

TUSCAN SCHIACCIATE*

- THE 1** Only Porchetta (1) **7,00**
- THE 2** Porchetta, Sauce based on Gorgonzola PDO flavored with Truffle, Dried Tomatoes, Toasted Almonds (1,7,8,12) **9,00**
- THE 3** Porchetta, Friarielli, Spicy Sauce (1) **8,00**
- THE 4** Cured Ham of “La Prosciutteria”, Pecorino cheese (1,7) **7,00**
- THE 5** Sbriciolona, Cream made with Ricotta and herbs aromatic, Dried Tomatoes (1,7) **7,00**
- THE 6** Tuscan Salami, Sauce based on Gorgonzola PDO flavored with Truffle, Vegetables (1,7,12) **7,00**
- THE 7** Spicy Venticina, Friarielli, Dried Tomatoes (1) **7,00**
- LA LIVORNESE |** Cured Ham “La Prosciutteria”, Parsley Sauce, Eggplant in Oil (1,4,7,12) **9,50**

- THE 8** San Daniele Ham PDO, Fresh Tomato, Mozzarella with Buffalo milk, Salad (1,7) **9,50**
- THE 9** Culatta with cotenna, Artichoke and Lime Sauce, Taleggio PDO cheese, Sesame seeds (1,7,9,11,12) **9,50**
- THE 10** Lardo of Colonnata PGI, Pecorino cheese, Honey, Toasted Almonds (1,7,8) **7,50**
- THE 11** Donkey Salami, Taleggio PDO cheese, Black Olives Cream, Sunflower seeds (1,7,8) **8,00**
- THE 12** Cooked Ham with Herbs, Fresh Tomatoes, Mozzarella with Buffalo milk, Salad (1,7) **8,00**
- THE 13** Smoked Angus, Cream made with Ricotta and herbs, Salad, Balsamic Glaze, Sesame (1,7,11,12) **9,00**
- THE 14** Vegetables, Dried Tomatoes, Mushrooms Sauce, Salad (1) **7,00**
- LA CALCIANTE |** Tuscan Sopressata, Parsley Sauce, Cream made with Ricotta and Herbs (1,4,7,12) **7,00**

* IN CASE OF RUNNING OUT OF FRESH PRODUCT, THE SCHIACCIATE MAY BE FROZEN OR DEEP-FROZEN.

~ ADD TO YOUR SCHIACCIATA ~

Pistachio Pesto (5) + **2,00** ~ Mozzarella with Buffalo milk (7) + **2,50** ~ Burrata cheese (7) + **2,50**

CARPACCIO & OTHER PLATES

- ♦ **LA PROSCIUTTERIA CARPACCIO** (1,7).....**12,00**
Cured Ham “La Prosciutteria”, Melon, Mozzarella with Buffalo milk, Salad, Oregano breadsticks
- ♦ **MORTADELLA BOLOGNA PGI** (1,7).....**13,00**
Burrata cheese, Tomatoes, Salad, Oregano breadsticks
- ♦ **SMOKED ANGUS** (1,3,7,11).....**14,00**
Vegetables, Grana Padano cheese PDO, Cream made with Ricotta and herbs, Sesame seeds, EVO Oil, Oregano, Salad, Oregano breadsticks
- ♦ **BRESAOLA** (1,3,7).....**10,00**
Grana Padano cheese PDO, Salad, Oregano breadsticks
- ♦ **CAPRESE OF LA PROSCIUTTERIA** (1,7,8).....**10,00**
Mozzarella with Buffalo milk, Fresh Tomatoes and Pistachio Pesto
- ♦ **SLICED ROASTED PORK** (1,8).....**10,00**
Hot thin sliced Porchetta, Dried tomatoes, Toasted Almonds

HOT DISHES

- Bolognese Ragù Lasagna** (1,3,7,9,12).....**10,00**
- Pappardelle with Wild Boar Ragù** (1,3,9,12).....**12,00**
- ♦ **Tuscan bread and Tomatoes Soup or Ribollita Vegan Soup** (1,9,12).....**9,00**
- Wild Boar Stew** (9).....**14,00**

