



NAPOLÉONE



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Special Christmas

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

**PLATTER OF PARMA HAM, BURRATA CHEESE
AND SUN-DRIED TOMATOES**

15,00 €

**BREAD-DOUGH FRITTERS, PARMA HAM
AND FRESH STRACCHINO CHEESE**

11,00 €

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)

24,00 €

BRUSCHETTA WITH FRESH TOMATOES AND BASIL

9,00 €

PLATTER OF MIXED CHEESES

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

20,00 €

**FRIED POLENTA WITH CHICKEN LIVER PATÈ
AND PORCINI MUSHROOMS***

11,00 €

FRIED POLENTA WITH CHICKEN LIVER PATÈ AND SAUSAGE

8,00 €

SEA APPETIZERS

CLAMS SOUP

17,00 €

MUSSELS SOUP

15,00 €

SHRIMPS AU NATUREL

23,00 €



FRESH TRUFFLE SPECIALTIES

TAGLIOLINI WITH FRESH TRUFFLE

24,00 €

ASPARAGUS, EGGS AND FRESH TRUFFLE

15,00 €

FRIED MOZZARELLA WITH TRUFFLE

14,00 €

SPAGHETTI WITH FRESH TRUFFLE, ZUCCHINI FLOWERS AND SHRIMP

24,00 €

GNOCCHI WITH TRUFFLED GORGONZOLA CHEESE SAUSE

20,00 €

TRUFFLED SPAGHETTI CARBONARA

18,00 €

SAFFRON RISOTTO WITH SHRIMPS, ZUCCHINI AND FRESH TRUFFLE

23,00 €

BEEF TENDERLOIN WITH FRESH TRUFFLE AND ROASTED POTATOES

32,00 €

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

24,00 €

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

24,00 €



FIRST COURSES

TAGLIATELLE WITH PORCINI MUSHROOMS*

15,00 €

SPAGHETTI WITH FRESH LOBSTER

25,00 €

MUGELLO-STYLE TORTELLI WITH WILD BOAR SAUCE

15,00 €

PICI WITH SAUSAGE SAUCE

14,00 €

NAPOLEONE-STYLE SPAGHETTI WITH SHRIMPS

18,00 €

SPAGHETTI WITH MIXED SEAFOOD

18,00 €

SPAGHETTI WITH CLAMS

18,00 €



MAIN COURSE MEAT DISHES

PEPOSO BEEF PEPPERCORN STEW

18,00 €

SLICED GRILLED BEEF STEAK WITH PORCINI MUSHROOMS*

24,00 €

SLICED GRILLED BEEF STEAK WITH OVEN-BAKED POTATOES AND VEGETABLES

22,00 €

GRILLED LAMB CHOPS WITH OVEN-BAKED POTATOES AND VEGETABLES

24,00 €

NAPOLEONE-STYLE BEEF TENDERLOIN

26,00 €

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

26,00 €

BEEF TENDERLOIN WITH PORCINI MUSHROOMS*

28,00 €

VEAL ESCALOPE WITH WHITE WINE AND FRIED POTATOES*

20,00 €

VEAL ESCALOPE WITH AVOCADO AND ROASTED POTATOES

20,00 €

GRILLED VEAL LOIN WITH OVEN-BAKED POTATOES AND VEGETABLES

20,00 €

FLORENTINE T-BONE STEAK

56,00 € PER KG

VEAL MEATBALLS WITH PORCINI MUSHROOMS AND POTATOES

20,00 €

BEEF TENDERLOIN WITH PECORINO CHEESE FONDUE AND TRUFFLE

34,00 €

GRILLED BEEF TENDERLOIN WITH ROASTED POTATOES

24,00 €



MAIN COURSE FISH DISHES

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

20,00 €

**ISOLANA-STYLE SEA BASS FILLET WITH OVEN-BAKED POTATOES
AND VEGETABLES**

22,00 €

NAPOLEONE-STYLE SEA BASS TARTARE

24,00 €

SHRIMPS TARTARE

24,00 €

FRESH LOBSTER TARTARE

24,00 €

SIDE DISHES

FRIED ARTICHOKE AND ZUCCHINI FLOWERS

9,00 €

GREEN OR MIXED SALAD

6,00 €

FRENCH FRIES*

7,00 €

ROASTED POTATOES

7,00 €

SPINACH* SAUTÉED WITH GARLIC AND NEWLY-PRESSED OLIVE OIL

7,00 €

MIXED OVEN-BAKED VEGETABLES

9,00 €

BEANS ALL'UCCELLETTO

7,00 €



PIZZA

MARGHERITA PIZZA

10,00 €

NEAPOLITAN PIZZA

11,00 €

MARINARA PIZZA

11,00 €

FOUR-CHEESE PIZZA

