

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

The House of Chianina beef

Lungarno 23 was born from the idea of a group of friends determined to promote those cuts of meat, strictly from the Chianina breed, that originate from Tuscan gastronomic tradition

Chianina beef thus arrives at your table following a very short production and distribution chain, aiming to offer a product with ancient origins, today reinterpreted with a modern twist.

Our dishes are prepared exclusively with seasonal, top-quality ingredients sourced from small artisanal farms in Tuscany and beyond.

The authenticity and organoleptic/nutritional quality of our dishes are guaranteed by local breeders who carefully select this noble breed of cattle.

Chianina veal in nutrition and diet:

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

1.3.4.7.8.9.12	Lungarno 23 Platter (for 2 people) <i>Chianina Beef Croquettes in a Pistachio Crust; Polenta Crostini with Rustic Chicken Liver and Sweet and Sour Onion; Pappa al Pomodoro (Tomato Soup); Fried Tortellini with Parmesan Cream and Fresh Black Truffle; Tuscan Prosciutto DOP; Wild Boar Mortadella; Valdichiana Aged Loin; Cave-Aged Pecorino with Homemade Pear Jam</i>	€ 32,00
6.7	Chianina beef sushi (9 pieces)	€ 17,00
3.7	Parmigiano Reggiano flan with yellow pumpkin sauce and porcini mushroom	€ 13,00
7.9	Baked aubergine stuffed with ricotta and leeks on grilled scamorza cheese	€ 13,00
1.7	Fried tortellini with truffle parmesan cream and fresh black truffle	€ 14,00
1.3.7.8	Chianina croquettes in pistachio crust on cream of potatoes	€ 14,00
4.7.8.10	Chianina tartare bites: aromatic herb butter and Cantabrian Sea anchovys; mustard with grains, honey, and walnuts	€ 15,00
4.8.12	Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain	€ 13,00
7	Cheese Plateau: Four excellences (Truffle-marbled cheese; Blue-veined cheese; Cave-aged Pecorino (120g); Figlia dei Fiori – bloomy rind cheese) with matching home-made jams	€ 20,00
	Tuscan handcrafted cold cuts from our niche producers	€ 18,00
	“Cheese Corner”	
	Truffle-marbled cheese with acacia honey	€ 11,00
7	Blue-veined cheese with pear jam	€ 11,00
	Cave-aged Pecorino (120 days) with bell pepper jam	€ 11,00
	Monnalisa Figlia dei Fiori (bloomy-rind cheese) with fig jam	€ 11,00

First courses - Pasta

4	Artichokes soup with anchovy essence and fried leeks	€ 14,00
1.3.7.9	Fresh tagliolini pasta with tomatoes sauce, burrata cheese and basil	€ 15,00
1.3.7	Ravioli pasta (home-made) filled with pecorino cheese and pear flavored with "Cacio e Pepe" and fresh black truffle	€ 20,00
1.3.7.9.12	Pici pasta with our Chianina beef ragù, pecorino cheese flakes and fried rosemary	€ 18,00
1.3.7	Fresh guitar-cut spaghetti carbonara with artichokes and crispy bacon	€ 17,50
1.8	Orecchiette with turnip greens, sausage and toasted walnuts	€ 16,50

Our Chianina beef IGP

“Traditionals”

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
1.3.7.9.11.12	Chianina dish: roast beef, carpaccio with parmesan flakes, tartare and mini hamburger	€ 29,00
1.10	Carpaccio with julienned fennel, mustard sauce and honey on tomato bruschetta.	€ 17,00
9.12	Roast beef with misticanza salad and its cooking sauce	€ 17,00

“Our Excellences”

	Florentine style T-Bone Steak (min. 1,2 Kg)	€ 90,00/Kg
12	Fillet steak with Chianti wine reduction accompanied by fried artichokes	€ 38,00
1.7.12	Four tartares plateau seasoned with: fresh black truffle; burrata cheese; caramelized pear; fresh apple and Calvados	€ 28,00
9	Florentine style "ossobuco" with S. Gimignano saffron risotto	€ 24,00
7.9.10.12	Florentine style stewed cheek in Chianti Classico wine and mashed potatoes	€ 25,00

