



There's Italian and then there's Firenze

# Firenze Menu

July 2009

## Antipasti Starters

**bruschetta con formaggio fresco e zucchine**  
bruschetta with fresh goat's cheese and marinated courgettes  
£6.25

**insalata nizzarda**  
nicoise salad with tuna, potatoes, capers, anchovies and egg  
£7.25

**salsiccia di pesce con peperonata**  
fish "sausages" with sweet pepper  
£6.75

**terrina di pollo affumicato con confettura di ciliegie**  
pressed terrine of smoked chicken with cherry jam  
£6.75

**carpaccio con insalata di funghi e parmigiano**  
thinly sliced fillet of beef with mushrooms, parmesan shavings and lemon dressing  
£9.75

## Primi Pasta

**Insalata di pennette con caponata**  
pennette salad with roasted aubergines, courgettes, olives, and capers  
£6.25

**tagliatelle al peperoni e panna**  
tagliatelle with roast pepper and cream  
6.50

**ravioli di piedini di maiale con piselli e menta**  
pigs trotter ravioli with mint and pea  
£7.50

**spaghetti con gamberti, limone e timo**  
spaghetti with tiger prawns, lemon and thyme  
£8.75

**risotto con granchio e avocado**  
crab risotto with avocado and chilli salsa  
£9.50



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## Secondi Main Courses

### Pesce Fish

In our endeavours to bring you the very best,  
we will offer to you separately a selection of fish 'specials'  
which are subject to seasonal supply and change.

### Carni Meat

*petto di pollo alla senape con pak choi e cannellini alla crema*  
breast of chicken with whole grain mustard, pak choi and cannellini in cream  
£15.75

*assaggi d'agnello*  
tasting of lamb  
£18.75

*sella di coniglio con cous cous di funghetti e cipolline*  
saddle of rabbit with herb cous cous, mushrooms and baby onions  
£16.75

*assaggi di fegato, rognoncino, e animelle*  
offal tasting with calves liver, kidney and sweetbread  
£19.50

*filetto con salsa puttanesca*  
fillet of beef with tomato, olives, capers and herb crust  
£24.00

each main course is dressed with vegetables to complement the dish



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## Dolci Puddings

assaggi di ananas  
pineapple tasting  
£6.75

gelatina di noce di coco con sorbetto al cioccolato e mirtillo  
coconut jelly with blue berries and chocolate sorbet  
£6.75

panna cotta al cioccolato bianco con lamponi  
white chocolate panna cotta with raspberries  
£6.75

cappuccino e frittelle  
doughnuts and coffee  
£6.75

torta di cioccolato con ciliege e gelato al pistacchio  
chocolate bownie with pistacchio ice cream and cherries  
£6.75

formaggi tipici italiani con miele di castagno e mostarda di frutta  
authentic italian cheese with chestnut honey and "mustard" fruits and firenze's own bread  
£8.25  
Lovely with one of our sumptuous Italian Red wines

We also have an extensive selection of Italian "Pudding" wines by the glass,  
You are sure to find one to compliment your chosen indulgence!

## e Per Finire and To Finish

donato degli antinori con cantuccini  
sweet tuscan wine with almond biscuits "to dunk"  
£6.50

caffè italiano con biscotti e cioccolatini  
italian coffee with dark chocolate and firenze's own almond biscuits  
£3.00