

IL MENU'



I FRATELLINI
TRATTORIA A FIRENZE DAL 1958

STARTERS

1 UOVO

CREMOSO E CROCCANTE

Soft-boiled egg, breaded and fried, served on celery root cream and fresh truffle (1,3,5)

22 €

LA TARTARE DEI FRATELLINI D'INVERNO

Beef tartare with fresh marinated artichoke shavings and cave-aged pecorino flakes on field greens (7)

24 €

TARTARE NUDA E CRUDA

Veal tartare seasoned with fresh olive oil, salt, pepper, field greens, and crispy bread slices (1,6)

22 €



Gluten-Free - Please inform us of any intolerances or allergies (we cannot guarantee the absence of cross-contamination)



STARTERS

TRIPPA FRITTA E POLPETTINE DI LAMPREDOTTO

Fried tripe and lampredotto meatballs with
homemade mayonnaise and green sauce (1,3,5,8)

16 €

I CROSTINI DEI FRATELLINI

Chicken liver pâté crostini infused with Vin Santo (1,4,12)

10 €

CROSTONE DEL CONTADINO

Grilled Tuscan bread with sautéed black cabbage, cannellini
beans, and fresh olive oil (1)

13 €



STARTERS

PERE E PECORINO

Pecorino aged in grape skins with fresh pear cooked in Chianti
Classico (7,12)

15 €

GRAN TAGLIERE DEGUSTAZIONE FORMAGGI

A selection of blue cheese, wine-infused cheese, cave-aged
pecorino DOP, truffle pecorino, and French goat cheese from farm
"La Poppa" served with honey and seasonal jam (1,7,12)

24 €

GRAN TAGLIERE DEGUSTAZIONE SALUMI DI CACCIAGIONE

A selection of cured wild game meats: herb-aged deer fillet, truffle
wild boar salami, deer salami, and wild boar sausage (1)

28 €

GRAN DEGUSTAZIONE DEI FRATELLINI FOR 2 PEOPLE

Selection of all our beloved starters and house-made cured
meats (1,3,4,5,7,8,12)

36 €



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FIRST COURSES

LO GNUDO E LE SUE SALSE

Lo Gnudo is a typical and distinctive Tuscan dish, served in the form of soft and delicate dumplings made primarily of fresh ricotta and spinach, with the addition of Parmesan cheese and nutmeg.

Its neutral and delicate flavor makes it versatile, pairing well with a variety of sauces, from wild game ragù to fresh vegetables or simple cheese fondues.

GNUDO BURRO E SALVIA

Traditional Tuscan "Gnudo" with butter and sage (3,7)

13 €

GNUDO ALLA CARBONARA

Traditional "Gnudo" served with a carbonara sauce (3,7,12)

16 €

RISOTTO AL RADICCHIO ROSSO

Red radicchio risotto with balsamic reduction (7,12)

18 €

RAVIOLO GOURMET CASARECCIO

Homemade ravioli filled Mantua-style, served with butter and 30-month aged Parmigiano Reggiano (1,6,7,10)

24 €



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FIRST COURSES

TAGLIATELLE CASERECCE CON RAGÙ DI CACCIAGIONE

Homemade tagliatelle with wild game ragout
(seasonal availability) (1,3,9,11,12) * **

16 €

TAGLIOLINO AL PESTO DI CAVOLO NERO

Fresh egg pasta with Tuscan kale pesto
and cave-aged pecorino (1,3,7) * **

15 €

RISOTTO DI MARE

Carnaroli rice with white seafood ragout and prawns (3,4,7,14)

24 €

VELLUTATA DI GRANCHIO

Crab bisque with crispy croutons (1,2,3,11)

16 €

*FRESH PASTA MADE IN-HOUSE

**GLUTEN-FREE PASTA ALSO AVAILABLE UPON REQUEST



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MENÙ

FROM THE GRILL

We use oak or beech wood sourced from our Tuscan forests. A tradition that is becoming increasingly rare to find

GRILLED STEAK 6,5 € /HG

Chargrilled steak (Tuscan Fiorentina cut) from our selection of Italian and European meats

