

“ **L'arte del mangiare bene
non è cosa da poco** ”

La casa della Chianina

Lungarno 23 nasce attorno all'idea di un gruppo di amici decisi nel portare a conoscenza quei tagli di carne, rigorosamente di razza Chianina, che traggono origine dalla tradizione gastronomica toscana.

La carne di razza Chianina arriva così sulla vostra tavola secondo una cortissima filiera produttiva e distributiva, che mira ad offrire un prodotto dalle origini antiche, oggi riproposto in chiave moderna.

I nostri piatti vengono preparati unicamente con ingredienti stagionali, di prima qualità, provenienti da piccole realtà artigianali del territorio Toscano e non solo.

La genuinità e la qualità organolettica/nutrizionale delle nostre proposte sono garantite dagli allevatori della zona di origine con un' accurata selezione di questa nobile razza di bovini.

Vitellone Chianino nell'alimentazione e nella dieta:

ALIMENTI	PROTEINE	GRASSI (lipidi)	AMIDI e ZUCCHERI	CALORIE Kcal	COLESTEROLO Mg/100g
VITELLO	20.7	1.0	0.1	92	71
VITELLONE MAGRO	20.3	3.1	0	113	65
VITELLONE CHIANINO	22.5	1.2	0	101	50
POLLO INTERO	19.1	11.0	0	175	96
MOZZARELLA	19.9	16.1	4.9	243	97
PROSCIUTTO CRUDO	22.2	31.2	0	370	92
GRISSINI	12.3	13.9	69.0	443	0



English Menu

Appetizers

1.6.7.11	Small Chianina sushi (8 pieces)	€ 14,00
1.6.7.11	Big Chianina sushi (15 pieces)	€ 24,00
1.7	Millefeuille of grilled vegetables on basil flavored burrata cheese cream	€ 8,00
1.7	Cocchettino of "pappa al pomodoro" with burrata cheese and fresh truffle	€ 10,00
1.7.11	Chianina croquettes in pistachio crust on cream of potatoes	€ 12,00
7	Chianina tartare bites with orange and avocado, cherry tomatoes and burrata cheese on basil cream	€ 13,00
1.3.7	Fried fresh pasta tortellini with parmesan cream and fresh black truffle	€ 13,50
7.12	Cheese Plateau: Four excellences (Phitivier Poivre, Cave-matured 120g, flavored with garlic oil and chili, Castelmagno DOP) with matching home-made jams	€ 20,00
	Tuscan handcrafted cold cuts from our niche producers	€ 17,00
"Cheese Corner"		
	Castelmagno DOC with home-made pear jam	€ 10,00
	Phitivier Poivre (soft dough) with caramelized red onion	€ 9,00
	Pecorino cheese aged in cave 120gg with pepper jam home-made	€ 10,00
	Pecorino flavored with garlic, oil and chili 30gg stag, with acacia honey	€ 9,00

First courses

1.3.7.	Filled gnocchi carbonara style	€ 14,50
1.3.7.9.12	Tortello mugellano with Chianina ragù, pecorino flakes and fried rosemary	€ 15,00
1.3.7.	Fresh tagliolino pasta with tomato coulis, burrata cheese and basil	€ 13,00
1.3	Home-made Pici pasta sienese style with crunchy bread crumbs	€ 13,50
7.8.12	Risotto with pesto of zucchini flowers, walnuts, almonds and flakes of pecorino romano cheese	€ 14,50

Our Chianina meat IGP

“Historians”

3.10	Slice sirloin steak with roasted potatoes and mayonnaise by our kitchen	€ 28,00
1.10	Tartare 200g seasoned by our kitchen (egg of your choice)	€ 23,00
1.3.7.9.10.11	Chianina dish: Tartare, Roast beef, marinated Carpaccio and mini hamburger	€ 27,00
3.10	Marinate carpaccio in mediterranean herbs with beaten cherry tomatoes, misticanza and mayonnaise by our kitchen	€ 16,50
7	Carpaccio with fior di latte mozzarella, diced tomato and parmesan flakes	€ 16,00
9.12	Roast beef with misticanza salad and its cooking sauce	€ 15,00

“Our Excellences”

1.3.4	Fried tenderloin steak with tuna sauce and caper fruit	€ 34,00
1.7.12	Plateau of our 4 tartares seasoned with: fresh truffle; orange and mint flavored; burrata cheese and cherry tomato; Calvados	€ 28,00
9.7	Florentine-style veal ossobuco with peas cream risotto	€ 20,00
9.12	Chianti braised cheek with tempura of asparagus tips	€ 18,00

Hamburgers

To enrich the bond with the territory we decided that our proposals of burgers were assigned the names of the most famous bulls of the main farms of Valdichiana.

All our burgers will be served with:

Homemade sesame sandwich, salad, tomatoes, stewed onion and fresh French fries.

* For gluten intolerant customers we serve gluten free sandwiches and flat bread.

