

RETROGUSTO

Menù

Important: communicate any food allergies and intolerances, thanks.

* See Table and Allergens Book

* Ask for Gluten Free Bread

Hot Focaccia

€ 8

Fiorentina: Raw Ham, Pecorino Cream and Artichokes

Toscana: Finocchiona, Pecorino Cream and Grilled Zucchini

Spanish: Jamon Serrano Iberico Reserva 24 Months, Cherry Tomatoes, Oil, Salt and Pepper

Tasty: Tuscan Bacon, Black Truffle Honey and Caramelized Onions

Spring: Tomato, Mozzarella, Grilled Zucchini, Oil and Salt

Hot Crostini

(4 slices of bread, perfect for share)

€ 8

Sicilia: Sicilian Anchovies, Caramelized Onions and Cream Cheese

Napoli: Friarielli Vegetables, Wild Boar Sausage and Mozzarella

Calabria: Buffalo Mozzarella, Hot Nduja and Chives

Carrara: Truffle Cream of Tuscan Lard, Cherry Tomatoes and Crushed Hazelnuts

Tartufino: Buffalo Mozzarella and Tuscan Black Truffle

Vegan: Grilled Zucchini, Caramelized Onions and Cherry Tomatoes

“TartarBurghers”

**Chianina Beef Tartare served Warm in a Sandwich like an
Hamburger**

**(All Tartares are processed with Oil, Salt, Thai Curry and
Lemon Juice)**

TartarBurgher “Truffled”

**With Buffalo Mozzarella, Artichoke Cream, Tuscan Black
Truffle and Chopped Almonds**

14 €

TartarBurgher “Tasty”

**With Cream of Dried Tomatoes, Pecorino di Siena, Crunchy
Bacon, Artichokes and Chopped Hazelnuts**

12 €

TartarBurgher “Marinaro”

**With Philadelphia Cheese, Caramelized Onions, Sicilian
Anchovy Fillets and Pistachio Crumbs**

12 €

Cutting Boards

(All our cured meats are gluten and lactose free)

Tuscan Cutting Board (for 1 Person)

**(Tuscan Raw Ham, Finocchiona, Pecorino di Siena, Pear
Mustard)**

10 €

Tuscan Cutting Board (for 2 People)

**(Tuscan Raw Ham, Finocchiona, Wild Boar Salami,
Pecorino di Siena, Pear Mustard)**

20 €

Tuscan Cutting Board (for 3 People)

**(Tuscan Raw Ham, Finocchiona, Wild Boar Salami, Lardo
di Carrara, Pecorino di Siena, Pear Mustard)**

30 €

Tuscan Cutting Board (for 4People)

**(Tuscan Raw Ham, Finocchiona, Wild Boar Salami, Lardo
di Carrara, Pecorino di Siena, Pecorino Toscano Fresco, Pear
Mustard, Truffle Honey)**

40 €

Vegetarian dishes

Lorenzo's Palace

(Layered composition of Warm Bread, Grilled Zucchini,
Caramelized Onions, Cherry Tomatoes and Buffalo
Mozzarella)

12 €

Vegetarian Cutting Board

(Fresh Vegetables with home made Chickpea Hummus,
Fresh Pecorino Cheese, Dried Fruit, Vegan Crostini)

20 €

Tomatoes Bruschetta

7 €

Focaccia Spring

Crostone Tartufino e Crostone Vegan

(See Description Above)

Tuscan Traditional Typical Dishes

(In collaboration with the Osteria Fumetti)

Tuscan Ribollita

(Stale bread soup, with beans, black cabbage, hood
cabbage, savoy cabbage, beets, carrots, celery, leeks,
potatoes and tomatoes)

8 €

Eggplant Parmesan

(With tomato, bechamel, mozzarella, Parmesan and
basil)

12 €

Stewed Wild Boar

(Boar stew cooked in red wine with sage, rosemary,
cloves, bay leaves, onion, celery, carrot, black
pepper and juniper)

12 €

Pulled Pork with Caramelized Onions

(Shoulder of pulled pork, marinated with spices
and cooked at low temperature for 10 hours)

12 €

TASTING MENU

(All included)

€25 per Person

CHOOSE YOUR STARTER BETWEEN

CROSTONI or FOCACCIA

Paired with a welcome spritz or glass of wine



CHOOSE YOUR MAIN COURSE BETWEEN

TARTARBURGERS or CUTTING BOARDS

Paired with a glass of wine chosen together with the Sommelier



CHOOSE YOUR DESSERT BETWEEN

HOMEMADE TUSCAN CANTUCCI

With Vin Santo

OR

CHOCOLATE TASTING

With Glass of Spiced Rum

Water and cover charge included