FRATELLINI FIORENTINA STEAK 7,5 € /HG

TUSCAN ASADO WITH ANCHOVY SAUCE 28 €

Beef brisket served with grilled and marinated vegetables

GRILLED TOMAHAWK WITH CHIMICHURRI SAUCE (FOR 2 PEOPLE) 70 €

Also known as the "giant steak," it is a cut from the front section of the beef loin. It is served with chimichurri sauce

BISTECCA ALLA BRACE CHIANINA 9 € /HG

FIORENTINA ALLA BRACE CHIANINA 10 € /HG

SALSICCIA DI MONTEMIGNAIO CLASSICA 18 €
Classic sausage from Montemignai

TAGLIATA DI COSCIA DI POLLO ALLE ERBE AROMATICHE 17 €
Chicken thigh steak with aromatic herbs

All the dishes "From the Grill" are served with grilled potatoes



MAIN COURSES

COCCIO DI TRIPPA

Florentine-style tripe with Parmigiano Reggiano and
crispy bread (9)

16 €

MEDAGLIONI DI PORCHETTA

Porchetta medallions with red cabbage salad (1,9,11)

20 €

GRAN FRITTO DEI “FRATELLINI”

Mixed fried chicken, rabbit, and assorted vegetables(1,3,5)

22 €

PEPOSO DEL BRUNELLESCHI

A historic Florentine dish made with beef brisket slow-
cooked for hours in red wine and whole peppercorns (1,12)

26 €

BRACIOLA DEL GOLOSO

Breaded and fried pork chop with melted blue cheese and
potato chips (1,3,5,7)

24 €



MENÙ

SIDES

GREEN OR MIXED SALAD	6 €
ASH-ROASTED POTATOES	6 €
OVEN-BAKED PUMPKIN	6 €
CANNELLINI BEANS WITH FRESH OLIVE OIL	8 €
SEASONAL OVEN-ROASTED VEGETABLES	8 €
FRESH FRIED ARTICHOKE (1,3,5)	15 €

FOR KIDS

PLAIN PASTA OR PASTA WITH TOMATO SAUCE (1,3,7)	7 €
HAMBURGER WITHOUT BREAD OR GRILLED CHICKEN WITH POTATOES	10 €



HOME MADE DESSERTS

8 €

COLD CHEESECAKE

plain or red fruits topping (1,3,5,6,7,8,10)

TIRAMISÙ “I FRATELLINI”

(1,3,5,6,7,8,10)

CANTUCCI E VIN SANTO

(1,3,5,7,8)

CHOCOLATE SALAMI

with red fruit whipped cream and rum shot (1,3,6,7,10)

“MORBIDO MAGARA”

Soft chocolate cake with 70% dark chocolate and
whipped cream (3,5,6,7,8,10)

CREME CARAMEL

with crunchy powder (3,7)



MENÙ

DRINKS

ACQUA TOSCANA "SAN FELICE" 3 €

Glass bottle 75cl

COCA COLA/COCA COLA ZERO 5 €

FANTA 5 €

THÈ LEMON/PEACH 33 cl 5 €

CRAFT BEERS 33 cl 6,50 €

NON-ALCOHOLIC BEER "NASTRO
AZZURRO" 6 €

SERVICE €3,50



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MENÙ

SPECIAL

TUSCAN FRESH
TRUFFLE



I FRATELLINI
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MENÙ

TUSCAN FRESH TRUFFLE

TO START...

1 UOVO

CREMOSO E CROCCANTE Soft and crispy egg 22 €
on celery root cream and fresh truffle (1,3,5)

CARPACCIO Eye of round carpaccio with fresh truffle
garnished with Parmigiano Reggiano and fresh olive oil (7) 28 €

TARTARE Beef tartare with Tuscan buffalo stracciatella
cheese, fresh truffle on a bed of mixed greens (7) 26 €

TO CONTINUE...

TAGLIOLINO Homemade fresh tagliolino pasta
with fresh truffle and truffle-infused oil (1,3,5) 24 €

GNUDO GOURMET Gnudo with blue cheese
cream, fresh truffle, and truffle-infused oil (1,3,7) 26 €

TO CONCLUDE...

FILETTO AL TARTUFO

Beef tenderloin with fresh truffle and ash-roasted potatoes 45 €

