

## ANTIPASTI APPETIZERS

<b>Bruschetta al pomodoro San Marzano</b>	<b>4,00 €</b>
Toasted bread with fresh San Marzano chopped tomatoes	
<b>Crostini toscani misti</b>	<b>8,00 €</b>
Mixed traditional Tuscan crostini (slices of toasted bread with savory toppings)	
<b>Gran tagliere di salumi e formaggi</b>	<b>14,00 €</b>
Traditional Italian hams, cold cuts and mixed cheeses	
<b>Pecorino nero di Pienza con confettura di fichi</b>	<b>8,00 €</b>
Pecorino cheese from Pienza with fig jam	
<b>Coccoli, crudo e stracchino</b>	<b>10,00 €</b>
Fried bread dough, Italian ham (dry-cured & aged) and stracchino cheese	
<b>Caprese di bufala e pomodoro</b>	<b>11,00 €</b>
Fresh sliced tomatoes with buffalo mozzarella and basil	
<b>Alici fritte con sale al limone, salsa yogurt e battuto di pomodoro fresco</b>	<b>12,00 €</b>
Fried anchovies served with lemon salt, yogurt sauce and chopped fresh tomatoes	
<b>Gran antipasto misto per 2 persone (Salumi, formaggi, bruschetta e burrata)</b>	<b>20,00 €</b>
Mixed hors d'oeuvres for 2 people (Traditional Italian hams, cold cuts, mixed cheeses, bruschetta and burrata cheese)	
<b>Tartare di manzo con i suoi condimenti</b>	<b>13,00 €</b>
Beef tartare	

## PRIMI PIATTI FIRST COURSE

<b>Spaghetti alla carrettiera</b>	<b>9,00 €</b>
Traditional Tuscan spaghetti with tomato, garlic and chilli	
<b>Lasagne al forno</b>	<b>12,00 €</b>
Lasagna with Tuscan ragù	
<b>Tortellini al ragù</b>	<b>13,00 €</b>
Fresh home-made tortellini with Tuscan ragù	
<b>Spaghetti alla carbonara</b>	<b>11,00 €</b>
Spaghetti with guanciale (crispy, cured pork cheek) and a creamy sauce made from eggs, Roman pecorino cheese and black pepper	
<b>Pici cacio e pepe</b>	<b>12,00 €</b>
Pici (fresh long pasta) with Roman pecorino cheese and black pepper	
<b>Pappardelle al ragù di Cinghiale selvatico</b>	<b>13,00 €</b>
Fresh home-made wide, flat pasta with wild boar ragù	
<b>Chitarra al pomodoro fresco, basilico e crema di burrata</b>	<b>11,00 €</b>
Fresh home-made egg spaghetti with fresh tomato sauce, basil and burrata cream	
<b>Rigatoni alla Amatriciana</b>	<b>12,00 €</b>
Rigatoni (short tube pasta) with rich tomato sauce, onions, guanciale (crispy, cured pork cheek) and Roman pecorino cheese	
<b>Gnocchi di patate al pesto e pinoli</b>	<b>12,00 €</b>
Fresh home-made gnocchi (potato pasta dough) with pesto and pine nuts	
<b>Tagliatelle ai funghi porcini</b>	<b>13,00 €</b>
Fresh home-made wide, flat pasta with porcini mushrooms	
<b>Risotto agli asparagi e scaglie di tartufo estivo</b>	<b>14,00 €</b>
Risotto with asparagus topped with summer truffle flakes	
<b>Spaghetti alle vongole</b>	<b>15,00 €</b>
Spaghetti with clams	

## BISTECCA ALLA FIORENTINA FAMOUS GRILLED FLORENTINE T-BONE STEAK

<b>Bistecca alla Fiorentina di Vitellone min 30 gg frollatura</b>	<b>4,00 €/hg</b> min 1,3 kg
Vitellone grilled Florentine T-bone steak Dry aged 30 days	
<b>Bistecca alla Fiorentina di Scottona min 20 gg frollatura</b>	<b>5,00 €/hg</b> min 1 kg
Scottona grilled Florentine T-bone steak Dry aged 20 days	
<b>Bistecca alla Fiorentina di Chianina IGP min 50 gg frollatura</b>	<b>6,00 €/hg</b> min 1,5 kg
IGP Chianina grilled Florentine T-bone steak Dry aged 50 days	

### WHAT IS A CHIANTINA?

The Chianina is an ancient Italian cattle breed originating from Tuscany, which is considered the largest breed in the world. These cattle are known for their large size and their characteristic white color, with a large head and a broad chest. Chianina beef is highly appreciated worldwide for its high quality, thanks to its tenderness and low percentage of saturated fats. Chianina cows are grown with particular care, having plenty of space to graze and feeding on a diet based on high-quality hay. All of this helps ensure the quality of the meat that is produced. The Chianina has become famous worldwide thanks to its excellent quality and uniqueness.



