**Seguici su** ** **Irene Firenze**  **Irene\_firenze**



**Piazza della Repubblica 7**

**Firenze**







**FOR STARTER**

 (4) Octopus salad,red rape and colored radicchio € 23

 (1, 5, 14) Fried calamari and vegetables € 22

(2, 7, 14) Raw seabass with Sicilian pesto and lemon sorbet € 24

(1 ,3, 4) Tartare of organic beef from Sig. Borgioli € 25

(3,7,9) “Vitello tonnato” € 18

“Irene’s Salad”:

avocado, hearts of palm, tomatoes, lettuce, rocket, coriander € 18

Irene Salad served with Tuna or Mozzarella € 22

Mixed Salad € 12

**Bruschettone:**

(1) with mixed colored tomatoes € 12

(7,1) Bruschettone with Parma ham and buffalo mozzarella cheese € 14

(1,3,7) Bruschettone, turnip greens, poached eggs with pecorino cheese and black truffle € 16

### PASTA and SOUP

(1, 3, 9) Tuscan Bean soup, Sage ravioli, caramelized Celery € 20

(1,2) Linguine with Lobster € 38

(1, 3, 7) Lasagnetta pasta with “Chianina” ragout € 23

(1, 3, 7) Ravioli stuffed with “Pappa al Pomodoro” € 22

(7) Risotto with saffron, red prawns and pistachio € 25

 (1, 7) Spaghetti, Tomato and Basil € 22



**MAIN COURSE**

(7,4) Turbot, chickpeans cream, escarole and truffle € 36

(4) Mixed grilled fish € 37

 (4, 7) Seabass, olive oil mashed Potatoes and artichokes € 35

(1, 7) Mini Veal Milanese with Rice cake and green Beans € 29

(7, 8) Organic filet Beef cooked on a Himalayan salt plate € 38



**THE NEW CLASSICS**

(1, 3, 5, 7) “ Savoy Club Sandwich ” with Chips and mixed Salad €27

(1, 5, 7) Organic Veal burger Tuscan style with Chips and mixed Salad €26

**SIDE DISHES**

(7) Beans from Valdarno with olive oil and black pepper € 8

(7) Olive oil mashed potatoes € 8

Grilled vegetables:

egglapant, zucchini, tomato, endive, radicchio, pumpkin, pepper € 13

****(7) Roasted potatoes with rosemary € 8