



TRATTORIA **DA GINONE**
DAL 1949

il nostro Menu



STARTERS

Cured meats plate with cheese
Tuscan mixed crostini (lard and honey, fresh tomato, chicken liver)
Beef tartare with yolk, extra virgin olive oil, salt and pepper
Meatball of boiled beef with anchovies sauce
Beef tripe "alla fiorentina" with parmesan
Thinly sliced boiled tongue with celery, oil and lemon
Creamed cod with potatoes
Tomato and bread soup with stracciatella cheese

FIRST COURSE

Pici (thick noodles) with anchovies, chilli pepper and bread crumbs
Pappardelle with wild boar sauce
Potato ravioli with meat sauce (bolognese)
Guitar spaghetti with rabbit sauce and fennel seeds
Maccheroncino of fresh pasta with lampredotto sauce
Potato gnocchi with tomato sauce and pecorino cheese

MAIN COURSE

Florentine steak
"Tagliata" (Cut of beef)
Braised beef cheek in red wine sauce
Pork ribs cooked slowly with flavoring
Stewed baby octopus
Fried brains
Fried chicken and rabbit
Lampredotto meatballs and green sauce

SIDE DISH

Roast potatoes
White beans
Seasoned tomatoes and red onion
Green garden salad

DESSERTS

Three cheeses with honey and compote
Portuguese milk pudding
Cheesecake
Tiramisù



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