



WIFI

LA PROSCIUTTERIA

Directly from Our Family Business on Tuscany Chianti Hills



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

ITALY'S MOST FAMOUS PLATTER

~ SERVED WITH OUR FLORENTINE BREAD ~

VERY TYPICAL 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)

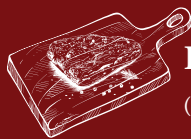
Tasting of cold cuts, cheeses, croutons and vegetables, jam and seasonal fruit

~ 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



Hot Schiacciata (1) + 2,50

*for the list of allergens, ask the staff

SPECIAL SCHIACCIATE

LA LIVORNESE. Cured Ham "La Prosciutteria", Parsley Sauce, Eggplant in Oil (1.4.7.12) 9,50

LA CALCIANTE. Tuscan Sopressata, Parsley Sauce, Cream made with Ricotta and herbs aromatic (1.4.7.12) 7,00

17. Tuscan fennel salami (Sbriciolona), Pecorino cheese, Artichoke in Oil, Sesame seeds (1.7.11.12) 8,00

23. Dry-cured pork neck (Capocollo), Taleggio PDO cheese, Mushrooms Sauce, Toasted Almonds (1.7.8) 8,00

26. Wild Boar Salami, Dried Tomatoes, Black Olives Cream [1.8)] 8,00

27. Lampredotto with Leeks (1.12) 7,00

CARPACCIO & SALADS

♦ **LA PROSCIUTTERIA CARPACCIO** (1.7) 12,00
Cured Ham "La Prosciutteria", Melon, Mozzarella with Buffalo milk, 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

♦ **SALAD LA PRELIBATA** (1.7.8.12) 10,00
Salad, Pecorino cheese, Vegetables, Dried tomatoes, Toasted Almonds, Cooked wine must, EVO Oil, Salt

WINES OF THE MONTH (12)

DISCOVER OUR WINE CELLAR ON DISPLAY

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| ♦ Prosecco Millesimato DOC , La Prosciutteria (TV)..... | 5,00 | 20,00 |
| ♦ Franciacorta Saten DOCG , Soc. Agr. Gabriella Bariselli (BS)..... | 7,00 | 33,00 |
| ♦ Vermentino IGT Toscana , Renascimentho (SI)..... | 5,50 | 22,00 |
| ♦ Colombana Fruttidoro Toscana IGT , Fatt. di Piazzano (FI)..... | 6,50 | 25,00 |
| ♦ Chianti Classico DOCG Gallo Nero , Renascimentho (FI)..... | 6,50 | 24,00 |
| ♦ Brunello di Montalcino DOCG , Tenimenti Ricci (SI)..... | 10,00 | 40,00 |
| ♦ Nobile di Montepulciano DOCG , Cantina Del Giusto (SI)..... | 7,50 | 30,00 |
| ♦ Colorino Toscana IGT , Fattoria di Piazzano (FI)..... | 9,00 | 36,00 |
| ♦ Red or White House Wine , Renascimentho (FI)..... | 4,00 | 12,00 |



— SPECIAL TAGLIERI —

♦ **TRIS OF CURED HAM** 10,00
Cured Ham of "La Prosciutteria", San Daniele Ham PDO, Parma Ham PDO

♦ **Special MIXED MEATS** (8) **FOR TRUE CARNIVORES** 14,00
Cured Ham of "La Prosciutteria", Sbriciolona, Wild Boar Salami, Seasoned Pancetta, Lardo of Colonnata PGI, Mortadella Bologna PGI

♦ **Special MIXED CHEESES** (7) 15,00
6 types (2 pc. per type) of Pecorino and Special cow cheeses served with Jam, Honey and Fruit

♦ **Spanish cured meats Trio** (6.7) 10,00

♦ **Jabugo de Bellota (Pata Negra at knife)** 14,00

♦ **Croutons of Lardo of Colonnata PGI and Honey 6 pz.** (1) ... 7,00

♦ **Tuscan Liver Croutons 5 pz.** (1.4.7.9.10.12) **VERY TYPICAL** 6,00

TUSCAN SCHIACCIATE

THE 1 Only Traditional Italian roasted pork (1) 7,00

THE 2 Roasted pork, Sauce based on Gorgonzola PDO flavored with Truffle, Dried Tomatoes, Toasted Almonds (1.7.8.12) ... 9,00

THE 15 Mortadella Bologna PGI, Burrata cheese, Pistachio Pesto (1.7.8.) **BEST SELLER** 9,50

THE 4 Cured ham of "La Prosciutteria", Pecorino cheese (1.7) 7,00

THE 5 Tuscan fennel salami (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) 7,50

THE 10 Lardo of Colonnata PGI, Pecorino cheese, Honey, Toasted Almonds (1.7.8) **FOR TRUE CARNIVORES** 7,50

THE 8 San Daniele Ham PDO, Fresh Tomato, Mozzarella with Buffalo milk, Salad (1.7) 9,50

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 aromatic, Salad, Balsamic Glaze, Sesame seeds (1.7.11.12) 9,00

♦ **THE 14** Vegetables, Dried Tomatoes, Mushrooms Sauce, Salad (1) 7,50

~ ADD TO YOUR SCHIACCIATA ~

Pistachio Pesto (5.8) + 2,00

Burrata cheese (7) + 2,50

Mozzarella with Buffalo milk (7) + 2,50

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 & Tomatoes Soup or Ribollita Vegan Soup** (1.9).... 9,00

Florentine Tripe or Lampredotto with Leeks (9.12)..... 8,00

Porchetta Roasted Pork with Dried Tomatos & Almonds (1.8)..... 10,00

COFFEE 1,40 ♦ WATER 1,80 ♦ SOFT DRINKS 3,00

COMMERCIAL BEERS (1) FROM 4,00 ♦ ARTISANAL TUSCAN BEERS 6,00

IN CASE OF ALLERGIES, ASK THE STAFF FOR THE LIST OF ALLERGENS

WE HAVE GLUTEN FREE BREAD - VEGETARIAN