



HOTEL BRUNELLESCHI  
THE HEART OF FLORENCE

### ...To Start out with...

<b>The tuna fish...</b> <i>Little slice of tuna marinated in the soy and in the sesame Potatoes and almonds cream Fennel ice cream</i>	€ 26,00
<b>Scallops...</b> <i>Grilled, on toast and wrapped in the lard Salad of cauli-flower, anchovies and olives Garlic sauce</i>	€ 25,00
<b>Quail...</b> <i>Stuffed Tuscan quail Bread, beets, apples &amp; bacon With quail egg &amp; port wine reduction</i>	€ 24,00
<b>Foie-gras declination...</b> <i>Confit and pan brioche Ganache, bread and black salt Roasted with figs Ice cream and onion marmalade</i>	€ 24,00
<b>Panzanella salad with bread &amp; Vegetable (veg. option)</b> <i>As they make it in Florence</i>	€ 17,00

### Fresh pasta and not only...

<b>"Gnudi" with ricotta cheese and spinaches</b> <i>Carpet shells, cefalo bottarga Broccolis cream</i>	€ 26,00
<b>"Martelli" Semolina Pasta</b> <i>Lobster and tomatoes concasse Crounchy artichokes</i>	€ 25,00
<b>Two-coloured ravioli with chocolate</b> <i>Filled with duck and vegetables Veal sauce</i>	€ 23,00
<b>La carbonara...</b> <i>Fresh tagliolini pasta with pepper &amp; pecorino cheese Eggs &amp; bacon with smoked sauce</i>	€ 23,00
<b>Rice spaghetti (veg. option)</b> <i>Vegetable &amp; fresh tomatoes Basil sauce</i>	€ 20,00



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### ...Meat & Fish

<b>Rockfish....</b> <i>"Cacciucco"</i> <i>Mollusc and sheets of bread</i>	€ 29,00
<b>Sword fish...</b> <i>Roasted sword fish</i> <i>Certaldo's onion cream and sepia</i>	€ 27,00
<b>Lamb...</b> <i>Rack of lamb and potatoes "ratte" with rosemary</i> <i>Brazed shank with violet potatoes purée</i>	€ 26,00
<b>Duck...</b> <i>Glazed duck breast in Moretti Beer grand crue</i> <i>Potatoes and glazed shallots</i>	€ 25,00
<b>Fiorentina steak...</b> <i>Steak of Angus Irlanda</i> <i>Steak of Fassona-scottona Piemontese</i> <i>Fresh beans &amp; vegetable from the market</i>	€ 08,00/hg € 12,00/hg
<b>Vegetables flan with Valdostana Fondue (veg. option)</b>	€ 20,00

### ...Desserts...Temptations...

<b>Il gianduiotto...</b> <i>Gianduiotto chocolate Cheese Cake</i> <i>Biscuit of hazelnut</i> <i>Caramel</i>	€ 14,00
<b>Seasonal Citrus...</b> <i>Lemon Cake</i> <i>Red orange Ice cream</i> <i>Pink grape fruit Jelly</i>	€ 14,00
<b>The Cappuccino...</b> <i>Coffee and milk hot cake</i> <i>Double ice cream</i> <i>Coffee mousse with milk and coffee sauce</i>	€ 14,00
<b>Almond...</b> <i>Soft Bavarian Cream</i> <i>Crunchy nougat</i> <i>Ice Cream</i>	€ 14,00
<b>Crepes Cornets...</b> <i>Filled with Vanilla Ice Cream</i> <i>Vanilla ice cream</i>	€ 20,00