## DALLA GRIGLIA FROM THE GRILL

<b>Grigliata mista (2 persone)</b>	<b>40,00 €</b>
Traditional plate of Italian mixed grilled meats (2 people)	
<b>Galletto al mattone</b>	<b>15,00 €</b>
Grilled cockerel	
<b>Tagliata di manzo con rucola e grana</b>	<b>20,00 €</b>
Sliced beef served with arugula and grana cheese	
<b>Tagliata di manzo con funghi porcini</b>	<b>22,00 €</b>
Sliced beef served with porcini mushrooms	
<b>Rosticciana</b>	<b>14,00 €</b>
Tender grilled pork ribs	
<b>Salsiccia e scamerita</b>	<b>13,00 €</b>
Tuscan sausage and pork steaks	

## SPECIALITÀ FILETTO SPECIALTY FILLETS

<b>Filetto alla griglia</b>	<b>25,00 €</b>
Grilled beef fillet	
<b>Filetto al pepe verde</b>	<b>25,00 €</b>
Beef fillet in a green peppercorn sauce	
<b>Filetto ai funghi porcini</b>	<b>25,00 €</b>
Beef fillet with porcini mushrooms	
<b>Filetto all'aceto balsamico di Modena</b>	<b>25,00 €</b>
Beef fillet in a creamy sauce made with balsamic vinegar from Modena	

## CONTORNI SIDE DISHES

<b>Patate arrosto</b>	<b>5,00 €</b>
Roasted potatoes	
<b>Fagioli zolfini all'olio e rosmarino</b>	<b>6,00 €</b>
Traditional Florentine zolfini beans served with olive oil and rosemary	
<b>Patatine fritte</b>	<b>5,00 €</b>
French fries	
<b>Verdure grigliate miste</b>	<b>5,00 €</b>
Mixed grilled vegetables	
<b>Insalata mista</b>	<b>5,00 €</b>
Mixed salad	

## SECONDI PIATTI MAIN COURSE

<b>Trippa alla fiorentina</b>	<b>11,00 €</b>
Florentine tripe with tomato sauce and parmesan cheese	
<b>Scaloppina di pollo al limone</b>	<b>13,00 €</b>
Thinly sliced chicken coated in flour and sautéed in a reduction sauce with lemon	
<b>Roast beef con patate arrosto</b>	<b>14,00 €</b>
Roast beef served roasted potatoes	
<b>Porchetta toscana con patate arrosto</b>	<b>13,00 €</b>
Savory sliced boneless pork roast stuffed with liver, wild fennel, salted and seasoned with aromatic herbs and spices served with roasted potatoes	
<b>Peposo all'imprunetina</b>	<b>14,00 €</b>
Traditional Florentine beef stew with black peppercorn and red wine	
<b>Melanzane alla parmigiana</b>	<b>12,00 €</b>
Eggplant Parmesan	
<b>Pollo alla cacciatora</b>	<b>13,00 €</b>
Traditional Tuscan chicken stew with olives and tomato sauce	
<b>Cotoletta alla milanese con patatine</b>	<b>16,00 €</b>
Wiener Schnitzel served with french fries	
<b>Costolette di agnello fritte</b>	<b>16,00 €</b>
Fried lamb chops	
<b>Guancia di vitellone brasata CBT con purè di patate</b>	<b>18,00 €</b>
Braised beef cheek cooked at low temperature served with buttery mashed potatoes	
<b>Trancio di salmone al forno</b>	<b>15,00 €</b>
Baked salmon fillet served with lime mayonnaise	

## PIZZA

<b>Margherita</b>	<b>9,00 €</b>
Tomato sauce, mozzarella, basil and extra virgin olive oil	
<b>Marinara</b>	<b>8,00 €</b>
Tomato sauce, garlic, oregano and extra virgin olive oil	
<b>Capricciosa</b>	<b>11,00 €</b>
Tomato sauce, mozzarella, prosciutto cotto (cooked Italian ham), artichokes, olives and mushrooms	
<b>Diavola</b>	<b>10,00 €</b>
Tomato sauce, mozzarella and spicy salami	
<b>Pomodorini, prosciutto, rucola e grana</b>	<b>11,00 €</b>
Tomato sauce, mozzarella, fresh cherry tomatoes, Italian ham (dry-cured & aged), arugula and grana cheese	
<b>Prosciutto e funghi</b>	<b>10,50 €</b>
Tomato sauce, mozzarella, prosciutto cotto (cooked Italian ham) and mushrooms	
<b>Tonno e cipolla</b>	<b>10,50 €</b>
Tomato sauce, mozzarella, tuna and onions	
<b>Maialona</b>	<b>11,00 €</b>
Tomato sauce, mozzarella, prosciutto cotto (cooked Italian ham), frankfurters, spicy salami, Italian sausage	
<b>Napoli</b>	<b>10,50 €</b>
Tomato sauce, mozzarella, anchovies, capers, basil	
<b>4 formaggi</b>	<b>10,50 €</b>
Mozzarella, gorgonzola, emmental, taleggio (Italian soft cheese)	
<b>Focaccina olio e origano</b>	<b>8,00 €</b>
oregano and extra virgin olive oil	
<b>Coperto</b>	<b>2,50 €</b>
Cover charge	

# Ristorante IL VECCHIO

hu Norcenni Girasole village

**DRINK LIST  
KIDS MENU  
DESSERT  
ALLERGENS**



\*In mancanza di prodotti freschi saranno utilizzati i migliori prodotti surgelati  
\*In the absence of fresh products the same can be replaced with frozen products