

il Glicine

BISTROT

This menu is made from recycled paper, to give new life to resources and preserve the authentic beauty of our land, today and for those who will come tomorrow.

APPETIZERS

Beef tartare, marinated egg yolk,
parsley mayonnaise, semi-dried tomato
3 | 9 € 20

Selection of local cold cuts and cheeses
7 € 22

Tonno del Chianti, pickled spring onion,
chickpea cream
9 | 12 € 20

Tuscan Ribollita
1 | 9 € 18

Maremma burrata, baked tomatoes,
basil cream
7 | 9 € 18

Tuscan raw ham, melon € 18

FIRST COURSES

Tagliatelle with beef ragù
1 | 3 | 9 | 12 € 22

Pici all'aglione
1 | 9 | 12 € 22

Gnocchi, butter and sage, pecorino cheese
1 | 3 | 7 € 20

First of the day € 20



Beef meatballs with white wine, gremolata	€ 22
1 3 7 9 12	
Deviled cockerel	€ 22
6 8	
Cod with lemon	€ 24
4 9 12	
Omelette, tomato, parmesan	€ 18
3 7 9	

SIDES

Roasted potatoes	€ 8
French fries	€ 8
Seasonal grilled vegetables	€ 8
Sauteed vegetables	€ 8
Mixed salad	€ 8

Food allergies information:
Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are:
(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.
(*) In the absence of fresh products, frozen raw material is used. .Please consult the appropriate documentation that will be provided by our staff upon request.
We can not guarantee the total absence of allergens in all of our dishes and beverages.

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DESSERT

Mascarpone cream, cantucci biscuits, red wine € 10
1 | 3 | 7 | 12

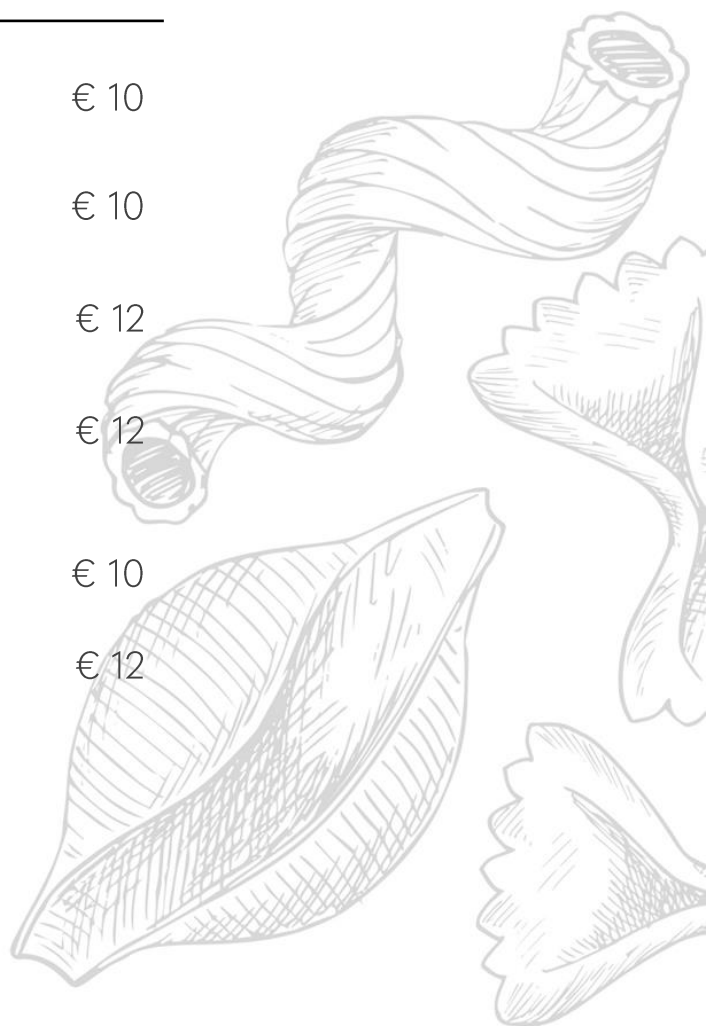
Apple pie, ice cream € 10
1 | 3 | 6 | 7 | 8

Ricotta Zuccotto with chocolate sauce € 12
3 | 7

White chocolate soup, € 12
cocoa powder, raspberries
1 | 6 | 7 | 8

Fresh fruit with sorbet € 10

Selection of artisanal ice creams € 12
3 | 6 | 7 | 8



CHILDREN

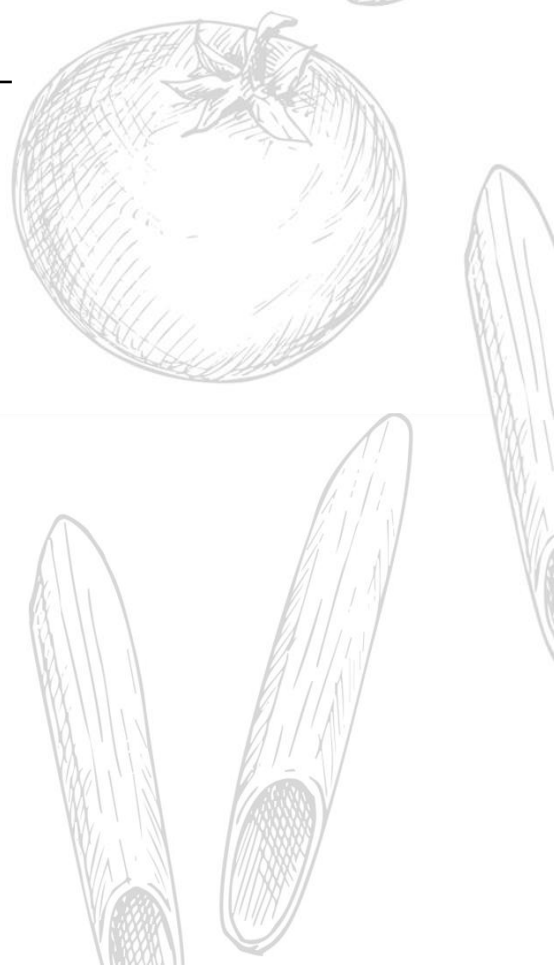
Raw ham and buffalo mozzarella € 16
7

Pesto penne € 14
1 | 7 | 8

Potato gnocchi with tomato sauce € 14
1 | 3 | 7

Filetti di pollo alla milanese € 18
con patate fritte
1 | 3 | 8

Svizzera di manzo con insalata di pomodori € 18





BEVERAGE

Mineral water	€ 5
Still "Verna"	
Sparkling "Verna"	
0,75 l	
Soft drinks	€ 7
Coca Cola	
Coca Cola Zero	
Tuscan Spume Papini	
Lemon	
Orange	
Chinotto	
Fruit juices	€ 6
Artisanal Tuscan Beers	€ 12
<i>Birrificio San Gimignano</i>	
Sigeric Blonde lager	
Roma Gluten free IPA	
Divago Red special	
Strade Gluten free	
Italian beers	
Peroni Nastro Azzurro	€ 9
Italian lager	
Moretti Zero	€ 8
Alcohol free	
Coffee	
Espresso	€ 5
Decaffeinated	€ 5
Cappuccino	€ 6
Tea and infusions	€ 6