



**CipollaRossa**<sup>®</sup>  
osteria

La

**CUCINA**

del Cipolla

English

# Appetizers

Typical Tuscan liver sauce on toasted bread	6,00€
Fresh tomato bruschetta with basil on top	6,00€
Florentine beef tartare on toasted bread	9,00€
Truffle burrata	10,00€
Typical Florentine salami with Tuscan artichokes	10,00€
Platter of Prosciutto Toscano DOP	12,00€
Rich plate of Tuscan cured meats and pickles from Abetone	18,00€
Selection of sheep's cheese with truffled honey and homemade jams	16,00€
Salad with tuna, tomatoes, cucumbers and mint	16,00€
Caprese salad with mozzarella di bufala, cherry tomatoes and oregano	12,00€



All our dishes can be Gluten Free

# Soups

The traditional tuscan minestrone	9,00€
Pappa al pomodoro: the typical bread and tomato soup	9,00€

# Fresh pasta

OUR  
SELECTION

Pasta "CAV. Cocco", strascicata alla fiorentina with beef ragu, tomatoes, milk cream and parmesan	12,00€
Spaghetti alla chitarra with fresh tomatoes and crunchy prosciutto	12,00€
Tagliatelle del Saracino with mint pesto, capers, chives, cherry tomatoes and toasted almonds	12,00€
Tortelli from Mugello with Florentine steak ragu	12,00€
Pappardelle with wild boar sauce	16,00€
Tagliolini with black truffle, "scorzzone", and parmesan flakes	18,00€

# MEAT

## The traditional Quinto Quarto

Butcher's choice

16,00€

## Steak

ONLY CAREFULLY SELECTED BREEDS

Florentine steak

65,00€/Kg

Chianina beef steak

*deep colour, saltier, more intense flavour*

80,00€/Kg

Scottona Maremmana steak

*Free range cows bred in Maremma: tender meat, intense flavour*

80,00€/Kg

Buttero's steak from cows bred in Maremma

*Last four ribs of the loin: intense sapidity and savouriness*

80,00€/Kg



The meat selection takes place directly in Manetti Massimo Butchery that, for five generations, has been processing meat inside the historical Mercato Centrale. Maremmana, Chianina and Nazionale are just some of the breeds you can find every day in our kitchen.

## Main courses

Cinghiale alla maremmana: stewed wild boar in a skillet	18,00€
Slow-cooked beef with Red wine and black pepper	18,00€
Chicken fillet with cherry tomatoes and basil	18,00€
Beef tartare with vegetables crudité and balsamic vinegar reduction	20,00€
Beef tartare with truffle, mixed green salad, parmesan and tomatoes	24,00€
Thin slices of beef with roasted potatoes	22,00€
Thin slices of beef with parmesan and arugula	22,00€
Thin slices of beef with truffle	26,00€
Thin slices of chicken with roasted potatoes	18,00€
Grilled veal loin	22,00€
Beef fillet with truffle	34,00€
Grilled beef fillet with roasted potatoes	30,00€



## Side dishes

Salad with arugula, cherry tomatoes and parmesan flakes	6,00€
Salad with tomatoes, onion and basil	6,00€
Mixed salad	6,00€
Valerian salad with green apples, almonds and lemon and honey dressing	6,00€
Roasted potatoes	6,00€
Beans with extra virgin olive oil	6,00€
Sautéed spinach with garlic, oil and red pepper	6,00€
Roasted vegetables	6,00€



# Drinks

“San Pellegrino” and “Panna” water	
0,75 lt	3,00€
0,5 lt	2,50€
Chianti house wine	
Bottle 75 cl	19,00€
Bottle 37,5 cl	12,00€
Italian beer 40 cl	6,00€
Soft drink in glass bottles	4,00€

# Caffetteria

Espresso	2,00€
Orzo, decaffeinated coffee, Ginseng	3,00€
Coffee with liqueur	3,00€
Cappuccino and tea	3,00€



Bread and cover charge: 3,00 €

If you would like to have a **dessert** or a **liqueur** feel free to ask our staff for the menu.



Our meat is carefully chosen by the unique expertise of Manetti Massimo Butchery that, since 1892, offers the best products of the Tuscan tradition to the Mercato Centrale di San Lorenzo.



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**Osteria Cipolla Rossa**  
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[www.osteriacipollarossa.com](http://www.osteriacipollarossa.com)

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