

“ **L'arte del mangiare bene
non è cosa da poco** ”

La casa della Chianina

Lungarno 23 nasce attorno all'idea di un gruppo di amici decisi nel portare a conoscenza quei tagli di carne, rigorosamente di razza Chianina, che traggono origine dalla tradizione gastronomica toscana.

La carne di razza Chianina arriva così sulla vostra tavola secondo una cortissima filiera produttiva e distributiva, che mira ad offrire un prodotto dalle origini antiche, oggi riproposto in chiave moderna.

I nostri piatti vengono preparati unicamente con ingredienti stagionali, di prima qualità, provenienti da piccole realtà artigianali del territorio Toscano e non solo.

La genuinità e la qualità organolettica/nutrizionale delle nostre proposte sono garantite dagli allevatori della zona di origine con un' accurata selezione di questa nobile razza di bovini.

Vitellone Chianino nell'alimentazione e nella dieta:

ALIMENTI	PROTEINE	GRASSI (lipidi)	AMIDI e ZUCCHERI	CALORIE Kcal	COLESTEROLO Mg/100g
VITELLO	20.7	1.0	0.1	92	71
VITELLONE MAGRO	20.3	3.1	0	113	65
VITELLONE CHIANINO	22.5	1.2	0	101	50
POLLO INTERO	19.1	11.0	0	175	96
MOZZARELLA	19.9	16.1	4.9	243	97
PROSCIUTTO CRUDO	22.2	31.2	0	370	92
GRISSINI	12.3	13.9	69.0	443	0



English Menu

Appetizers

6.7	Chianina sushi (9 pieces)	€ 15,00
1.8.9	Florentine style pappa al pomodoro with basil pesto	€ 10,00
1	Florentine style panzanella with crunchy bread	€ 10,00
1.7	Montanarine (little fried pizza): cherry tomatoes and bufala dop; tuscan ham and plum cream	€ 12,00
1.7.8	Chianina croquettes in pistachio crust on cream of potatoes	€ 13,00
	Chianina tartare bites: avocado and orange; lime and mint	€ 14,00
4.8.12	Polenta croutons with rustic chicken liver paté, caramelized onion and pistachio grain	€ 11,50
	Cheese Plateau: Four excellences (Camembert, Cave-matured 120g, flavored with garlic oil and chili, Castelmagno DOP) with matching home-made jams	€ 20,00
	Tuscan handcrafted cold cuts from our niche producers	€ 18,00
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7	“Cheese Corner”	
	Castelmagno DOC with home-made pear jam	€ 10,00
	Camembert (soft dough) with caramelized red onion	€ 9,00
	Pecorino cheese aged in cave 120gg with pepper jam home-made	€ 10,00
	Pecorino flavored with garlic, oil and chili 30gg stag, with acacia honey	€ 9,00

First courses - Pasta

1.7	Potato and pumpkin soup with parmesan fondue and croutons	€ 11,00
1.3.7	Fresh tagliolini pasta with tomatoes, burrata cheese and basil	€ 13,50
1.3.7	Ravioli pasta (home-made) filled with pecorino cheese and pear flavored with butter and sage and fresh black truffle	€ 17,00
1.7.9.12	Pici pasta with our Chianina ragù, pecorino cheese flakes and fried rosemary	€ 16,00
1.3.8	Fresh trofie pasta with pesto, datterini tomatoes and pine nuts	€ 15,00
1.3	Spaghetti carbonara style with pumpkin and crunchy bacon	€ 16,00
7	Risotto with mushroom cream, mascarpone cheese and crunchy zuchinis	€ 16,00

Our Chianina meat IGP

“Traditionals”

3.10	Sliced sirloin steak with roasted potatoes and chef's mayonnaise	€ 28,00
1.10	Tartare 200g seasoned by our kitchen (egg of your choice)	€ 24,00
1.3.7.9.11.12	Chianina dish: Roast beef, carpaccio with grana flakes, tartare and mini hamburger	€ 28,00
7	Carpaccio with bufala dop, diced tomatoes and grana flakes	€ 18,00
9.12	Roast beef with misticanza salad and its cooking sauce	€ 15,50

“Our Excellences”

	Florentine style T-Bone Steak	€ 85,00/Kg
12	Fillet steak with Chianti glaze and fried mushrooms	€ 35,00
1.12	Four tartares plateau seasoned with: fresh black truffle, burrata cheese, caramelized plums, apple and Calvados	€ 28,00
9	Florentine style ossobuco with S. Gimignano saffron risotto	€ 22,00
12	Florentine style peposo with fried polenta sticks	€ 19,00

Side dishes

	Sauteed spinach	€ 6,00
	Cannellini beans and onions salad	€ 6,00
	Grilled vegetables	€ 6,00
8	Fennel salad with oranges and walnuts	€ 6,50
	Roasted potatoes	€ 6,00
	Fresh fried potatoes	€ 6,00
	Mixed salad	€ 5,00

Hamburgers

To enrich the bond with the territory we decided that our proposals of burgers were assigned the names of the most famous bulls of the main farms of Valdichiana.

