



ME NU



INFORMATION

For any information on ingredients and allergens you can consult the list provided by the staff on request.

(*) frozen product used when fresh is unavailable

Bread and cover charge 3 €

LAND APPETIZERS

NAPOLEONE-STYLE HOT AND COLD APPETIZER

(MIXED COLD CUTS AND CROSTINI, FRIED MEATBALLS, OMELETTE WITH TRUFFLE, EGGPLANT PARMIGIANA, CHICKEN LIVER PATÈ ON CROSTINI)

12,00 €

PLATTER OF PARMA HAM AND BURRATA CHEESE

12,00 €

BREAD-DOUGH FRITTERS, PARMA HAM AND FRESH STRACCHINO CHEESE

8,00 €

TUSCAN PLATTER OF COLD CUTS

(PROSCIUTTO, FINOCCHIONA, SALAMI, FRIED POLENTA WITH SAUSAGE SAUCE, CHICKEN LIVER PATÈ AND PORCINI MUSHROOMS*, BRUSCHETTA WITH FRESH TOMATOES, SAMPLES OF CHEESE)

18,00 €

CINTA SENESE PLATTER

(BRISAOLA, CAPOCOLLO, DRY CINTA SAUSAGE, CURED HAM FOR 14 MONTHS AND CROSTINI WITH LARD OF CINTA DOP)

30,00 €

BRUSCHETTA WITH FRESH TOMATOES AND BASIL

6,00 €

PLATTER OF MIXED CHEESES

(A VARIETY OF FRESH AND AGED PECORINO CHEESES WITH JAMS AND HONEY)

