



AUTHOR INTRUSION €

Red Prawn 54

Raw red Prawn, sweet and sour Panzanella, Caviar and Nocellara Olive soup

Amberjack 50

Smoked Amberjack, Bernese sauce, Sorrento Lemon jelly and intensity of Asparagus

Sweetbreads 47

Glazed sweetsbreads, Pine Nuts, Fava beans, Raspberry agretto

Beef Rossini's style 47

Beef carpaccio, creamy Foie gras, Porto wine gelée, Pommes Soufflée

PASTA MON AMOUR €

Bottoni 50

Pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in "inzimino" sauce

Spaghetti 50

Algae butter Spaghetti pasta with Bergamot, sea Urchins and tuna Bottarga

Lasagne... memory of "pasta alla puttanesca" 50

Lasagne, creamy Code-Fish, Pil Pil, Olive, Tomatoe, Origan

Ravioli 50

Pasta stuffed with Carbonara sauce, Beef tartare, Vacche Rosse cheese and Truffle

SECOND WISH €

Red Mullet 60

Red Mullet in Saffron Bread crust "2015"

Lamb 54

Lamb, Carrots, Chimichurri, Capers from Pantelleria

Pigeon

Pigeon on coals, Black Currant, Green Pepper, Onion Tarte Tatin

64

Turbot 9.870 Km

Turbot with Algae, Artichoke, buffalo Mozzarella and mugnaia sauce

60

Executive Chef

Rocco De Santis

The a la carte menu is available only for lunch on Wednesday, Thursday and Friday.

Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.

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#santaelisabettarestaurant #theheartofflorence