

# il nostro Menu

## STARTERS

- Cured meats plate with cheese 16
- Beef tartare with yolk, extra virgin olive oil, salt and pepper 14
- Crouton with "peposo" 12
- Thinly sliced boiled tongue with celery, oil and lemon 9
- Veal liver with onions "Ginone style" 10
- Beef tripe "alla fiorentina" with parmesan 9
- Creamed cod with potatoes 13
- Ribollita 9
- Tomato and bread soup with stracciatella cheese 9

## FIRST COURSE

- Pici (thick noodles) with anchovies, chilli pepper and bread crumbs 10
- Pappardelle with wild boar sauce 13
- Potato ravioli with "stracotto" sauce (stew beef sauce) 11
- Guitar spaghetti with duck ragu 14
- Maccheroncino of fresh pasta with lampredotto sauce 10
- Radiatori pasta with seasoned pork ribs sauce 12

## MAIN COURSE

- Florentine steak 5,5/hg
- "Tagliata" (Cut of beef) 18
- Braised beef cheek in red wine sauce 19
- Pork ribs cooked slowly and grilled 17
- Francesina, boiled beef sauteed in the pan with onions 17
- Lampredotto meatballs and green sauce 16
- Fried brains 18
- Fried chicken and rabbit 16

## SIDE DISH

- Roast potatoes 5
- White beans 5
- Sauteed spinach 5
- Green garden salad 5

## DESSERTS

- Three cheeses with honey and compote 12
- Portuguese milk pudding 6
- Cheesecake 6
- Tiramisù 6



TRATTORIA DA GINONE  
DAL 1949