FONDUES FROM CHIANTI 9,00

SERVED HOT IN COPPER VESSELS WITH SLICES OF TOASTED BREAD

- ♦ **Chicken Livers Paté** (1,4,7,9,10,12) **10,00**
- ♦ **Sauce based on Gorgonzola PDO flavored with Truffle** (1,7,12) **10,00**

SALAD

- ♦ **PRELIBATA** (7,8,12) **10,00**
Salad, Pecorino cheese, Vegetables, Dried tomatoes, Toasted Almonds, Cooked wine must, EVO Oil, Salt

FIRENZE CENTRO - FIRENZE S. LORENZO - SIENA - BOLOGNA CENTRO - BOLOGNA PRATELLO - MILANO BRERA - MILANO NAVIGLI
MILANO ISOLA - VERONA - MARINA DI MASSA - PERUGIA - TORINO - VENEZIA - PADOVA - RIMINI



WINE LIST



WINERY AND TAVERN - FOUNDED IN FLORENCE BY DARIO LEONCINI

SPARKLING WHITES & ROSÉ WINES (12)

- ♦ **Franciacorta Saten DOCG**, Società Agricola Gabriella Bariselli (BS) **35**
- ♦ **Prosecco Millesimato DOC**, La Prosciutteria (FI) **20**
- ♦ **Prosecco Rosé Treviso DOC**, La Prosciutteria (FI) **20**
- ♦ **Pignoletto DOP**, Azienda Agricola Pezzuoli (MO) **17**
- ♦ **Spumante Brut Passerina**, Santa Liberata (FM) **20**
- ♦ **Spumante Brut Rosé per La Prosciutteria**, Fattoria di Fèlsina (SI) **26**
- ♦ **Vinnæ Ribolla Gialla - Venezia Giulia IGT**, Jermann - Tenute Antinori (GO) **36**
- ♦ **Tuzko Gewürztraminer Tokaj PDO**, Tenuta Tüzkö - Tenute Antinori, Ungheria (TO) **23**
- ♦ **Tuzko Riesling Tokaj PDO**, Tenuta Tüzkö - Tenute Antinori, Ungheria (TO) **23**
- ♦ **Ribolla Gialla IGT**, De Lorenzi (PN) **23**
- ♦ **Vermentino IGT Toscana**, Renascimentho (FI) **22**
- ♦ **Traminer Aromatico**, Grappolo d'Oro (UD) **23**
- ♦ **Stronzetta Chardonnay**, Renascimentho (FI) **22**
- ♦ **Pinot Grigio DOP Friuli**, Terre di Ger (PN) **22**
- ♦ **Vernaccia di San Gimignano Riserva DOCG**, Azienda San Benedetto (SI) **26**
- ♦ **Vino Bianco della Casa, (Trebbiano e Malvasia)** Renascimentho (FI) **12**
- ♦ **Fiano Sannio DOC**, Vigne di Malies (BN) **21**
- ♦ **Roero Arneis DOC**, Massimo Rattalino PER La Prosciutteria (CN) **25**
- ♦ **Colombana Fruttidoro Toscana IGT**, Fattoria di Piazzano (FI) **25**
- ♦ **Ansonica DOC Maremma Toscana**, Azienda Santa Lucia (GR) **22**
- ♦ **Pecorino DOCG Bio**, Vigneti di Santa Liberata (FM) **19**
- ♦ **Rosato IGP Salento**, Cantine De Falco (LE) **18**

RED WINES (12)

- ♦ **Bolgheri Rosso DOC**, Ferrari Iris (LI) **27**
- ♦ **Sciupafemmine - Sangiovese**, Renascimentho (FI) **22**
- ♦ **SuperToscano IGT**, Renascimentho (FI) **22**
- ♦ **Rosso Toscana IGT per “La Prosciutteria”**, Fattoria di Fèlsina (SI) **22**
- ♦ **L'Insolente Syrah**, Renascimentho (FI) **22**
- ♦ **Dandy Merlot Toscana IGT**, Renascimentho (FI) **22**
- ♦ **Colorino Toscana IGT**, Fattoria di Piazzano (FI) **36**
- ♦ **Ciliegiolo Toscana IGT**, Fattoria di Piazzano (FI) **26**
- ♦ **Syrah in barrique Toscana IGT**, Guicciardini (FI) **30**
- ♦ **Chianti Colli Fiorentini DOCG Riserva**, Guicciardini (FI) **31**
- ♦ **Chianti Riserva DOCG**, Renascimentho (FI) **24**
- ♦ **Chianti Classico DOCG Gallo Nero**, Renascimentho (FI) **24**
- ♦ **Chianti DOCG La Torre**, Renascimentho (FI) **18**
- ♦ **Fiasco Chianti “La Prosciutteria”**, La Prosciutteria (FI) **18**
- ♦ **Fiasco Chianti “La Prosciutteria” - Magnum**, La Prosciutteria (FI) **29**
- ♦ **Vino Rosso della Casa, (Sangiovese)** Renascimentho (FI) **12**

