1,3,5,6,7,8)</sup> <i>Selection of homemade dessert <sup>(1,3,5,6,7,8)</sup></i>	min x2 pers. € 18.00

Gentile ospite se hai delle allergie ed intolleranze chiedi al personale informazione sul nostro cibo e bevande  
*Dear guest if you have allergies or intolerances please advise our staff*

**LISTA ALLERGENI:** 1 Cereali contenenti Glutine | 2 Crostacei e Derivati | 3 Uova e Derivati | 4 Pesce e Derivati | 5 Arachidi e Derivati | 6 Soia e Derivati | 7 Latte e Derivati | 8 Frutta con Guscio | 9 Sedano e Derivati | 10 Senape e Derivati | 11 Sesamo e Derivati | 12 Anidride Solforosa e Solfiti in Concentrazione Superiore a 10 mg/kg | 13 Lupini e Derivati | 14 Molluschi e Derivati  
**LIST OF ALLERGENES:** 1 Cereals containing gluten | 2 Crustaceans and products thereof | 3 Eggs and products thereof | 4 Fish and products thereof | 5 Peanuts and products thereof | 6 Soybeans and products thereof | 7 Milk and products thereof | 8 Nuts namely | 9 Celery and products thereof | 10 Mustard and products thereof | 11 Sesame seeds and products thereof | 12 Sulphur dioxide and sulphites > 10mg/kg or 10 mg/l SO<sub>2</sub> | 13 Lupin and products thereof | 14 Molluscs and products thereof