

# NYE Menù

## Appetizers

6.7	Chianina IGP sushi (12 pieces)	€ 24,00
	Polenta milfoil with babaganoush, baked cherry tomatoes and grana cheese	€ 12,50
	Chianina IGP tartare bites: apple flavoured with orange and cinnamon; salted caramel	€ 15,00
1.3.9	Crouton and meatball made with lessò (boiling beef) with green souce and chef's maionnayse	€ 12,50
1.3.10	Grana cheese basket with poached egg, ham and mustard apple cream	€ 14,00
8	Cheese plateau: four excellences with home-made jams (Camembert, Castelmagno DOP, Pecorino cheese aged in cave 120 days, Pecorino cheese flavored with cacio e pepe)	€ 23,00
	Tuscanian handcrafted cold cuts (ham DOP, wild boar mortadella, salame, finocchiona)	€ 21,00

## First courses - Pasta

1.3.9	Cappelletti pasta in Chianina IGP beef broth with grana cheese flakes	€ 15,00
1.3.7	Home-made ravioli pasta filled with Trevisan radish on pecorino cheese fondue and chestnut honey caramelized pears	€ 18,00
1.3	Gnocco home made filled with carbo cream with crispy local bacon and artichoke carpaccio	€ 18,00
1.3.9.12	Fresh pici pasta with wild boar ragù	€ 17,00
7	Risotto with artichoke creamed with Castelmagno cheese Dop and Chianina beef tartare bites	€ 20,00
1.3.7	Fresh tagliolini pasta with local white truffle	€ 28,00

# Main courses - Chianina beef

	Florentine style T- Bone Steak of Chianina IGP beef	€ 90,00/Kg
1.3.10	Tartare seasoned by our chef with fried egg (optional)	€ 27,00
1.3.7.9.10.11.12	Chianina Dish by Lungarno23(tartare, roast beef, carpaccio with grana flakes, mini hamburger)	€ 31,00
3.10	Slice sirloin steak with roasted potatoes	€ 30,00
7.12	Fillet with green peppercorn sauce and fried artichoke	€ 38,00
9.10.12	Cheek braised in Chianti Classico with sweet potatoes	€ 24,00
	Suckling pig with caramelized red onion and rustic potatoes aromatized with rosemary	€ 23,00
9.12	Double-cooked pork shank with brown sauce and sautéed puntarelle cicoria	€ 24,00

## Hamburger

All our hamburger are served with salad, tomatoes, fresh fries potatoes, sautéed onions and home-made bun.

**\*\* For gluten intolerant customers we serve gluten free bun (1,50€) \*\***

## Hamburger of the day

1.3.7.11	Chianina IGP 180g with artichokes tempura and gorgonzola cheese fondue	€ 24,00
1.3.7.11	Chianina IGP 180g with fried egg and local white truffle	€ 35,00

## Our classics

1.3.7.11	Zinzo: Chianina IGP 300g with ingredients of your choice *	€ 25,00
1.3.7.11	Drago: Chianina IGP 180g with ingredients of your choice *	€ 17,00

\* (+ € 1,00) fontina cheese, crunchy bacon, spicy sauce (avocado and nduja), local Cinta Senese bacon, flavoured butter

## Contorni

	Roman style artichokes	€ 9,00
	Stewed lentils	€ 8,00
4	Roman style puntarelle	€ 8,00
	Roasted mixed vegetables	€ 8,00
	Roasted potatoes	€ 7,00
	Fresh french fries	€ 6,00