PLEASE ORDER AT THE CHECKOUT

CONTINUE BEHIND

RED WINES (12)

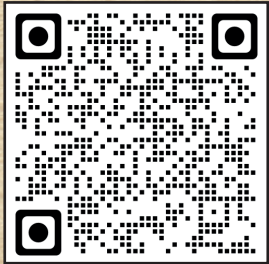
♦ Villa Antinori - Toscana IGT Rosso, Marchesi Antinori (FI)	28
♦ Villa Antinori - Chianti Classico Riserva DOCG, Marchesi Antinori (FI)	38
♦ Badia a Passignano - Chianti Classico DOCG Gran Selezione, Marchesi Antinori (FI)	65
♦ Pian delle Vigne - Rosso di Montalcino DOC, Marchesi Antinori (FI)	38
♦ Pian delle Vigne - Brunello di Montalcino DOCG, Marchesi Antinori (FI)	80
♦ Tignanello Toscana IGT, Marchesi Antinori (FI)	180
♦ Marchesi Antinori, Chianti Classico DOCG Riserva, Marchesi Antinori (FI)	50
♦ Bolgheri Rosso Superiore DOCG, Ferrari Iris (LI)	35
♦ Hebo Toscana IGT, Cantina Petra (LI)	28
♦ Brunello di Montalcino DOCG, Tenimenti Ricci (SI)	40
♦ Rosso di Montalcino DOC, Azienda Martoccia/ Tenimenti Ricci (SI)	26
♦ Morellino di Scansano DOCG "Renescenthento", Cantina Santa Lucia (GR)	22
♦ Morellino di Scansano DOCG Tore del Moro, Cantina Santa Lucia (GR)	25
♦ Morellino di Scansano DOCG Tore del Moro Magnum, Cantina Santa Lucia (GR)	52
♦ Morellino DOCG Riserva, Guicciardini (FI)	38
♦ E'ssenza (senza solfiti aggiunti) Igt Toscana, Guicciardini (FI)	26
♦ Historia - Igt Toscana, Guicciardini (FI)	40
♦ Nobile di Montepulciano DOCG Riserva, Cantina Del Giusto (SI)	40
♦ Nobile di Montepulciano DOCG, Cantina Del Giusto (SI)	30
♦ Rosso di Montepulciano DOC, Cantina Del Giusto (SI)	22
♦ Barbera D'Asti DOCG, Cascina Piancanelli (AT)	23
♦ Amarone della Valpolicella DOCG "La Prosciutteria", Azienda Madinelli (VR)	36
♦ Valpolicella Ripasso Superiore DOC "La Prosciutteria", Azienda Madinelli (VR)	25
♦ Langhe Nebbiolo DOC, Massimo Rattalino PER La Prosciutteria (CN)	26
♦ Pinot Nero, Azienda Agricola Grappolo d'Oro (UD)	23
♦ Salore "Salice Salentino DOP" Negroamaro, Cantine De Falco (LE)	23
♦ "Bocca della Verità" Primitivo Salento IGP, Cantine de Falco (LE)	23
♦ Nero d'Avola DOC Sicilia, Casa Vinicola Arini (TP)	18
♦ Lambrusco Reggiano DOC, La Prosciutteria (RE)	17
♦ Sagrantino Montefalco DOCG "Etnico", Vini di Filippo (PG)	31
♦ Sagrantino Montefalco DOCG "Pozzo del Curato", Cantina Villa Mongalli (PG)	40
♦ Montefalco Rosso DOC "Le Grazie", Cantina Villa Mongalli (PG)	26
♦ Barolo Riserva DOCG, Massimo Rattalino PER La Prosciutteria (CN)	65
♦ Barolo DOCG, Massimo Rattalino PER La Prosciutteria (CN)	39
♦ Barbaresco DOCG, Massimo Rattalino PER La Prosciutteria (CN)	39
♦ Aglianico DOC Riserva, Vigne di Malies (BN)	28