All our burgers will be served with:

Homemade sesame sandwich, salad, tomatoes, stewed onion and fresh fried potatoes.

*** For gluten intolerant customers we serve gluten free bun.**

“Hamburgers special”

1.3.7.11	Hamburger 180g with cream of pistachio and burrata cheese and wild boar mortadella	€ 22,00
1.3.7.11	Chicken Burger 180g local fried chicken with home made tartar sauce	€ 21,00

“Our classics”

1.3.7.11	Drago – The founding father Hamburger 180g	€ 17,00
1.3.7.11	Bando – The international Hamburger 180g with fontina cheese	€ 17,50
1.3.7.11	Donetto – World record for weight and size Hamburger 180g with crispy bacon	€ 17,50
1.3.7.11	Giogo – The most prolific bull in the history Hamburger 180g with spicy sauce (avocado and nduja)	€ 18,00
1.3.7.11	Tecnico – The supreme beauty of form Hamburger 180g with butter flavoured with herbs	€ 17,50
1.3.7.11	Zinzo – Beauty reference in the Valdichiana Excellent huge hamburger 300g served preferably rare	€ 25,00
1.3.7.11	Zelante – In the 70's used to compete against Zinzo for being the most beautiful bull Double hamburger 180g with crispy bacon and pecorino cheese	€ 29,00
1.3.7.11	Cinta Hamburger 180g with local bacon	€ 18,00
1.3.7.11	H. Tutto Hamburger 180g with fontina cheese, crispy bacon, giogo sauce (avocado and spicy nduja)	€ 20,00
1.3.7.11	Chicken Burger Local chicken with grilled eggplant and zucchini with parmesan cream slightly truffled	€ 16,50
1.3.7.11	Kid's Hamburger 130g	€ 14,50

Vegetarian

“Veg Hamburger”

1.3.7.11	Quinoa burger with carrots, zucchini, potatoes, eggs and parmesan	€ 16,00
1.3.6.7.11	Soia burger, gluten free (vegan solution)	€ 15,00

Salads

1.3.7.10	Caesar: romana salad, grilled local chicken breast, toasted croutons, parmesan flakes and chef's mayonnaise	€ 16,00
7.11	Lungarno 23: misticanza salad, green apple, parmesan flakes, crispy bacon and sesame seeds	€ 13,50
7.8	Cacio & Pere: misticanza salad, pecorino cheese, pears, walnuts and acacia honey	€ 13,50
4.7	Mediterranea: misticanza salad, fior di latte mozzarella cheese, tomatoes, mediterranean anchovies and black olives	€ 14,00
11	Vegan salad: misticanza salad, avocado, pineapple, organic mixed seeds, raisins and tofu	€ 14,00
7	Caprese: tomatoes and artisanal fiordilatte mozzarella cheese	€ 11,00

Desserts

Ask for the desserts/spirits menu to your waiter

Beers

Draft

Petrognola - blonde Pils - cl. 30 € 6,50

Artisanal

Birra della casa (S. Quirico D'Orcia) -blonde - cl.33 € 9,00

Birra della casa (S. Quirico D'Orcia) - red double malt - cl.33 € 9,00

Iris (S. Quirico D'Orcia) - blonde - cl.75 € 19,00

Giulitta (S. Quirico D'Orcia) - red - cl. 75 € 19,00

Montefiore (Petrognola) - blanche - cl. 33 € 9,00

Metra (Petrognola) - Ipa - cl.33 € 9,00

InTolleranza zero (Petrognola) - Gluten free - cl.33 € 9,00

Traditional

Peroni Nastro Azzurro cl.33 € 6,00

Corona cl.33 € 6,00

Peroni Nastro Azzurro 0.0 (no alcol) cl.33 € 6,00

Soft drinks

Naturalized drinking water

The water supplied is treated through a microfiltration system and supplied neat or with the addition of carbon dioxide.

Indication provided pursuant to comma 5 Art. 13 D-Lgs. 181/03

Water 0,75 lt	€ 2,50
Mineral water bott. 0,50 lt	€ 1,50
Sparkling mineral water Perrier®	€ 2,50
Coca Cola 0,33 lt	€ 4,00
Aranciata 0,25 lt	€ 4,00
Schweppes Lemon/Tonic 0,25 lt	€ 4,00
Thè peach/lemon	€ 4,50
Fruit juice	€ 4,00
Orange juice	€ 6,00
Non-alcoholic beer cl.33	€ 6,50

Cafe

Coffee	€ 2,50
Barley coffee	€ 3,00
Cappuccino	€ 5,00
Tea and infusions	€ 5,00

Cover € 3,30

