

NARLENE

# MENU

## 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 €

---

## OUR LAND APPETIZERS

---

**NAPOLEONE-STYLE HOT AND COLD APPETIZER (FOR 2 PEOPLE)**

(CURE MEAT, POLENTINE SELECTION, FRIED MEATBALLS, OMELETTE WITH TRUFFLE)

14,00 €

**RAW PARMA HAM DOP AND BURRATA CHEESE**

13,00 €

**BREAD-DOUGH FRITTERS WITH RAW PARMA HAM DOP  
AND FRESH STRACCHINO CHEESE**

8,00 €

**GREAT TUSCAN PLATTER (FOR 2 PEOPLE)**

(RAW PARMA HAM DOP, FINOCCHIONA, SALAMI AND CROSTINI SELECTION)

18,00 €

**GREAT SELECTION OF CURE MEAT OF CINTA SENESE DOP  
(FOR 2 PEOPLE)**

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

29,00 €

**BRUSCHETTA WITH FRESH TOMATOES AND BASIL**

6,00 €

**PALETTE OF MIXED CHEESES**

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

18,00 €

**FRIED POLENTA WITH CHICKEN LIVER PATÈ AND SAUSAGE SAUCE**

8,00 €

**RAW PARMA HAM DOP AND MELON (IN SEASON)**

11,00 €

**ASPARAGUS, EGGS AND FRESH TRUFFLE**

13,00 €

**FRIED MOZZARELLA WITH TRUFFLE**

11,00 €



---

## **OUR SEA APPETIZERS**

---

**FRESH OCTOPUS SALAD FROM VIAREGGIO  
WITH BOILED POTATOES**

14,00 €

**PEPPERED WITH MUSSELS**

12,00 €

**CLAMS SOUP**

14,00 €

**NATURAL SHRIMPS**

19,00 €

---

## **FRESH TRUFFLE SPECIALTIES**

---

**TAGLIOLINI WITH FRESH TRUFFLE**

19,00 €

**SPAGHETTI WITH FRESH TRUFFLE, ZUCCHINI FLOWERS AND SHRIMPS**

19,00 €

**GNOCCHI WITH TRUFFLED GORGONZOLA CHEESE SAUCE**

16,00 €

**TRUFFLED SPAGHETTI CARBONARA**

16,00 €

**SAFFRON RISOTTO WITH SHRIMPS, ZUCCHINI AND FRESH TRUFFLE**

18,00 €

**BEEF TENDERLOIN WITH FRESH TRUFFLE AND ROASTED POTATOES**

27,00 €

**BEEF TARTARE WITH FRESH TRUFFLE**

21,00 €

**LOBSTER TARTARE WITH FRESH TRUFFLE**

24,00 €



---

## **OUR FIRST COURSES OF LAND**

---

**SORRENTINA-STYLE RIGATONI**

11,00 €

**MUGELLO-STYLE TORTELLI WITH WILD BOAR SAUCE**

12,00 €

**SPAGHETTI ALLA VIGLIACCA**

10,00 €

**PICI WITH SAUSAGE SAUCE**

12,00 €

**PICI WITH PESTO SAUCE, CHERRY TOMATOES AND PINE NUTS**

12,00 €

---

## **OUR FIRST SEAFOOD DISHES**

---

**SPAGHETTI WITH FRESH LOBSTER**

24,00 €

**NAPOLEONE-STYLE SPAGHETTI WITH SHRIMPS**

15,00 €

**SPAGHETTI WITH CLAMS**

15,00 €



---

## **OUR SECOND COURSES OF LAND**

---

**IMPRUNETINA-STYLE PEPOSO**

15,00 €

**SLICED GRILLED BEEF STEAK WITH ROASTED POTATOES**

17,00 €

**NAPOLEONE-STYLE BEEF TENDERLOIN**

21,00 €

**BEEF TENDERLOIN WITH GREEN PEPPER AND ROASTED POTATOES**

22,00 €

**FLORENTINE T-BONE STEAK**

49,00 € PER KG

**TOMAHAWK FLORENTINE T-BONE STEAK**

64,00 € PER KG

**CHIANINA FLORENTINE T-BONE STEAK**

69,00 € PER KG

**TOMAHAWK PORK STEAK WITH ROASTED POTATOES**

18,00 €

**BEEF TENDERLOIN WITH PECORINO CHEESE FONDUE AND TRUFFLE**

28,00 €

**GRILLED BEEF TENDERLOIN WITH ROASTED POTATOES**

21,00 €



---

## **OUR SECOND SEAFOOD DISHES**

---

**SLICE OF SALMON WITH GREEN PEPPER, ROASTED POTATOES**  
18,00 €

**ISOLANA-STYLE SEA BASS FILLET WITH ROASTED POTATOES**  
19,00 €

**ORANGE-SCENTED SHRIMPS TARTARE**  
20,00 €

**TRUFFLED SEABASS TARTARE**  
19,00 €

**FRESH LOBSTER TARTARE**  
22,00 €



---

## **SIDE DISHES**

---

### **FRIED ARTICHOKE AND ZUCCHINI FLOWERS**

7,00 €

### **GREEN OR MIXED SALAD**

5,00 €

### **FRENCH FRIES\***

5,00 €

### **ROASTED POTATOES**

5,00 €

### **UCCELLETTO-STYLE BEANS**

6,00 €

---

## **SPECIAL SALADS**

---

### **FORTE DEI MARMI SALAD**

(MIXED SALAD, RADISHES, SHRIMP, TRUFFLE DRESSING)

