



WINE BY THE GLASS ⁽¹²⁾

SPARKLING & ROSÉ

PROSECCO MILLESIMATO DOC
La Prosciutteria (TV) Glass 5,50

PROSECCO MILLESIMATO
ROSÉ DOC, *La Prosciutteria (TV)* Glass 5,50

ROSATO SALENTO IGP
Cantine De Falco (LE) 5,00

WHITE WINES

HOUSE WHITE WINE
Renascimentho (FI) 3,70

PIGNOLETTO DOP
Azienda Agricola Pezzuoli (MO) 5,00

PECORINO DOCG BIO
Vigneti Santa Liberata (FM) 5,00

VERMENTINO IGT TOSCANA
Renascimentho (FI) 5,00

LA STRONZETTA - CHARDONNAY
Renascimentho (FI) 6,00

RED WINES

HOUSE RED WINE
Renascimentho (FI) 3,70

LA TORRE - CHIANTI DOCG
Renascimentho (FI) 5,00

LAMBRUSCO GRASPAROSSA DOP
Azienda Agricola Pezzuoli (MO) 5,00

VALPOLICELLA RIPASSO SUPERIORE
PER "LA PROSCIUTTERIA"
Azienda Madinelli (VR) 7,00

BOLGHERI Rosso DOC
Ferrari Iris (LI) 8,00

MORELLINO DI SCANSANO DOCG
"LA PROSCIUTTERIA"
Cantine Santa Lucia (GR) 5,50



SPRITZ ⁽¹²⁾

Aperol or Campari Spritz **6,00**



TUSCAN CRAFT BEER **6,00** "LA PROSCIUTTERIA" ⁽¹⁾

LA ROSSA amber with jasmine flowers / LA VERDE citrusy peaty blanche

LA GIALLA clear fruity Belgian style / LA VIOLA English stout

DA SALUMI amber, roasted malts / DA FORMAGGI clear with chestnut honey

ARTISANAL SOFT DRINK "PAOLETTI" **3,50**

CHINOTTO - LIMONADE - CITRON SODA - BLONDE SPUMA

COFFEE **1,50** ♦ WATER **1,50** ♦ GLASS SOFT DRINKS **3,50** ♦ COMMERCIAL BEERS ⁽¹⁾ **4,00**

HOUSE BITTER **3,00** ♦ CLASSIC GRAPPA **3,50**

FREE MICROFILTERED WATER - FOR ALLERGEN LIST ASK THE STAFF -



LA PROSCIUTTERIA

Direttamente dalla Nostra Azienda nel Chianti



IN RIMINI, P.ZZA CAVOUR, 17

ITALY'S MOST FAMOUS CHOPPING BOARDS

GOURMET CHOPPING BOARD **15,90** (PER PERSON)

4 types of cold cuts, 3 types of cheeses, 3 types of croutons, 2 special cold cuts,
1 gourmet cheese and 1 special crouton, vegetables, jam, honey and seasonal
fruit ^(1.4.6.7.8.9.10.11.12.13)

CHOPPING BOARD LA PROSCIUTTERIA **10,90** (PER PERSON)

Tasting of cured meats, cheeses, croutons and vegetables, jam and seasonal
fruit ^(1.6.7.8.9.10.11.12.13)



ADD TO YOUR CHOPPING BOARD



Homemade Bread ⁽¹⁾ + **1,50** - Only Schiacciata ⁽¹⁾ + **2,50**

Gluten Free Bread ^(6.10.11.13) + **2,00** - Fiordilatte Mozzarella ⁽⁷⁾ + **2,00**

ARTISANAL WOOD-FIRED PORCHETTA

Board with Wood-Fired
Porchetta only ⁽¹⁾ **8,90**

Board with Porchetta, Dried
tomato, Local Caciotta ^(1.7) **9,50**

SP 1 Schiacciata with Porchetta, Onion Cream, Roasted Potatoes ^(1.7) **9,00**

SP 2 Schiacciata with Porchetta, Sauce based on Gorgonzola PDO
flavored with Truffle, Toasted Almonds, Rocket salad ^(1.7) **9,00**

♦ Cured Ham of "La Prosciutteria" ⁽¹⁾ **7,00**

♦ Croutons with Livers Paté 5 pc. **7,00**
^(1.4.7.9.10.12)

♦ Special MIXED MEATS ^(1.7.8) **13,90**

Cured Ham "La Prosciutteria", Wild Boar
Ham, Seasoned Bacon, Grilled ham
with truffles, Mortadella with Truffle

