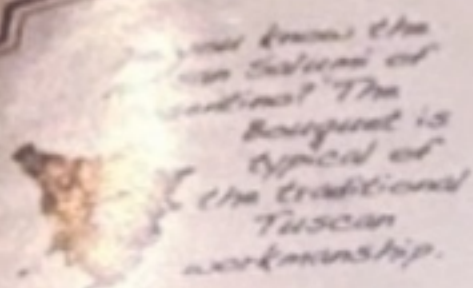


LA CARBONATA
DEL PORRATI

- MENU -



*Do you know the
can Salami of
cardinal? The
Bouquet is
typical of
the traditional
Tuscan
workmanship.*

- MENU -

APPETIZERS

TUSCAN STARTER €10

TUSCAN HAM WITH CROUTONS €10

STARTER OF THE DAY €10

PLATTER OF COLD CUTS, CHEESES, CROUTONS
AND PICKLED VEGETABLES €12

*Pappardelle pasta
are fresh and made
by hand. For the
dough using only
free-range eggs
to the ground.*

FIRST COURSE

PAPPARDELLE WITH WILD BOAR €12

"LA RIBOLLITA" TUSCAN BEAN AND VEGETABLE SOUP €10

"GNUDI" BUTTER AND SAGE €12

PICI WITH "NANA DELLA VAL D'ORCIA" DUCK €12

"STRACCETTI" ON SHEEP €12

CAL "TORTELLI MUGELLANI" WITH WHITE MEAT SAUCE €12

*The Meat
Sheep
comes from
Ancient
Butcher
"Ballerini"
from Campi
Bisenzio.*

*The
handmade
Pici pasta
on "Nana
Valdorcio"
(duck) are
one of the
typical
cuisine
tradition of
Siena.*

SECOND COURSE

MIXED GRILLED MEATS €15

FLORENTINE T-BONE STEAK €5 L'ETTO

"IL PEPOSO" BEEF STEW €15

GRILLED LAMB €15

GRILLED "ROSTICCIANA" AND SAUSAGE €15

BEEF TENDERLOIN €22

*All the
beef meat
comes from
"Cooperativa
Agricola
Firenzucola" from
Mugello.
Biological meat
Certificate.*

*I prepare "Il
Peposo" according
to the ancient
recipe that was
used during the
construction of
the Brunelleschi
Dome.
Don't ask me the
recipe, I do not
ever reveal it.*

SIDE DISH

MIXED SALAD €4

ROAST POTATOES €4

TUSCAN BEANS €4

SIDE DISH OF THE SEASON €4

DESSERT €4

(ASK THE WAITER)

COVER CHARGE €2

LA CARBONATA

DEL PORRATI



Welcome to my kitchen.

*I do this job for 30 many years falling in
love with the Tuscan Cuisine. Just last month,
our shop, a few meters from here,
was awarded with the plaque of*

*"Historical Florentine
Restaurant" in recognition
of a tradition that has
been going on since 1887.*

*I create this Restaurant
"The Carbonata" as a tribute
to simplicity and to*

Tuscan Cuisine Tradition.

A stylized, handwritten signature in black ink, which appears to read 'Antonio Porrati'.

ANTONIO PORRATI