

# TOSCANA GRILL

Ristorante e Terrazza



## DISHES FOR COMPANY

Turbot	2500 1500	Baked lamb shoulder with dried tomatoes and caper berries	1150 1000
Beef BBQ ribs with baked vegetables	1480 1400/300	Lamb leg roasted on coals with fir cones sause	1790 1800
Duck in orange sauce	920 1200/350		

## BREAD FROM OUR BAKERY \*

Hot bread Basket (Italian classic grissini, soft roll with Parmesan, Tuscan Lardo di Colonnata bread and bread with Ligurian olives and sun-dried tomatoes)	97 390	Tuscan Lardo di Colonnata bread	34 100
Roll with Parmesan	28 2 pcs	Tuscan bread with Ligurian olives and sun-dried tomatoes	37 100
		Grissini	49 100

\*You can take away bread from our bakery

## OYSTER SET

Oyster Set Gilardo №2	825/1650 6 pcs/12 pcs	Oyster Set Gold №2	1200/2320 6 pcs/12 pcs
Oyster Set Ostra Regal №2	930/1848 6 pcs/12 pcs		

## SALADS

Verde salad with asparagus and pumpkin oil	265 200	Warm salad with octopus and potatoes	445 300
Salad with goat cheese and seasonal vegetables	235 200	Grilled vegetable salad with veal grigliata	286 220
Warm seafood salad	496 250	Panzanella with mediterranean sardines	230 225

## BRUSCHETTAS

Bruschetta with fresh tomatoes	135 135	Bruschetta with salmon	210 150
Bruschetta with roasted bell pepper and pesto sauce	156 155	Tuscan Crostini with chicken pate	169 140

## APPETIZERS

Sun-dried tomatoes	94 50	Salmon and tuna tartare	396 150/80
Italian olives	105 100	Veal tartare	385 170/100
Pickled artichokes	212 100	Italian antipasti platter	590 580
Mozzarella Burrata roasted bell pepper and pesto sauce	345 125/90/60/15	Mussels in white wine sause	596 1000
Salmon Carpaccio	346 200	Sauteed seafood	795 350

## SOUP

Chicken broth with polpette	156 300	Cacciucco alla livornese Traditional Tuscan spicy seafood soup	375 300
Gazpacho with fresh tomatoes	189 300		

## HOMEMADE PASTA AND RISOTTO

Tuscan Nudi with ricotta	317 300	Spaghetti carbonara	276 320
Pasta with zucchini and shrimps	365 320	Pici traditional Tuscan pasta with Burrata and three types of tomatoes	328 320
Spicy spaghetti with octopus, tomatoes and capers	395 350	Papardelle with stewed duck, pine nuts and parmesan cheese	335 350
Cuttlefish ink tagliatelle with seafood	525 450	Risotto with octopus	490 270

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## PIZZA AND FOCACCIA

Signature focaccia with ricotta, tomatoes, and arugula	224 420	Pizza with prosciutto cotto, mushrooms and truffle aroma	327 470
Focaccia with rosemary	98 90	Pizza with salmon and zucchini	378 530
Pizza Margherita	187 380	Pizza with smoked duck and stewed apple	335 530
Pizza with zucchini flowers and cream with anchovies	367 550	Pizza with beef pepozo and white mushrooms	345 580
Pizza quattro formaggi	312 470	Pizza pepperoni	327 500

## VEGETABLES

Baked cauliflower in a creamy sauce with picorino and quinoa	230 200/120	Potatoes aglio e olio	112 250
		Grilled vegetables	175 200

## MAIN DISHES

Rockfish alla livornese	362 150/180	Ossobuco with risotto milanese	365 400
Salmon with vegetable salsa	436 130/110/40	Veal tenderloin with tuscan-style potatoes	375 300
Beef Pepozo with vegetables	440 250/100	Veal ribs with tuscan-style potatoes	367 300/100/50
Tuna tagliata	385 120/50		

## GRILL MENU

Tuscan-style chicken	350 420/65	Big tiger shrimps	750 250/50
Pork ribs	345 300/65	Octopus*	540 100
Veal medallions	529 220/70	Meat grill platter (tuscan-style chicken, pork ribs, t-bone steak, turkey steak with grilled vegetables) *	2560 1700/150
Square lamb	970 350/70	Big Meat grill platter (Rib-eye steak, pork ribs, turkey steak, chicken, pork neck, T-bone steak, beef medallions, grilled vegetables) *	3490 2300/150
Rib-eye steak	567 220/65	Grilled seafood platter Frutti di Mare (octopus, dorado, calamari, shrimps, tuna) *	2380 520/150
T-bone steak	980 800/65		
Florentine steak*	370 100		
Grilled dorado	375 350		

\*Price for 100 g. The average serving size is 900-1000 g. Recommended for 2-4 persons

## DESSERTS

Tender caramel praline with white chocolate and passion fruit	198 125	Passion fruit creme brulee	165 135/50
Panna cotta	155 120/30	Cottage cheese pancakes with seasonal fruits	165 180/100
Tiramisu with amaretto	165 150	Chocolate fondant	155 100/50

If you are allergic to one of the ingredients in the dishes, please inform your waiter about this.