

“ **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	Chianina sushi (9 pieces)	€ 15,00
	Cous cous with stir-fry seasonal vegetables	€ 10,00
1.3.4.9.12	Croutons with lampredotto: in zimino style; green sauce	€ 12,00
1.7	Montanarine (little fried pizza): cherry tomatoes and bufala dop; mascarpone cheese, leeks and chives	€ 12,00
1.7.8	Chianina croquettes in pistachio crust on cream of potatoes	€ 13,00
4.11	Chianina tartare bites: avocado and sesame oil; cherry tomatoes and anchovy powder	€ 14,00
4.8.12	Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain	€ 11,50
	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
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	<b>“Cheese Corner”</b>	
	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 - Pasta

1.7	Potato leek soup with pecorino cheese fondue and croutons	€ 11,00
1.3.7	Fresh tagliolini pasta with tomato sauce, burrata cheese and basil	€ 13,50
1.3.7	Ravioli pasta (home-made) filled with pecorino cheese and pear flavored with butter and sage and fresh black truffle	€ 17,00
1.7.9.12	Pici pasta with our Chianina ragù, pecorino cheese flakes and fried rosemary	€ 16,00
3.7	Florentine style gnudi with roasted bell pepper cream	€ 15,00
1.3	Spaghetti carbonara style with asparagus and local crunchy bacon	€ 16,00
7.12	Risotto with pigeon and powder of spinach, juniper and bay leaf	€ 16,00

# Our Chianina meat IGP

## “Traditionals”

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3.10	Sliced sirloin steak with roasted potatoes and chef's mayonnaise	€ 28,00
1.10	Tartare 200g seasoned by our kitchen (egg of your choice)	€ 24,00
1.3.7.9.10.11.12	Chianina dish: Roast beef, carpaccio with grana flakes, tartare and mini hamburger	€ 28,00
7	Carpaccio with bufala dop, diced tomatoes and grana flakes	€ 18,00
9.12	Roast beef with misticanza salad and its cooking sauce	€ 15,50

## “Our Excellences”

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12	Fillet steak with Chianti glaze and giudia style artichokes	€ 35,00
1.4.12	Four tartares plateau seasoned with: fresh black truffle, olives and capers powder, mullet roe; apple and Calvados	€ 28,00
9	Florentine style ossobuco with S. Gimignano saffron risotto	€ 22,00
12	Florentine style peposo with fried polenta sticks	€ 19,00

# Side dishes

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	Stewed artichokes	€ 7,50
	Grilled vegetables	€ 6,00
8	Fennel salad with oranges and walnuts	€ 6,50
	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 fried potatoes. \*

For gluten intolerant customers we serve gluten free bun.

## “Hamburgers special”

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1.3.7.11	Hamburger 180g with provola cheese, speck and seared leeks	€ 22,00
1.3.7.11	Hamburger 180g with fried egg and asparagus	€ 22,00

## “Our classics”

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1.3.7.11	<b>Drago</b> – The founding father Hamburger 180g	€ 17,00
1.3.7.11	<b>Bando</b> – The international Hamburger 180g with fontina cheese	€ 17,50
1.3.7.11	<b>Donetto</b> – World record for weight and size Hamburger 180g with crispy bacon	€ 17,50
1.3.7.11	<b>Giogo</b> – The most prolific bull in the history Hamburger 180g with spicy sauce (avocado and nduja)	€ 18,00
1.3.7.11	<b>Tecnico</b> – The supreme beauty of form Hamburger 180g with butter flavoured with herbs	€ 17,50
1.3.7.11	<b>Zinzo</b> – Beauty reference in the Valdichiana Excellent huge hamburger 300g served preferably rare	€ 25,00
1.3.7.11	<b>Zelante</b> – In the 70's used to compete against Zinzo for being the most beautiful bull Double hamburger 180g with crispy bacon and pecorino cheese	€ 29,00
1.3.7.11	<b>Cinta</b> Hamburger 180g with local bacon	€ 18,00
1.3.7.11	<b>H. Tutto</b> Hamburger 180g with fontina cheese, crispy bacon, giogo sauce (avocado and spicy nduja)	€ 20,00
1.3.7.11	<b>Chicken Burger</b> Local chicken with grilled eggplant and zucchini with parmesan cream slightly truffled	€ 16,50
1.3.7.11	<b>Kid's Hamburger</b> Hamburger 130g	€ 14,50

# Vegetarian

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## “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)	€ 15,00

# Salads

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1.3.7.10	Caesar: romana salad, grilled local chicken breast, toasted croutons, parmesan flakes and chef's mayonnaise	€ 16,00
7.11	Lungarno 23: misticanza salad, green apple, parmesan flakes, crispy bacon and sesame seeds	€ 13,50
7.8	Cacio & Pere: 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
7	Caprese: tomatoes and artisanal fiordilatte mozzarella cheese	€ 11,00

# Desserts

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Ask for the desserts/spirits menu to your waiter

# Beers

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## Draft beers – Birrificio Angelo Poretti

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 7% - Angelo Poretti cl.300	€ 5,50
6 luppoli bock red beer double malt 7% - Angelo Poretti 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) – blonde 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
9 luppoli IPA with citrus luppoli (Angelo Poretti) – cl.33	€ 6,00
7 luppoli Blanche with floreal luppoli (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

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## 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
Thè peach/lemon	€ 4,50
Fruit juice	€ 4,00
Orange juice	€ 6,00
Non-alcoholic 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

