

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

Assortimento di Olive Marinate
Assortment of marinated olives

25

**Parmigiano Reggiano 36 Mesi
e Condimento Balsamico**
36 month-old Parmesan cheese, balsamic
condiment from Modena

30

**Selezione di Formaggi Italiani Tradizionali
con Composta di Mele Golden e Marmellata
di Pompelmo Rosa**

Selection of traditional Italian cheeses
with golden apple compote and pink
grapefruit marmalade

35 for 3 Pieces

60 for 5 Pieces

Assaggio di varie mini Pizze Gourmet
Assortment of home made
mini pizzas gourmet

50

ANTIPASTI

**Crostone di granchio reale al basilico
e insalatina di spinaci novelli**
King crab toast with basil
and fresh baby spinach salad

110

**Polpo Cotto in Olio Extra Vergine di Oliva,
Fagiolini, Patate e Olive Taggiasche**
Slow cooked Octopus in extra virgin olive oil
served with fresh green beans, potatoes
and Taggiasca olives

98

**Fiori di Zucchina Fritti, Farciti di Mozzarella
di Bufala e Pesto Toscano**

Fried zucchini flowers stuffed with
Buffalo Mozzarella and Tuscan Pesto

75

**Il Nostro "Vitello Tonnato" e Insalatina
di Crescione**

Famous Italian veal slices covered with
tuna and caper sauce and refreshing
watercress salad

65

Burrata di Andria e Pomodori arrostiti
Fresh Burrata with delicious roasted tomatoes

94

**Carpaccio di Orata e Piccola Insalata
con Crema di Limone di Sorrento**
Sea bream carpaccio with a green salad
with Sorrento lemon sauce

60

**Tartare di Tonno Pinne Gialle con Peperoni
Rossi, Salsa al Limone Verde, Piccola
Insalata di Rucola Selvatica**

Yellowfin Tuna tartare seasoned with red
pepper, green lemon dressing and wild
rocket salad

78

**Manzo Battuto al Coltello, Salsa
Bianca e Gialla**

Beef tartare with a white and yellow dressing

95

**Fritto di Calamari, Limone Verde
e Maionese con Peperoncino**
Fried calamari with lime and chilli mayonnaise

45

INSALATE E ZUPPE

Gamberi Marinati con Basilico, Insalata di Quinoa allo Zenzero, Porri e Crema di Zafferano

Prawns marinated with basil leaves served with ginger and quinoa salad, leeks and saffron sauce

85

Insalata di Carciofi, Asparagi Verdi, Parmigiano e Limone

Artichoke and green asparagus salad, parmesan slices and lemon

97

Insalata di Barbabietole, Yogurt e Nocciole del Piemonte

Sweet beetroot salad tossed with yoghurt and Piedmont hazelnuts

45

Insalata di Pomodori Misti, Condita a Modo Nostro

Our special salad, featuring a mixture of Italian tomatoes

44

Zuppa di Lenticchie di Castelluccio al Tartufo Nero

Castelluccio Lentil soup with black truffle

40

PASTE E RISOTTI

Agnolotti del Plin Farciti di Zucca Mantovana, Salvia, Burro e Mandorle Tostate, con Fonduta di Parmigiano Reggiano

Hand-made Agnolotti stuffed with Mantova pumpkin, sage, butter and roasted almonds, topped with parmesan fondue

94

“Penne all’Arrabbiata”

Penne with tomato, garlic, herbs and chilli

70

Linguine alle Vongole Veraci e Bottarga

Linguine served with clams and cured Sardinian Bottarga

110

Risotto ai Funghi Porcini ed erbe aromatiche

Risotto with porcini mushrooms and aromatic herbs

95

Ravioli di patate farciti di Taleggio, pesto di noci e tartufo nero invernale

Homemade potato ravioli stuffed with Taleggio cheese, walnuts pesto and black winter truffle

110

Double Agnolotti ripieni di faraona e burrata con salsa di parmigiano e fiori di timo

Double Agnolotti filled with guinea fowl and Burrata cheese, chicken jus parmesan sauce and fresh thyme

190

“Spaghetti alla Chitarra” con Frutti di Mare

Handmade spaghetti with seafood

110

Tuffoli con Ragù di Ossobuco di Vitello

Tuffoli pasta with stew of veal Ossobuco

88

SECONDI

PESCI

Branzino in Crosta di Sale con Salsa Vergine

Sea bass cooked under a salt crust served with virgin sauce

195

Spiedini di Gamberi e Calamari con Salsa agli Agrumi

Prawns and calamari skewers cooked on the grill with a light citrus sauce

155

Capesante alla Plancha, con Crema di fagioli Cennellini e tartufo nero

Seared sea scallop, white cannellini beans cream and black truffle sauce

185

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

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

155

CARNE

Bistecca alla Fiorentina

Florentine T-bone steak

265

Costoletta di Vitello alla Milanese con insalata di rucola e pomodorini

Tender Milanese-style veal cutlets with rocket and cherry tomatoes

185

Scottadito di Agnello Marinato con pure' di melanzana e peperoni arrostiti

Marinated Lamb chops "Scottadito" with aubergine purée and roasted pepper

185

Galletto arrosto agli Agrumi

Baby chicken marinated in citrus fruits

135

CONTORNI

Zucchine Fritte

Fried zucchini

28

Patatine Fritte

French fries

28

Pure' di Patate

Potato purée

30

Insalata Mista

Mixed salad

26

Spinaci saltati con Olive Taggiasche e Limone

Baby spinach sautéed with lemon and Taggiasca olives

30

Carciofi con Aglio, Prezzemolo e Limone

Marinated Grilled Artichokes stewed with garlic, parsley and lemon

28

Verdure Miste alla Griglia

Mixed grilled vegetables

30