

O S T E R I A
BAGLIONI

Londa ■ Firenze

Menù

APPETIZERS

CURED MEATS & CHEESE SELECTION

A selection of local, Italian and international cured meats and cheeses. [7, 12]

16 €

PULLED PORK BURGER

Soft burger bun filled with slow-cooked pulled pork, marinated cabbage slaw, Parmigiano Reggiano PDO shavings and smoked paprika mayonnaise. [1, 3, 7, 9, 10, 12]**

9 €

BEEF TARTARE

Hand-cut beef tartare with flakes of *Pecorino del Berti*, aged for two years in terracotta. [7]

14 €

AUBERGINE FLAN

Baked aubergine flan gratinated with Parmigiano Reggiano PDO, served with tomato sauce. [1, 3, 7,]**

9 €

CALAMARI IN 'ZIMINO'

Fresh calamari sautéed with spinach, tomato and a touch of chilli, served with toasted rustic bread. [1, 14]**

10 €

FIRST COURSES

I TORTELLI MUGELLANI

Traditional Mugello potato-filled tortelli served with slow-cooked beef ragù. [1, 3, 7, 9, 12] **

12 €

PARMIGIANO CAPPELLETTI

Handmade cappelletti filled with 30-month aged Parmigiano Reggiano PDO, sautéed in French butter with thyme, lemon and black pepper. [1, 3, 7]

15 €

PAPPARDELLE

Fresh pappardelle with traditional pork ragù and cherry tomatoes. [1, 3, 7, 9, 12] **

12 €

PIZZOCCHERI

Traditional Valtellina buckwheat pasta with rocket and walnut pesto, sun-dried tomatoes and burrata cheese. [1, 7, 8]

13 €

MAIN COURSES

GRILLED BEEF TAGLIATA

Sliced grilled beef steak served with oven-baked tomato gratin, rocket leaves and 24-month aged Parmigiano Reggiano PDO shavings.

[1, 7]

23 €

SLOW-COOKED BEEF CHEEK

Slow-cooked beef cheek served with PDO Piquillo peppers and dill mayonnaise.

[3, 7, 9, 12] **

27 €

DUCK CONFIT

Duck confit served with roasted potatoes and herb-roasted onions. **

24 €

TRUFFLE POTATO CROQUETTES

Potato croquettes with Mugello summer black truffle, served with Parmigiano Reggiano fondue.

[1, 3, 7] **

18 €

FLORENTINE STEAK

Traditional Tuscan T-bone or rib steak, subject to availability, served with roasted potatoes.

5,5 €/hg

SIDE DISHES

Roasted Potatoes ; Seasonal Vegetables ; Legumes of the Day .

6 €

DESSERTS

CHEESECAKE

Vanilla sablé, cheesecake cream, apricot gelée and pistachios.

[1, 3, 7, 8, 12]

9 €

TRADITIONAL 'ZUPPA INGLESE'

Classic Italian dessert with vanilla pastry cream, chocolate pastry cream and Alcherme-soaked sponge biscuits.

[1, 3, 7, 12]

7 €

LATHYME & LEMON CRÈME BRÛLÉE

Classic crème brûlée infused with thyme and lemon.

[1, 3, 7, 8, 12]

6 €

FIORDILATTE GELATO

Fiordilatte gelato served with Amarena Fabbri cherries and syrup. *

[7]

6 €

PEACH PUFF PASTRY

Warm peach puff pastry served with fiordilatte gelato.

[1, 3, 6, 7]

7 €

Cover Charge	3,00 €
Still or sparkling microfiltered water	1,50 €
Acqua Panna	3,50 €
Acqua San Pellegrino	3,50 €
Espresso	2,00 €

ALLERGEN INFORMATION

The numbers shown beside each dish refer to the following allergens:

- 1.** Cereals containing **GLUTEN**
- 2.** Crustaceans
- 3.** Eggs
- 4.** Fish
- 5.** Peanuts
- 6.** Soybeans
- 7.** Milk (including lactose)
- 8.** Tree nuts
- 9.** Celery
- 10.** Mustard
- 11.** Sesame seeds
- 12.** Sulphur dioxide and sulphites
- 13.** Lupins
- 14.** Molluscs

Guests with food allergies or intolerances are kindly invited to inform our staff before ordering. A detailed allergen register is available upon request in accordance with EU Regulation No. 1169/2011.

Please note: Although every precaution is taken during food preparation, our kitchen handles flour and gluten-containing ingredients. Therefore, we cannot guarantee the complete absence of cross-contamination.

*Frozen product at origin or, when fresh products are unavailable, premium-quality frozen ingredients may be used.

**Freshly prepared dish rapidly blast chilled in accordance with our HACCP food safety procedures.