12,00 €

### **NICOISE SALAD**

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

9,00 €

### **GREEK SALAD**

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

9,00 €

### **NAPOLEONE-STYLE SALAD**

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

9,00 €

### **CAPRESE SALAD WITH GENOVESE PESTO-STYLE**

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

9,00 €



---

# OUR PIZZA

---

## MARGHERITA PIZZA

7,00 €

## NAPOLI PIZZA

8,00 €

## MARINARA PIZZA

8,00 €

## FOUR-CHEESE PIZZA

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

11,00 €

## 4 SEASONS PIZZA

(TOMATO, MOZZARELLA, PRAGUE HAM, CHAMPIGNON MUSHROOMS,  
ARTICHOKES AND OLIVES)

12,00 €

## NAPOLEONE-STYLE PIZZA

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

10,00 €

## VEGETARIAN PIZZA

12,00 €

## STOCKHOLM PIZZA

(TOMATO, MOZZARELLA, PROVOLA CHEESE, RAW PRAGUE HAM)  
+ A SHOT OF VODKA

13,00 €

## EL FUEGO PIZZA

(TOMATO, GARLIC, FRESH RED AND GREEN CHILI PEPPERS, SPICY SALAMI)  
+ A SHOT OF TEQUILA

13,00 €

## OUR CALZONE

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

11,00 €

## MARRAKECH ARABIC BREAD

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

13,00 €

▼ continue... ▼





### **TARTUFONA PIZZA**

(BURRATA CHEESE, TOMATO AND FRESH TRUFFLE)

16,00 €

### **CAPRICCIOSA PIZZA**

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

11,00 €

### **PIZZA WITH WURSTEL**

10,00 €

### **GORDA PIZZA**

(SAUSAGE, TOMATO AND MOZZARELLA)

13,00 €

### **SEA-SCENTED PIZZA**

(TOMATO, MUSSELS, CLAMS AND SHRIMPS)

15,00 €

---

## **OUR FOCACCIA**

---

### **NAPOLEONE FOCACCIA**

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

13,00 €

### **REGINA MARA FOCACCIA**

(RAW PARMA HAM DOP, CHERRY TOMATOES, BURRATA CHEESE)

13,00 €

### **TIFFANY FOCACCIA**

(RAW PARMA HAM DOP, COUNTRY-STYLE ARTICHOKE,  
FLAKED OF PARMIGIANO REGGIANO CHEESE, TRUFFLE CREAM)

12,00 €

### **CAPRESE FOCACCIA**

(CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL)

11,00 €

### **ANTONIETTA FOCACCIA**

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

13,00 €



---

## **ALL OUR HOMEMADE DESSERTS**

---

### **HOT NAPOLEONE-STYLE APPLE CAKE**

(MADE WITH OUR SECRET RECIPE)

6,00 €

### **TIRAMISÙ**

6,00 €

### **DARK CHOCOLATE CAKE**

6,00 €

### **FRESH STRAWBERRIES WITH MASCARPONE CREAM**

6,00 €

### **GRANDMOTHER MARZIA'S CANTUCCI DI PRATO**

WITH VIN SANTO

6,00 €

### **PINEAPPLE, NATURAL OR WITH MARASCHINO LIQUER**

6,00 €

### **STRAWBERRIES WITH WINE OR LEMON**

5,00 €

### **CHEESECAKE**

(CHOCOLATE, BERRIES JAM OR FRESH STRAWBERRIES)

7,00 €

### **THE BEST PANNA COTTA WITH CARAMEL TOPPING IN THE WORLD**

6,00 €

### **NAPOLEONE-STYLE MILLEFOGLIE**

6,00 €

### **LEMON SORBET**

5,00 €



---

# 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 €

## BOTTLED MORETTI BEER 66CL

6,00 €

## ESPRESSO COFFEE, DECAFFEINATED COFFEE, NAPOLEON-STYLE BARLEY COFFEE

2,00 €

## CAPPUCCINO, SPECIAL KAFFÈ

4,00€

## SPECIAL TEAS

(VANILLA, PEACH, LEMON, GREEN TEA, GREY TEA, FRESH MINT)

4,00 €

## ITALIAN BITTER

5,00 €

## FOREIGN LIQUORS

7,00 €

## PASSITO DI PANTELLERIA

5,00 €

## GRAPPA BARRICATA

6,00 €



---

## **COCKTAILS**

---

### **KIR**

(WHITE WINE AND CRÈME DE CASSIS)

8,00 €

### **KIR ROYAL**

(CHAMPAGNE AND CRÈME DE CASSIS)

12,00 €

### **CAIPIRINHA NAPOLEONE**

8,00 €

### **NEGRONI**

8,00 €

### **MOJITO**

8,00 €

### **SPRITZ**

8,00 €

### **BITTER CAMPARI**

8,00 €

### **CUBA LIBRE**

8,00 €





FIRENZE

## CONTACTS

---



055 281015 – 340 3040056 – 0552608414



[trattorianapoleone.it](http://trattorianapoleone.it)



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



[Trattoria Napoleone](https://www.facebook.com/TrattoriaNapoleone)



[info@trattorianapoleone.it](mailto:info@trattorianapoleone.it)