16,00 €

FRIED POLENTA WITH CHICKEN LIVER PATÈ AND PORCINI MUSHROOMS*

8,00 €

FRIED POLENTA WITH CHICKEN LIVER PATÈ AND SAUSAGE

8,00 €

GRILLED BREAD WITH PORCINI MUSHROOMS*

8,00 €

PARMA HAM AND MELON

12,00 €

SEA APPETIZERS

FRESH OCTOPUS SALAD FROM VIAREGGIO WITH BOILED POTATOES

13,00 €

CLAMS SOUP

13,00 €

MUSSELS SOUP

12,00 €

SHRIMPS AU NATUREL

18,00 €



FRESH TRUFFLE SPECIALTIES

TAGLIOLINI WITH FRESH TRUFFLE

18,00 €

ASPARAGUS, EGGS AND FRESH TRUFFLE

12,00 €

**ARTICHOKE SALAD WITH PARMIGIANO CHEESE,
FRESH TRUFFLE AND VINAIGRETTE DRESSING**

12,00 €

FRIED MOZZARELLA WITH TRUFFLE

11,00 €

SPAGHETTI WITH FRESH TRUFFLE, ZUCCHINI FLOWERS AND SHRIMP

19,00 €

**RAVIOLI WITH OUR TRUFFLE BUTTER, PARMIGIANO CHEESE
AND FRESH TRUFFLE**

18,00 €

GNOCCHI WITH TRUFFLED GORGONZOLA CHEESE SAUSE

15,00 €

TRUFFLED SPAGHETTI CARBONARA

14,00 €

SAFFRON RISOTTO WITH SHRIMPS, ZUCCHINI AND FRESH TRUFFLE

17,00 €

BEEF TENDERLOIN WITH FRESH TRUFFLE AND ROASTED POTATOES

26,00 €

SEA BASS FILLET WITH FRESH TRUFFLE AND BAKED VEGETABLES

20,00 €

SALMON FILLET WITH ZUCCHINI AND TRUFFLE

18,00 €

**SLICED GRILLED BEEF STEAK WITH TRUFFLE,
OVEN-ROASTED POTATOES AND VEGETABLES**

19,00 €

BEEF / SEA BASS / LOBSTER TARTARE WITH FRESH TRUFFLE

20,00 €

**SLICED GRILLED BEEF STEAK WITH CREAM OF PARMIGIANO CHEESE
AND FRESH TRUFFLE**

19,00 €



FIRST COURSES

TAGLIATELLE WITH PORCINI MUSHROOMS*

11,00 €

SPAGHETTI WITH FRESH LOBSTER

19,00 €

GNOCCHI WITH FRESH CRAB

19,00 €

**RIGATONI WITH FRESH TOMATOES, MOZZARELLA
AND PARMIGIANO CHEESE**

11,00 €

MUGELLO-STYLE TORTELLI WITH WILD BOAR SAUCE

11,00 €

RAVIOLI WITH CREAMY TRUFFLE SAUCE

11,00 €

SPAGHETTI ALLA VIGLIACCA

10,00 €

PICI WITH SAUSAGE SAUCE

11,00 €

NAPOLEONE-STYLE SPAGHETTI WITH SHRIMPS

14,00 €

SPAGHETTI WITH MIXED SEAFOOD

13,00 €

SPAGHETTI WITH CLAMS

14,00 €

PICI WITH OUR PESTO SAUCE, CHERRY TOMATOES AND PINE NUTS

12,00 €

RISOTTO WITH PORCINI MUSHROOMS*

13,00 €



MAIN COURSE MEAT DISHES

PEPOSO BEEF PEPPERCORN STEW

13,00 €

SLICED GRILLED BEEF STEAK WITH PORCINI MUSHROOMS*

19,00 €

**SLICED GRILLED BEEF STEAK WITH FRESH ARTICHOKE AND
GRANA CHEESE**

19,00 €

SLICED GRILLED BEEF STEAK WITH OVEN-BAKED POTATOES AND VEGETABLES

17,00 €

NAPOLEONE-STYLE BEEF TARTARE WITH ROASTED POTATOES

18,00 €

GRILLED LAMB CHOPS WITH OVEN-BAKED POTATOES AND VEGETABLES

18,00 €

**SLICED GRILLED BEEF TENDERLOIN WITH OVEN-BAKED POTATOES
AND VEGETABLES**

22,00 €

NAPOLEONE-STYLE BEEF TENDERLOIN

20,00 €

**BEEF TENDERLOIN WITH GREEN PEPPER AND OVEN-ROASTED POTATOES
AND VEGETABLES**

20,00 €

BEEF TENDERLOIN WITH PORCINI MUSHROOMS*

24,00 €

VEAL ESCALOPE WITH WHITE WINE AND FRIED POTATOES*

16,00 €

VEAL ESCALOPE WITH AVOCADO AND ROASTED POTATOES

16,00 €

GRILLED VEAL LOIN WITH OVEN-BAKED POTATOES AND VEGETABLES

16,00 €

FLORENTINE T-BONE STEAK

46,00 € PER KG

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UNCLE KOUGA FRIED STEAK

(IN SUMMER, WITH FRESH CHERRY TOMATOES, AND IN WINTER,
WITH MELTED GORGONZOLA CHEESE, ROCKET SALAD AND TRUFFLE CREAM)

16,00 €

VEAL MEATBALLS WITH PORCINI MUSHROOMS AND POTATOES

16,00 €

BEEF TENDERLOIN WITH PECORINO CHEESE FONDUE AND TRUFFLE

28,00 €

GRILLED BEEF TENDERLOIN WITH ROASTED POTATOES

20,00 €

EGGPLANT PARMESAN

11,00 €

MAIN COURSE FISH DISHES

**SALMON FILLET WITH GREEN PEPPER, OVEN-BAKED POTATOES
AND VEGETABLES**

16,00 €

ISOLANA-STYLE SEA BASS FILLET WITH VEGETABLES

18,00 €

TUNA STEAK ALLA DIAVOLA (SPICY)

