

TENDISPRING



TENDITUTTO € 15 per person, minimum 2 people







**A SHARING MENU TO TASTE ALL OF OUR CHIAPPINI.
CREATIVE, FUN AND DELICIOUS!**

Includes all the dishes below, served as tapas or for sharing:

Chianti-style tuna (Allergens 12)

Our chicken liver pâté with salted caramel crumble (7,8,12)

Cured beef cube with apple and balsamic vinegar (9,12)

-  Chickpea hummus (11)
-  Babaganoush (cold eggplant cream)
-  Cheese mousse with dried fruits (7,8)
-  Tomato gazpacho (1)
-  Pappa al pomodoro croquette (1,3)
-  Pea panna cotta (6,12)

Tuna cooked in olive oil (4)

Salt cod emulsion with crumble (4)

Fried anchovies (1,3,4,9,12)

MAIALE CHE TAGLIERE! (GOLD CUT PLATTERS) € 15

Not the usual tuscan board, but three unique specialties to enjoy.

Prosciutto Bazzone from Garfagnana, "Pata Negra" Lardo, Mortadella di Prato PGI



FORMAGGI DAL BUNKER (CHEESE TASTING) € 15 (7,8)

A real treat for cheese lovers!

Blue cheese, goat cheese and cave-aged pecorino from Genussbunker, served with berries or dried fruit.

TENDIVEGGY € 15 (1,3,11) (also available vegan upon request)

Who said vegetarian can't be delicious?

Enjoy this selection from nature: Chickpea hummus, Babaganoush, Gazpacho, Pappa al pomodoro croquette, pea pannacotta with almond milk

OTHERWISE CHOOSE YOUR FAVORITE CHIAPPINI FOR €4 EACH


il tenditoio





PASTA & CO.

fourteen euro

 **SALTO NEL VERDE** (Allergeni 7,9,12)
Italian typical rice with cheese grilled, crispy outside and creamy inside, served with pea sauce and roasted lemon.

 **CALA, MARIOOO!** (1,12,14)
“Calamarata” pasta with zucchini cream and shredded squid.

LASAGNA LIGHT (WITHOUT GUILT) (1,3,7,9,12)
Deconstructed lasagna with ricotta and asparagus, with white rabbit ragù cut by knife.

 **“PLUMA TOSCANA” DI MAIALE ETRUSCO** (7,12)
Pork pluma steak with white turnip sauce and marinated daikon chips.

SEPIA PRIMAVERA (7,14)
Low-temperature cuttlefish with artichoke salad, mint and parmesan.

PAR TAR TAR (3,10,12)
Beef tartare with truffle mayonnaise and melting onion.

 **SEASONAL VEGETARIAN MAIN COURSE**
Served with salad and skin-on French fries.

SIDE DISHES



 **FRIED VEGETABLES € 7** (All. 1)

 **MIXED SALAD € 5**


 **RUSTIC POTATOES € 5**



DESSERT

seven euro

 **MANGO STICKY RICE** Coconut milk mousse, mango and crumble (All. 1)

 **FONDANT CHOCOLATE** with salted caramel and berries (3,7,8)

CHEESE CARAMEL a cross between cheesecake and crème caramel (3,7)

CANTUCCINI BISCOTTIFICIO BELLI & VINSANTO WINE € 5 (A1,3,7,8)

LEMON SORBET GLUTEN FREE / LACTOSE FREE € 5

Allergenes: 1) Gluten 2) Crustaceans 3) Eggs 4) Fish 5) Peanuts 6) Soy 7) Milk 8) Tree nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites 13) Lupin 14) Molluscs **Please inform us of any food intolerances or preferences upon your arrival.**

All our products may be frozen at the source or rapidly frozen on site using a blast chiller, in accordance with self-monitoring procedures established by Regulation (EC) No. 852/2004 and Regulation (EU) No. 1169/2011. For any information regarding the nature and origin of the products, please contact the restaurant manager.

sixteen euro



MAIN