

*AVAILABLE ON SATURDAYS AND SUNDAYS ONLY

SPECIALTIES

PANCAKES

Mixed berries, whipped cream and maple syrup ^{1,3,7}

13

WAFFLES

Mixed berries, whipped cream and maple syrup ^{1,3,7}

13

FRENCH TOAST

Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}

14

SELECTION OF PASTRIES

Artisanal croissant, jam, honey ^{1,3,7,8}

13

AVOCADO SCHIACCIATA

Focaccia bread, avocado, crescenza cheese, rigatino ^{1,3,7}

16

LOBSTER ROLL

Milk bun, lobster, prawn, mayo, spring onion ^{1,2,3,7,11}

Served with french fries

24

SMASHBURGER

Bun, grass fed burger pattie, caramelised onion, scamorza cheese ^{1,3,7,12}

Served with french fries

20

TUNA BUN

Bun, seared tuna, red onion, dill, green goddess sauce ^{1,3,7,4}

Served with french fries

21

FRUITS & GRAINS

SEASONAL FRUIT ^{VG}

12

GREEK YOGHURT & GRANOLA

Mixed berries ^{V,1,7,8}

10



EGGS

EGGS YOUR WAY

2 eggs any style, sourdough bread ^{V,1,3}

12

TUSCAN TRUFFLED EGGS BENEDICT

Brioche bun, ham, hollandaise sauce, black Tuscan truffle ^{1,3,7}

17

EGGS ROYALE

Brioche bun, gravalax salmon, hollandaise sauce ^{1,3,4,7}

15

EGGS FLORENTINE

Brioche bun, sautéed spinach, hollandaise sauce ^{1,3,7}

13

SHAKSHUKA

Flatbread, fried eggs, spices, tomatoes, bell pepper ^{1,3,7}

14

CROQUE MADAME

Brioche bread, cooked ham, béchamel, fried egg, Gran Mugello Palagiaccio ^{1,3,7,12}

16

FRITTATA

Two eggs, labneh, paprika, spinacino salad ^{3,7}

13

CROISSANT

Pan seared croissant, poached egg, ricotta, arugula, parmesan cheese ^{1,3,7}

14



We use exclusively eggs from organic farming.

A cover charge of 3€ / per person will be applied to all tables. We do our best to serve up dishes using seasonal and locally sourced produce where possible. All seafood products have been blast frozen in compliance with current regulations.

For any additional info on allergens please ask one of our friendly team.

STARTERS

SELECTION OF CRUDO

Red shrimp, rose shrimp, purple shrimp, langoustine, oyster ^{2,4,14}

Served with selection of house sauces

32

TUNA TARTARE

Sun-dried tomato, caper, lemon, spring onion, bread ^{1,4}

20

ALASSIO SALAD

Lamb's lettuce, oxheart tomato, cucumber, yellow datterini tomato, green beans, peaches, smoked salted buffalo ricotta ^{V,7,10,12}

16



PASTA

TROFIE

Basil pesto, beans, potatoes ^{V,1,3,7,8}
(cooking time 15 minutes)

18

HOMEMADE SPAGHETTI

Three tomato sauce, basil, parmesan ^{V,1,3,7}

17

LINGUINE MANCINI PESCATORA

Mussel, clam, pink prawn ^{1,2,3,4,8,12,14}

22

PAPPARDELLE

Wild boar ragù, juniper ^{1,3,7,12}

20



FROM THE GRILL

CHARRED LEEK

Potatoes, capers, lemon, bread croutons ^{VG,1}

18

CHICKEN PAILARD

250g

21

SIRLOIN STEAK

250g

31

SEA BASS FILLET

250g ⁴

27

SIDES

SAUTÉED BROCCOLI ^{VG} 6

FRENCH FRIES^V 6

ROASTED ROSEMARY POTATOES^V 6

ROCKET SALAD 6
Tomato confit, pine nut ^{VG,8,12}

SAGE CHICKPEAS ^{V,7} 6



Drinks



COCKTAILS



WATERCOLOUR SPRITZ 15

Rabarbaro Zucca, Martini Bitter, Strawberry Liquor,
Aqvarello Low Alcohol Sparkling Wine, Grapefruit Soda ¹²

FIERY PASSION MARGARITA 17

Herradura Tequila, Ancho Reyes Green, Passion Fruit,
Tuscan Peppers, Tajin ¹²

MIMOSA 11

Prosecco, succo d'arancia ¹²

TU VO FA 14

Select, Noilly Prat, Hibiscus Tea, Soda water ¹²

HOX MARY 16

Reyka Vodka, Marsala, Tomato Juice, Hox Mary Mix ⁶

BELLI-SSIMO 12

Amaro Santoni, Vino di Visciole, Peach Pureè, Prosecco ¹²



COLD PRESSED JUICES

IL GRULLO

Green Apple, Kiwi, Cucumber, Lettuce

SMALL / LARGE

6.5 // 12

IL BIZZOSO

Apple, Strawberry, Radish, Basil

6.5 // 12

IL VISPO

Apple, Carrot, Jerusalem artichoke, Olivello Spinoso

6.5 // 12

JUICES

FRESHLY SQUEEZED

ORANGE

5

GRAPEFRUIT

5

BOTTLED

PINEAPPLE

4.5

APPLE

4.5

PEACH

4.5

PEAR

4.5



WATER



FILTERED STILL

2.5

FILTERED SPARKLING

2.5

DESSERT

PANCAKES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
WAFFLES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
TIRAMISU ^{1,3,7}	9
BASQUE CHEESCAKE Passion fruit sorbet ^{1,3,7,8}	9
FRENCH TOAST Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}	14
PALAGIACCIO MASCARPONE CRÈMEUX Wine-poached pears, almond crumble, Montigiani Delicato extra virgin olive oil powder ^{1,7,8,12}	9
APPLE TARTE TATIN Vanilla custard ice cream ^{1,3,7}	10
SEASONAL FRUIT ^{VG}	12
VANILLA CUSTARD ICE CREAM ^{3,7}	8
LEMON SORBET ^{VG}	7
SPICED SGROPPINO ¹² Lemon sorbet, Duit Ginger Limonquello, prosecco	12
SELECTION OF PASTRIES Artisanal croissant, jam and honey ^{1,3,7,8}	13



HOT DRINKS

ESPRESSO	2	SPEEDY BREAKFAST TEA	4
MACCHIATO	2.2	EARL GREY TEA	4
FLAT WHITE	3.5	TIE GUAN TIN OOLONG TEA	6
MAROCCHINO	3	GREEN WHOLE LEAF TEA	5
CAPPUCCINO	3.5	TEA JASMINE	6
CAFFE LATTE	3.5		
ORZO ¹	3		
GINSENG ¹	3		
CIOCCOLATA CALDA	4.5		
MATCHA LATTE	4.5		

Coffee is roasted by Origin Coffee.
Certified B Corp.

From Rare Tea Company.
Sustainable Loose Leaf.
Certified B Corp.

V=Vegetarian VG=Vegan 1-Gluten, 2- Crustacean, 3-Eggs, 4-Fish, 5-Peanut, 6-Soy,
7-Dairy, 8- Nuts, 9-Celery, 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin, 14-Molluscs