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

13,00 €

GIOVACCHINO'S 4 SEASONS PIZZA

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

15,00 €

PIZZA WITH PORCINI MUSHROOMS*

15,00 €

NAPOLEONE-STYLE PIZZA

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

15,00 €

VEGETARIAN PIZZA

13,00 €

STOCKHOLM PIZZA

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

+ SHOT VODKA

16,00 €

EL FUEGO PIZZA

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

+ SHOT TEQUILA

16,00 €

OUR CALZONE

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

14,00 €

MARRAKECH ARABIC BREAD

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

16,00 €

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TARTUFONA PIZZA

(BURRATA CHEESE, TOMATO AND FRESH TRUFFLE)

20,00 €

CAPRICCIOSA PIZZA

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

14,00 €

PIZZA WITH WEINER

13,00 €

LA GORDA PIZZA

(SAUSAGE, TOMATO AND MOZZARELLA)

16,00 €

PIZZA WITH THE SCENT OF THE SEA

(TOMATO, MUSSELS, CLAMS AND SHRIMP)

18,00 €

FOCACCIA

NAPOLEONE FOCACCIA

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

14,00 €

REGINA MARA FOCACCIA

(RAW HAM, CHERRY TOMATOES, BURRATA CHEESE)

16,00 €

TIFFANY FOCACCIA

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

14,00 €

CAPRESE FOCACCIA

(CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL)

13,00 €

ANTONIETTA FOCACCIA

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

16,00 €



OUR HOMEMADE DESSERTS

HOT NAPOLEONE-STYLE APPLE CAKE

(MADE WITH OUR SECRET RECIPE)

8,00 €

MADE-TO-ORDER TIRAMISÙ

7,50 €

AUNT LINA'S DARK CHOCOLATE CAKE

8,00 €

CANTUCCI DI PRATO

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

7,00 €

CHEESECAKE WITH A CHOICE OF TOPPINGS:

CHOCOLATE SAUCE, BLACKBERRIES OR FRESH STRAWBERRIES

9,00 €

THE BEST PANNA COTTA WITH CARAMEL TOPPING IN THE WORLD

8,00 €

PANETTONE ARTISANAL WITH MASCARPONE CREAM

8,00 €

LEMON SORBET

7,00 €



COFFEE AND OTHER BEVERAGES

DEMINERALIZED WATER (1 LT.)

2,50 €

CANNED DRINKS

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

5,00 €

ARTISANAL LIGHT BEER 33 CL

10,00 €

ARTISANAL AMBER BEER 33 CL

10,00 €

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

5,00 €

MORETTI BEER 66CL BOTTLES

6,00 €

ESPRESSO, DECAFFEINATED COFFEE, BARLEY COFFEE

2,50 €

NAPOLEONE CAPPUCINO, CAFFELLATTE

4,50€

SPECIAL KAFFÈ

4,50 €

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

4,50 €

NAPOLEONE SPECIAL TEA WITH FRESH MINT

4,00 €

ITALIAN AMARI (HERBAL LIQUEURS)

5,50 €

FOREIGN LIQUORS

8,00 €

PASSITO DI PANTELLERIA

6,00 €

GRAPPA BARRICATA

7,00 €



COCKTAILS

KIR

(WHITE WINE AND CRÈME DE CASSIS)

7,00 €

KIR ROYAL

(CHAMPAGNE AND CRÈME DE CASSIS)

13,00 €

CAIPIRINHA NAPOLEONE

10,00 €

NEGRONI

10,00 €

MOJITO

10,00 €

SPRITZ

10,00 €

BITTER CAMPARI

10,00 €

CUBA LIBRE

10,00 €





FIRENZE

CONTACTS



055 281015 – 340 3040056 – 0552608414



trattorianapoleone.it



[trattorianapoleone](https://www.instagram.com/trattorianapoleone)



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info@trattorianapoleone.it