

# Bistrò NO|MORE

Opened 12:00-15:00 / 19:00-22:00

Executive Chef Daniele Ciofi

Fried artichoke   Pecorino cheese fondue	€ 15,00
Culatello   Tangerine   Chicory	€ 18,00
Tuscan appetizer	€ 20,00
Curly endive   Ginger scallops   Pink pepper	€ 25,00
Marinated white turnips   Turmeric mayonnaise   Hazelnuts	€ 15,00
“Ribollita alla Toscana” ( <i>typical Tuscan bread and vegetable soup</i> )	€ 15,00
Tagliatelle pasta with meat sauce	€ 20,00
Spaghetti pasta with three tomatoes sauce	€ 18,00
Ravioli filled with braised meat in spicy sauce	€ 18,00
Risotto   Pesto   Red prawns   Vanilla	€ 25,00
Milanese-style cutlet	€ 25,00
Sole of the Miller	€ 28,00
Turbot Rossini   Foie Gras   Artichokes	€ 32,00
Grilled beef fillet   with red wine   with balsamic vinegar	€ 30,00
Florentine beef steak	€ 7,00/100 gr.
Veal tongue   Red turnip sauce   Shiso leaves   Blueberries	€ 28,00
Sides	€ 5,00   8,00   10,00
Cheese platter   Angela Masini selection	€ 15,00

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