

“ **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 filie a 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 die ta:

| 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

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|----------|---|---------|
| 1.6.7.11 | Chianina sushi (9 pieces) (from Friday to Sunday) | € 15,00 |
| 1.7. | Fried tortellini (pasta) with Parmesan cream and black truffle | € 13,00 |
| 7.8.9. | Yellow pumpkin bites with sauteed porcini mushrooms, crunchy speck and taleggio cheese | € 10,00 |
| 1.7.11.8 | Chianina croquettes in pistachio crust on cream of potatoes | € 12,00 |
| 4.11 | Chianina tartare bites: avocado, sesame (and aromatized oil); mullet roe | € 13,50 |
| 3.7.8.12 | Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain | € 10,50 |
| 7.8.12 | Cheese Plateau: Four excellences (Camembert, 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 | € 18,00 |
| <hr/> | | |
| | “Cheese Corner” | |
| | Castelmagno DOC with home-made pear jam | € 10,00 |
| | Camembert (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

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| 1.7 | Cocchettino of pappalato with stracciatella cheese and basil cream | € 11,00 |
| 1.3.7 | Ravioli pasta (homemade) filled with pecorino cheese and pear on Castelmagno cheese (Piemonte DOP) fondue and fresh truffle | € 17,00 |
| 1.3.7.9.12 | Pici pasta with our Chianina ragù, pecorino cheese flakes and fried rosemary | € 15,50 |
| 1.3.7. | Fresh tagliolino pasta with tomato coulis, burrata cheese and basil | € 13,50 |
| 1.3.7. | Homemade pumpkin gnocchi filled with carbonara style | € 16,00 |
| 7 | Beetroot risotto with caprino cheese fondue drops and fried black cabbage | € 15,00 |

Our Chianina meat IGP

“Traditionals ”

| | | |
|---------------|---|---------|
| 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) | € 24,00 |
| 1.3.7.9.10.11 | Chianina dish: Tartare, Roast beef, marinated Carpaccio and mini hamburger | € 28,00 |
| 3.10 | Citrus fruits marinated carpaccio with julienne of fennel and mayonnaise by our kitchen | € 17,00 |
| 9.12 | Roast beef with misticanza salad and its cooking sauce | € 15,00 |

“Our Excellences”

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|---------|--|---------|
| 7.10.12 | Fillet steak with green peppercorn sauce and roasted vegetables | € 34,00 |
| 1.7.12 | Four tartares plateau seasoned with: fresh black truffle; olives and capers powder, burrata cheese; Calvados | € 28,00 |
| 9.7 | Florentine style veal ossobuco with San Gimignano saffron risotto | € 22,00 |
| 12 | Florentine style peposo with fried polenta sticks | € 19,00 |

Side dishes

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| | "Fagioli all'uccelletto" (Baked Beans) | € 6,00 |
| | Grilled vegetables | € 6,00 |
| 8 | Fennel salads with oranges and walnuts | € 6,00 |
| | Roasted potatoes | € 6,00 |
| | Fresh fried potatoes | € 6,00 |
| | Mixed salad | € 5,00 |

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 bun.

“Hamburgers of the day”

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| 1.3.7.11 | Hamburger 180g with potatoes and cherry tomatoes millefeuille | € 23,00 |
| 1.3.7.11 | Hamburger 180g with eggplant cream aromatized with curry and Cinta senese lardo | € 22,00 |

“Our classics”

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|----------|--|---------|
| 1.3.7.11 | Drago – The founding father Hamburger 180g | € 17,00 |
| 1.3.7.11 | Bando – The international Hamburger with fontina cheese 180g | € 17,50 |
| 1.3.7.11 | Donetto – World record for weight and size Hamburger 180g with crispy bacon | € 17,50 |
| 1.3.7.11 | Giogo – The most prolific bull in the history Hamburger 180g with spicy sauce (made with avocado and nduja) | € 18,00 |
| 1.3.7.11 | Tecnico – The supreme beauty of form Hamburger 180g with butter flavoured with herbs | € 17,50 |
| 1.3.7.11 | Zinzo – Beauty reference in the Valdichiana Excellent huge hamburger, served preferably rare 300g | € 25,00 |
| 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 | € 18,00 |
| 1.3.7.11 | H. Tutto Hamburger 180g with fontina cheese, crispy bacon and Giogo sauce (made with avocado and nduja) | € 20,00 |
| 1.3.7.11 | Chicken Burger Local chicken with grilled eggplant, zucchini and parmesan cream slightly truffle | € 16,50 |
| 1.3.7.11 | Kid's Hamburger Hamburger 130g | € 14,50 |

Vegetarian

“Veg Hamburger”

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| 1.3.7.11 | Quinoa burger with carrots, zucchini, potatoes, eggs and parmesan | € 16,00 |
| 1.3.6.7.11 | Soia burger, gluten free (vegan solution) | € 16,00 |

Salads

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| 1.3.4.7 | Caesar: 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 |

Desserts

Ask your waiter the dessert menù and spirits list

Beers

Draft beers – Birrificio Angelo Poretti

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| 1664 Blanc 5% cl.300 | € 5,50 |
| 1664 Blanc 5% cl.400 | € 7,50 |
| 8 luppoli Pilsner 4,6% - Angelo Poretti cl.300 | € 5,50 |
| 8 luppoli Pilsner 4,6% -Angelo poretti 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

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|---|---------|
| 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) – blond beer- cl.33 | € 9,00 |
| Le Carceri (Borgo al Cornio) – amber beer – cl.33 | € 9,00 |

Traditional beers

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|--|--------|
| 4 luppoli (Angelo Poretti) – unfiltered- cl.33 | € 6,00 |
| 9 luppoli IPA with citrus hops (Angelo Poretti) - cl. 33 | € 6,00 |
| 7 luppoli Blanche with floreal hops (Angelo Poretti) - cl.50 | € 7,00 |
| Menabrea cl.33 | € 6,00 |
| Nastro Azzurro cl.33 | € 6,00 |
| Corona cl.33 | € 6,00 |
| Heineken cl.33 | € 6,00 |
| Gluten-free beer cl.33 | € 6,50 |

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

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|----------------------------------|--------|
| 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 |
| Peach/Lemon Tea | € 4,50 |
| Fruit juice | € 4,00 |
| Orange juice | € 6,00 |
| Alcohol free beer cl.33 | € 6,50 |

Cafe

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

Cover € 3,30