16,00 €

NAPOLEONE-STYLE TUNA TARTARE

16,00 €

NAPOLEONE-STYLE SEA BASS TARTARE

18,00 €

SHRIMPS TARTARE

18,00 €

FRESH LOBSTER TARTARE

20,00 €

FISH FRY

18,00 €



SIDE DISHES

PLATTER OF OVEN-BAKED VEGETABLES

11,00 €

FRIED ARTICHOKE AND ZUCCHINI FLOWERS

7,00 €

GREEN OR MIXED SALAD

4,00 €

MIXED CHICORY SALAD

4,00 €

FRENCH FRIES*

5,00 €

ROASTED POTATOES

5,00 €

SPINACH* SAUTÉED WITH GARLIC AND NEWLY-PRESSED OLIVE OIL

5,00 €

MIXED OVEN-BAKED VEGETABLES

7,00 €

SPECIAL SALADS

NICOISE SALAD

(LETTUCE, TOMATOES, CUCUMBERS, ANCHOVIES, OLIVES, TUNA,
HARD-BOILED EGGS, VINAIGRETTE DRESSING)

9,00 €

GREEK SALAD

(LETTUCE, TOMATOES, CUCUMBERS, GREEK CHEESE, GREEK OLIVES,
TROPEA RED ONIONS, OREGANO)

9,00 €

NAPOLEONE-STYLE SALAD

(CANASTA LETTUCE, PEARS, PECORINO CHEESE, PARMA HAM,
COUNTRY-STYLE DRESSING)

9,00 €

CAPRESE SALAD WITH THE SCENT OF GENOVESE PESTO

(TOMATO, BUFFALO MOZZARELLA, BASIL, OIL AND GENOVESE PESTO)

9,00 €

FORTE DEI MARMISALAD

(MIXED SALAD WITH RADISHES SHRIMP, DRESSING WITH FRESH TRUFFLE)

12,00 €



PIZZA

MARGHERITA PIZZA

7,00 €

NAPOLETANA PIZZA

8,00 €

MARINARA PIZZA

7,00 €

FOUR-CHEESE PIZZA

(TOMATO, GORGONZOLA CHEESE, MOZZARELLA, GRANA CHEESE, PROVOLA)

10,00 €

GIOVACCHINO'S 4 SEASONS PIZZA

(TOMATO, MOZZARELLA, PRAGUE HAM, PORCINI MUSHROOMS*,
ARTICHOKES AND OLIVES)

11,00 €

PIZZA WITH PORCINI MUSHROOMS*

10,00 €

NAPOLEONE-STYLE PIZZA

(TOMATO, MOZZARELLA, GRATED PARMIGIANO REGGIANO CHEESE
AND BASIL)

10,00 €

VEGETARIAN PIZZA

10,00 €

STOCKHOLM PIZZA

(TOMATO, MOZZARELLA, SMOKED PROVOLA CHEESE, PRAGUE HAM)

+ SHOT VODKA

12,00 €

EL FUEGO PIZZA

(TOMATO, GARLIC, FRESH RED AND GREEN CHILI PEPPERS, PEPPERONI)

+ SHOT TEQUILA

12,00 €

OUR CALZONE

(PRAGUE HAM, BUFFALO MOZZARELLA, PARMIGIANO REGGIANO CHEESE,
TRUFFLE CREAM)

10,00 €

MARRAKECH ARABIC BREAD

(PRAGUE HAM, MOZZARELLA, SLIVERS OF PARMIGIANO CHEESE, TOMATOES,
ROCKET SALAD, CREAM CHEESE)

12,00 €

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TARTUFONA PIZZA

(BURRATA CHEESE, TOMATO AND FRESH TRUFFLE)

16,00 €

CAPRICCIOSA PIZZA

(BOILED HAM, ARTICHOKE, WURSTEL, CHAMPIGNON MUSHROOMS, OLIVES, CAPERS, ANCHOVIES, TOMATO AND MOZZARELLA)

10,00 €

PIZZA WITH WEINER 10,00 €

LA GORDA PIZZA

(SAUSAGE, TOMATO AND MOZZARELLA)