Side dishes

	Stewed artichokes or "alla giudia"	€ 8,00
8	Fennel orange and walnut salad	€ 7,00
	Sautéed spinach	€ 6,50
	Roasted potatoes	€ 6,50
	Fresh fried potatoes	€ 6,50
	Mixed salad	€ 6,00

Hamburger

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 (+1.50€)**

“Hamburger special”

1.3.7.11	Hamburger 180g with fried artichokes and Parmigiano Reggiano fondue	€ 23,00
1.3.7.11	Hamburger 180g with egg and local black truffle	€ 26,00

“Our classics”

1.3.7.11	Drago – The founding father Hamburger 180g	€ 18,00
1.3.7.11	Bando – The international Hamburger 180g with fontina cheese	€ 18,50
1.3.7.11	Donetto – World record for weight Hamburger 180g with crispy bacon	€ 18,50
1.3.7.11	Giogo – The most prolific bull in the history Hamburger 180g with spicy sauce (avocado and nduja)	€ 18,50
1.3.7.11	Tecnico – The supreme beauty of form Hamburger 180g with butter flavoured with herbs	€ 18,50
1.3.7.11	Zinzo – Beauty reference in the Valdichiana Excellent huge hamburger 300g served preferably rare	€ 25,00
1.3.7.11	Zelante – 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	Cinta Hamburger 180g with local bacon	€ 18,50
1.3.7.11	H. Tutto Hamburger 180g with fontina cheese, crispy bacon, giogo sauce (avocado and spicy nduja)	€ 20,00
1.3.7.11	Chicken Burger Local chicken with grilled eggplant and zucchini with parmesan cream lightly truffled	€ 16,50
"For Kid's"		
1.3.7.11	Kid's Hamburger 130g with fresh fried potatoes	€ 15,00
	Chicken fried with fresh fried potatoes	€ 15,00

Vegetarian

“Veg Hamburger”

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

1.3.7.10	Caesar: romana salad, grilled local chicken breast, toasted croutons, parmesan flakes and chef's mayonnaise	€ 16,50
7.11	Lungarno 23: misticanza salad, green apple, parmesan flakes, crispy bacon and sesame seeds	€ 14,50
7.8	Cacio & Pere: misticanza salad, pecorino cheese, pears, walnuts and acacia honey	€ 14,50
4.7	Mediterranea: misticanza salad, fior di latte mozzarella cheese, tomatoes, mediterranean anchovies and black olives	€ 14,50
11	Vegan salad: misticanza salad, avocado, pineapple, organic mixed seeds, raisins and tofu	€ 15,00
7	Caprese: tomatoes and artisanal fiordilatte mozzarella cheese	€ 12,50

Desserts

Ask for the desserts/spirits menu to your waiter

Beers

Draft

Peroni Nastro Azzurro - 5.1 %	cl.40	€ 6,50
Peroni Nastro Azzurro - 5.1 %	cl.20	€ 4,50
Schneider Weisse - Germania - 5.4 %	cl.50	€ 7,00

Artisanal

BIRRIFICIO S. QUIRICO D'ORCIA

Birra della casa - Blonde - 5,5 %	cl.33	€ 8,00
Birra della casa - Amber double malt - 6 %	cl.33	€ 8,00
Iris - Blonde - 4,5 %	cl.75	€ 18,00
Giulitta - Amber double malt - 6 %	cl.75	€ 18,00

BIRRIFICIO LA PETROGNOLA

Montefiore - Blanche - 5 %	cl.33	€ 8,00
Metra - Ipa - 6.2 %	cl.33	€ 8,00
InTolleranza zero - Gluten free - 5.6 %	cl.33	€ 8,00

Traditional

Corona 4.5%	cl.33	€ 6,00
Menabrea 4.8%	cl. 33	€ 6,00
Peroni Nastro Azzurro 0.0 (no alcol)	cl.33	€ 6,00

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
Coca Cola 0,33 lt	€ 4,00
Aranciata 0,25 lt	€ 4,00
Schweppes Lemon/Tonic 0,25 lt	€ 4,00
Thè peach/lemon	€ 4,00
Fruit juice	€ 4,00
Orange juice	€ 6,00
Non-alcoholic beer cl.33	€ 6,00

Cafe

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

Cover € 3,50

