

THE ARTISAN by ENOTECA PINCHIORRI

a tribute to superior gourmet flavors

Famous in Florence and beyond, Enoteca Pinchiorri is known
for offering a feast for the senses.

L'Enoteca Pinchiorri is home to one of the best chefs in the world,
and the 3 Michelin stars main restaurant in Florence has been
highly acclaimed since the 1970s.

Thanks to Annie Féolde and Giorgio Pinchiorri's passion
for food and wine, today, Enoteca Pinchiorri is more than
a restaurant: an institution of gourmet excellence,
a destination for all discerning food, wine
and ambiance lovers.

The Artisan by Enoteca Pinchiorri is yet another chapter
in a rich culinary history. It is a sensational awakening
and a celebration of Italian excellence, characterized by
delectable dishes, an exhaustive wine selection,
elegant interiors and friendly service.

ANTIPASTI LEGGERI

Olive Miste Marinate A delicately tossed assortment of marinated olives 20	Spiedino Di Buffala con Pomodori e Acciuga Dried San Marzano tomatoes gently tossed with buffalo cheese and anchovies 22
Parmigiano Reggiano 36 Mesi con Aceto Balsamico di Modena Extravecchio Carefully aged, 36 month-old parmesan cheese with a generous dash of seasoned balsamic vinegar from Modena 26	Assaggio di Pizze dello Chef A hand-picked selection of our favorite home made pizza 25

ANTIPASTI

Toast di Salmone Marinato in Casa, Noci Tostate, Spinacini Novelli con Salsa di Aneto e Miele Crispy toast topped with freshly home marinated salmon, crunchy roasted walnuts, baby spinach and The Artisan special dill and honey mayo 70	Burrata di Andria e Pomodori Arrostiti Fresh burrata with delicious roasted tomatoes 90
Polipo Cotto in Olio di Oliva, Fagiolini, Patate e Olive Taggiasche Octopus slow cooked in home made olive oil served with fresh green beans, potatoes and black olives 95	Carpaccio di Orata, Piccola Insalatina con Crema di Limoni di Sorrento Sea bream carpaccio served alongside a green salad with a zesty Sorrento lemon sauce 55
Fiori di Zucchina Fritti, Farcito di Mozzarella di Buffala e Pesto Toscano Fried zucchini flowers stuffed with a mix of buffalo mozzarella and Tuscan pesto 70	Tartare di Tonno Pinne Gialle con Peperoni Rossi, Salsa ai Limoni Verdi, Piccola Insalata di Rucola Selvatica Yellowfin tuna tartare freshly seasoned with red pepper, green lemon dressing, and rocket salad 78
Gamberi Profumati al Basilico, Insalata di Quinoa al Ginger, Porri con Crema di Zafferano The Artisan's signature marinated prawns served with a ginger quinoa salad, crispy leek and saffron cream 70	Battuto di Manzo al Coltello, Salsa Bianca e Gialla Steak tartar with a creamy white and yellow dressing 90
	Fritto di Calamari, Limone Verde e Maionese al Peperoncino Fried calamari with lime and chilli mayo 45

Please inform us of any food allergies at the time of order

INSALATE E ZUPPE

**Insalata di Faraona, Datteri, Indivia,
Melograno, Pistacchi con Salsa Agrodolce**
Guinea fowl salad with dates, roasted endives,
tossed with pomegranate and pistachios,
drizzled with a sweet and sour dressing

48

**Insalata di Barbabietole, Yogourt
e Nocciole del Piemonte**
Sweet beetroot salad tossed with yoghurt
and Piedmont hazelnuts

40

**Insalata di Pomodori Misti Conditi
a Modo Nostro**
Our signature salad, featuring
a delicious mix of Italian tomato varieties

44

**Zuppa di Lenticchie di Castelluccio
al Tartufo Nero**
Creamy Castelluccio lentil soup
with black truffle

40

PASTE E RISOTTI

**Agnolotti del Plin Farciti di Zucca Mantovana,
Salvia, Burro, Mandorle Tostate
con Fonduta di Parmigiano**
Home made agnolotti stuffed with Mantova
pumpkin, sage, butter, roasted almonds
topped with parmesan fondue

90

Penne all'Arrabbiata
Penne Arrabbiata

70

**Linguine alle Vongole Veraci
e Bottarga**
Linguini served with clams and cured
Sardinian grey mullet roe

110

Risotto ai Funghi Porcini
Risotto with porcini mushroom

95

Crespelle alla Fiorentina
Florentine crepes

80

**Spaghetti Freschi alla Chitarra
con Frutti di Mare**

Home made seafood spaghetti

110

Tuffoli con Ragù di Ossobuco di Vitello
Tuffoli pasta with cross cut veal shank stew

80

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SECONDI

PESCI

Branzino in Crosta di Sale con Salsa Vergine
Seasalt-crusted sea bass,
served with our signature virgin sauce

185

Spiedini di Gamberi e Calamari con Salsa agli Agrumi

Grilled prawn and calamari skewers
with a light citrus sauce

155

Capesante alla Plancha, Pure di Ceci al Rosmarino con Crema di Cipollotti

Grilled scallops served with chickpea
and rosemary purée, topped with
spring onion cream

90

Filetto di Coda di Rospo Farcito di Cipolla Stufata, Broccoletti, Aglio Olio e Peperoncino

Monkfish fillet stuffed with stewed onions,
broccoli, garlic, oil and red chilli sauce

155

CARNE

Bistecca alla Fiorentina con i suoi Fagioli
Florentine style T-bone steak with fluffy
cannellini beans

240

Costoletta di Vitello alla Milanese

Tender Milanese-style veal cutlets

185

Scottadito di Agnello Marinato

Lamb chops Scottadito

185

Galletto Amburghese agli Agrumi

Hamburg rooster with citrus fruits

135

CONTORNI

Zucchine Fritte

Fried zucchini

25

Patatine Fritte

French fries

25

Pure di Patate

Potato purée

25

Insalata Mista

Tossed mixed salad

25

Spinaci Profumati all' Aglio

Baby spinach sautéed in garlic

25

Verdure Miste alla Griglia

Mixed grilled vegetables

25

Carciofi Stufati con Aglio, Prezzemolo e Limone

Stewed artichoke with garlic, parsley
and lemon sauce

25

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