12,00 €

PIZZA WITH THE SCENT OF THE SEA

(TOMATO, MUSSELS, CLAMS AND SHRIMP)

14,00 €

FOCACCIA

NAPOLEONE FOCACCIA

(PRAGUE HAM, ROCKET SALAD, PACHINO TOMATOES, BRAIDED MOZZARELLA, TRUFFLE CREAM)

10,00 €

REGINA MARA FOCACCIA

(RAW HAM, CHERRY TOMATOES, BURRATA CHEESE)

12,00 €

TIFFANY FOCACCIA

(RAW HAM, COUNTRY-STYLE ARTICHOKE, PARMIGIANO REGGIANO CHEESE, TRUFFLE CREAM)

10,00 €

CAPRESE FOCACCIA

(CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL)

9,00 €

ANTONIETTA FOCACCIA

(STRACCHINO CHEESE, GORGONZOLA CHEESE, RAW HAM AND ROCKET SALAD)

12,00 €



OUR HOMEMADE DESSERTS

HOT NAPOLEONE-STYLE APPLE CAKE

(MADE WITH OUR SECRET RECIPE)

6,00 €

MADE-TO-ORDER TIRAMISÙ

5,00 €

AUNT LINA'S DARK CHOCOLATE CAKE

6,00 €

MASCARPONE CREAM WITH STRAWBERRIES

6,00 €

CANTUCCI DI PRATO

(OUR OWN HOME-MADE ALMOND BISCUITS) WITH VIN SANTO

5,00 €

PINEAPPLE, PLAIN OR WITH MARASCHINO LIQUER

6,00 €

STRAWBERRIES WITH WINE OR LEMON

5,00 €

CHEESECAKE WITH A CHOICE OF TOPPINGS:

CHOCOLATE SAUCE, BLACKBERRIES OR FRESH STRAWBERRIES

7,00 €

THE BEST PANNA COTTA WITH CARAMEL TOPPING IN THE WORLD

6,00 €

MADE-TO-ORDER NAPOLEONE-STYLE MILLEFEUILLE

6,00 €



COFFEE AND OTHER BEVERAGES

DEMINERALIZED WATER (1 LT.)

2,00 €

CANNED DRINKS

(COCACOLA, COCA ZERO, ESTATHÈ, SPRITE, FANTA, LEMONSODA)

4,00 €

FRUIT JUICE

4,00 €

ARTISANAL LIGHT BEER 33 CL

8,00 €

ARTISANAL AMBER BEER 33 CL

8,00 €

BOTTLED BEER 33CL (HEINEKEN, NASTRO AZZURRO, MORETTI, BECKS)

4,00 €

MORETTI BEER 66CL BOTTLES

5,00 €

ESPRESSO, DECAFFEINATED COFFEE, BARLEY COFFEE

2,00 €

NAPOLEONE CAPPUCINO, CAFFELLATTE

4,00€

SPECIAL KAFFÈ

4,00 €

SPECIAL TEAS (VANILLA, PEACH, LEMON, GREEN TEA, EARL GREY)

4,00 €

NAPOLEONE SPECIAL TEA WITH FRESH MINT

4,00 €

ITALIAN AMARI (HERBAL LIQUEURS)

4,50 €

FOREIGN LIQUORS

7,00 €

PASSITO DI PANTELLERIA

5,00 €

GRAPPA BARRICATA

6,00 €

MOSCATO DI SARDEGNA – NUALI SIDDURA

6,00 €



COCKTAILS

KIR

(WHITE WINE AND CRÈME DE CASSIS)

6,00 €

KIR ROYAL

(CHAMPAGNE AND CRÈME DE CASSIS)

10,00 €

CAIPIRINHA NAPOLEONE

8,00 €

NEGRONI

8,00 €

MOJITO

8,00 €

SPRITZ

8,00 €

BITTER CAMPARI

8,00 €

CUBA LIBRE

8,00 €





FIRENZE

CONTACTS



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