TUSCAN ARTISANAL BEERS
"LA PROSCIUTTERIA" (12)

THE RED, amber with jasmine flowers
THE GREEN, citrusy peaty blanche
THE YELLOW, clear fruity Belgian style
FOR CHEESES, clear with chestnut honey
FOR SALAMI, toasted amber



CONNECT AT OUR WIFI



SPRITZ (12) €6,50

COFFEE 1,40 ♦ WATER 1,80 ♦ SOFT DRINKS 3,00 ♦ COMMERCIAL BEERS (1) FROM 4,00



LA PROSCIUTTERIA

Directly from Our Family Business on Tuscany Chianti Hills



WINERY AND TAVERN FROM RENASCIMENTHENTO COMPANY - FOUNDED IN FLORENCE BY DARIO LEONCINI

ITALY'S MOST FAMOUS TAGLIERI

~ SERVED WITH FRESH BREAD BASKET ~

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

LA PROSCIUTTERIA CHOPPING BOARD * 10,90 (per person)

Tasting of cold cuts, cheeses, croutons and vegetables, jam and seasonal fruit

~ ADD TO YOUR CHOPPING BOARD ~

Gluten Free Bread (6.10.11.13) + 2,00 - Burrata cheese (7) + 5,00
Mozzarella with Buffalo Milk (7) + 5,00

* for the list of allergens ask the staff



+3,00
Basket
of Hot
Schiacciata (1)

SPECIAL CUTTING BOARDS & HOT CROUTONS

♦ TRIS OF CURED HAM 10,00 Cured Ham "La Prosciutteria", San Daniele Ham PDO, Parma Ham PDO	♦ TRIS OF SPANISH HAM (6.7) 10,00 Pata Negra Ham, Morcilla Cular, Chorizo Iberico Lomo Cular
♦ Special MIXED MEATS (8) 14,00 Cured Ham of "La Prosciutteria", Tuscan Salami, Sbriciolona, Seasoned Pancetta, Lardo of Colonnata PGI, Mortadella Bologna PGI	♦ Jamon de Bellota Iberico (Pata Negra at knife) 14,00
♦ Special MIXED CHEESES (7) 15,00 6 types (2 pc. per type) of Pecorino and Special cow cheeses served with Jam, Honey and Fruit	♦ SLICED HAM OF THE DAY (ask what we are cutting today) ... from 6,50 to 12,00
	♦ Croutons with Lardo of Colonnata PGI and Honey 6 pcs. (1) 7,00
	♦ Tuscan Liver Croutons 5 pcs. (1.4.7.9.10.12) 7,00

SPECIALTIES WITH LOCAL COLD CUTS

TUSCAN SCHIACCIATE:

15. Mortadella Bologna PGI, Burrata cheese, Pistachio Pesto (1.7.8)	9,50
16. Only Mortadella Bologna PGI (1)	6,50
18. Parma Ham PDO, Cream made with Ricotta and herbs aromatic, Grana Padano cheese PDO, Salad (1.3.7)	8,00
19. Parma Ham PDO, Taleggio PDO cheese, Sautéed Mushrooms Sauce, Sunflower seeds (1.7)	8,00
20. Pink Salami, Sauce based on Gorgonzola PDO flavored with Truffle, Orange Marmalade (1.7.12)	7,00
21. Culatta with cotenna, Grana Padano cheese PDO, Balsamic Glaze, Extra Fig Jam (1.3.7.12)	9,00

OTHER SPECIALTIES:

♦ PARMA HAM CARPACCIO (1.7) 13,00 with Parma Ham PDO, Burrata cheese, Extra Fig Jam, Salad and Oregano breadsticks
♦ EMILIA CUTTING BOARD 12,00 Mortadella Bologna PGI, Culatello with Cotenna and Pink Salami

- In case of allergies, ask the staff for the list of allergens - We have gluten free bread - Vegetarian

CONTINUE BEHIND