♦ Cheese TASTING BOARD ^(1.3.7.8.12) **8,00**

8 types of Pecorini and Taleggio PDO
served with Extra Figs Jam

CARPACCIO & SALADS

CAPRESE OF LA PROSCIUTTERIA 10,50

Mortadella Bologna PGI, Fiordilatte Mozzarella, Fresh Tomato, Pistachio Pesto ^(1,7)

EMILIA-ROMAGNA CARPACCIO 11,50

Parma Ham, Crouton with Ricotta cheese and Oregano, Figs Extra Jam, Lettuce ^(1,7)

SMOKED BLACK ANGUS CARPACCIO 11,50

with Dried Tomatoes, White Truffle Oil and Toasted Almonds

LA CLASSICISSIMA 10,50

Lettuce, Fresh tomato, Vegetables in oven, Fiordilatte Mozzarella, EVO Oil ⁽⁷⁾

LA PRELIBATA 9,50

Lettuce, Balsamic Glaze, Pecorino cheese, Toasted Almonds, Vegetables in oven ^(7,8)

LA SAPORITA 9,50

Lettuce, Rocket Salad, Sweet and sour Onion, Balsamic Glaze and Vegetables in oven ⁽¹²⁾

CREATE YOUR SCHIACCIATA

from 5,00

CURED MEATS: Cured Ham “La Prosciutteria”, Sbriciolona, Tuscan Salami, Capocollo, Bacon, Speck, Mortadella Bologna PGI, Turkey Breast, Roasted Ham, Spicy Salami

SPECIAL CURED MEATS (+ 2,00): Tuscan Porchetta, Roast Ham with Truffles, Smoked Black Angus, Truffle Mortadella

CHEESES (+0,50): Pecorino with Black Pepper, Pecorino with Chilli, Italian Cheese, Pecorino with Walnut, Seasoned Pecorino, Herb Pecorino

SPECIAL CHEESES (+ 1,50): Grana Padano PDO, Taleggio PDO

SAUCE (+0,50): Sauce based on Gorgonzola PDO flavored with Truffle, Sauce of Peppers, Cream of Dried Tomatoes, Black Olives Patè, Cream made with Ricotta cheese and herb, Mushrooms Sauce, Artichokes and Lime Cream

SPECIAL SAUCE (+1,50): Pistachio Sauce, Tuscan Livers Paté, Balsamic Onion

EXTRA JAM (+2,00): Figs, Wild Berry, Chestnut Honey

FRESH & ARTISANAL SCHIACCIATE

LA 1 7,00

with Cured Ham “La Prosciutteria”, Sauce based on Gorgonzola PDO flavored with Truffle, Lettuce and EVO Oil ^(1,9,10,12)

LA 2 7,00

with Finocchiona, Artichokes Cream and Grilled Vegetables ^(1,7)

LA 3 8,00

with Roasted Ham, Cream made with Ricotta and Herbs aromatic, Balsamic Glaze, Wild Berry Jam ^(1,7,12)

LA 4 8,00

with Mortadella Bologna PGI, Pistachio Cream and Fiordilatte Mozzarella ^(1,7,8)

LA 7 8,00

with Truffled Mortadella, Onions Cream, Balsamic Glaze, Rocket Salad ^[1,(8),12]

LA 8 8,00

with Roast Ham with Truffles, Pecorino cheese, Oil flavored with Truffle, Dried Tomatoes Cream ^(1,8)

LA 9 8,00

with Speck, Mushrooms Cream, Pecorino cheese with Truffle and Rocket Salad ^(1,8)

LA 10 9,00

with Parma Ham, Figs Jam, Cream made with Ricotta and herbs aromatic and Toasted Almonds ^(1,7,8)

LA 11 9,00

with Smoked Black Angus, Fresh Tomatoes, Grana Padano PDO, Rocket Salad, EVO Oil and Sesame Seeds ^(1,3,7,11)

LA 12 8,00

with Vegetables in oven, Balsamic Glaze, Fresh Tomatoes, Lettuce and Toasted Almond ^(1,8)

LA 13 8,00

with Fiordilatte Mozzarella, Oregano, Fresh Tomatoes and Sunflower Seeds ^(1,7)

IN THE EVENT OF A SHORTAGE OF FRESH PRODUCT, THE SCHIACCIATE MAY BE FROZEN OR DEEP-FROZEN AT ORIGIN

HOT DISHES

PAPPARDELLE WITH WILD BOAR RAGÙ ^(1,3,9,12) 10,90

GRANDMA'S LASAGNE ^(1,3,7,9,12) 9,90

THESE TYPICAL FLORENTINE PRODUCTS ARE PRODUCED BY A SMALL ARTISAN WORKSHOP FOLLOWING OUR RECIPES. THIS IS A FRESH PRODUCT, NOT FROZEN AND WITHOUT PRESERVATIVES.