“Hamburgers of the day”

1.3.4.7.11	Hamburger 180g with fried zucchini flowers filled with mozzarella and anchovies	€ 23,00
1.3.7.8.11	Hamburger 180g with pistachio fondue and fresh pecorino cheese	€ 22,00

“Our classics”

1.3.7.11	Drago – The founding father Hamburger 180g	€ 16,00
1.3.7.11	Bando – The international Hamburger with fontina cheese 180g	€ 16,50
1.3.7.11	Donetto – World record for weight and size Hamburger 180g with crispy bacon	€ 16,50
1.3.7.11	Giogo – The most prolific bull in the history Hamburger 180g with avocado sauce and spicy nduja	€ 17,00
1.3.7.11	Tecnico – The supreme beauty of form Hamburger 180g with butter flavoured with herbs	€ 16,50
1.3.7.11	Zinzo – Beauty reference in the Valdichiana Excellent huge hamburger, served preferably rare 300g	€ 24,00
1.3.7.11	Zelante – In the 70's used to compete against Zinzo for being the most beautiful bull - Double hamburger with crispy bacon and pecorino cheese	€ 29,00
1.3.7.11	Cinta Hamburger 180g with local bacon	€ 17,00
1.3.7.11	H. Tutto Hamburger 180g with fontina cheese, crispy bacon, avocado sauce and spicy nduja	€ 19,00
1.3.7.11	Chicken Burger Local chicken with grilled eggplant, zucchini and parmesan cream slightly truffled	€ 16,00
1.3.7.11	Kid's Hamburger Hamburger 130g	€ 14,50

Vegetarian

“Veg Hamburger”

1.3.7.11	Quinoa burger with carrots, zucchini, potatoes, eggs and parmesan	€ 16,50
	Soia burger, gluten free (vegan solution)	€ 16,00

Salads

1.3.7.4	Caesar Salad: Romana salad, grilled local chicken breast, toasted croutons, parmesan flakes and caesar sauce	€ 15,00
7.11	Lungarno 23: Misticanza salad, green apple, flakes of parmesan, crispy bacon and sesame seeds	€ 13,50
7.8	Cacio & Pera: Misticanza salad, pecorino cheese, pears, walnuts and acacia honey	€ 13,50
4.7	Mediterranea: Misticanza salad, fior di latte mozzarella cheese, tomatoes, Mediterranean anchovies and black olives	€ 14,00
11	Vegan salad: Misticanza salad, avocado, pineapple, organic mixed seeds, raisins and tofu	€ 14,00

Side dishes

Baked mixed vegetables	€ 6,00
Sautéed spinach	€ 6,00
Fennel salad and oranges	€ 6,00
Roasted potatoes	€ 6,00
Fresh fried potatoes	€ 5,00
Mixed salad	€ 5,00

Beers

Draft beers – Birrificio Angelo Poretti

Blanc 5% - Kronengourg cl 300	€ 5,50
Blanc 5% - Kronengourg cl 400	€ 7,50
9 luppoli bohemian pils cl 300	€ 5,50
9 luppoli bohemian pils cl 400	€ 7,50
6 luppoli bock red beer double malt cl 300	€ 5,50
6 luppoli bock red beer double malt cl 400	€ 7,50

Craft beers

Grano Verna (Consorzio Agr. Siena) – light beer – cl.75	€ 16,00
Iris (S. Quirico D'Orcia) – blonde beer- cl.75	€ 19,00
Giulitta (S. Quirico D'Orcia) – red beer- cl.75	€ 19,00
Buonamici (Borgo al Cornio) – red beer- cl.33	€ 9,00
Mercatale (Borgo al Cornio) – light beer- cl.33	€ 9,00
Le Carceri (Borgo al Cornio) – amber beer – cl.33	€ 9,00

Traditional beers

4 luppoli (Angelo Poretti) – unfiltered- cl.33	€ 6,00
Menabrea cl.33	€ 6,00
Menabrea cl.66	€ 6,00
Nastro Azzurro cl.33	€ 6,00
Corona cl.33	€ 6,00
Heineken cl.33	€ 6,00
Gluten-free beer cl.33	€ 8,00

Soft drinks

Naturalized drinking water

The water supplied is treated through a microfiltration system and supplied neat or with the addition of carbon dioxide.

Indication provided pursuant to comma 5 Art. 13 D-Lgs. 181/03

Water 0,75 lt	€ 2,50
Mineral water bott. 0,50 lt	€ 1,50
Sparkling mineral water Perrier®	€ 2,50
Coca Cola 0,33 lt	€ 4,00
Aranciata 0,25 lt	€ 4,00
Schweppes Lemon/Tonic 0,25 lt	€ 4,00
FuzTea (limone/pesca)	€ 4,50
Fruit juice	€ 4,00
Orange juice	€ 6,00
Alcohol free beer cl.33	€ 6,50

Cafe

Coffee	€ 2,50
Barley coffee	€ 3,00
Cappuccino	€ 5,00
Tea and infusions	€ 5,00

Desserts

Ask for the Dessert menu/Spirits menu to your waiter

Cover € 3,30

