



Winter Menù
2022-2023

Restaurant - Pizzeria
Take Away

*** APPETIZERS ***

Il Tagliere del Torricelli

(recommended for 2 people)

*selection of local cured meats, 0 km pecorino cheeses and Tuscan crostini
(dairy products, cereals, celery, fish)*

€ 18,00

Il Sugo Nero

*typical Tuscan ragù served in the earthenware to spread on bread clamps
(celery, fish)*

€ 8,00

Il Tortino di Patate col Pecorino e il Tartufo

*potato pie on pecorino cream and black truffle petals
(pecorino, eggs, dairy products)*

€ 11,00

La Lingua

*veal tongue cooked at low temperature with green sauce, artisan mayonnaise and mustard in grains
(celery, mustard)*

€ 10,00

Il Tonno delle Crete

choice pulp of local wild boar marinated with forest aromas, cooked at low temperature and served with chickpeas in oil

€ 12,00

*** FIRST DISHES ***

I Pici alla Gricia Senese

*fresh handmade pici with Tuscan wild pork cheek and aged pecorino
(cereali, uova, latticini)*

€ 12,00

Le Pappardelle col Ragù Selvaggio

*fresh handmade egg pappardelle with wild boar ragout made in the old way
(cereals, eggs, sulphites)*

€ 13,00

Il Risotto

*risotto with yellow pumpkin and winter mushrooms
(cereali, latticini)*

€ 12,00

I Giganti di Chianina

*Handmade tortelloni filled with Chianina minced meat, served with Rimaggese fondue and black summer truffle
(cereals, eggs, celery, dairy products)*

€ 14,00

La Ribollita

*typical soup of Tuscan cuisine based on black cabbage, seasonal vegetables, beans and stale bread
(celery)*

€ 10,00

*** MAIN COURSES ***

La Bistecca alla Fiorentina

fillet and sirloin of adult veal cooked on the grill, coarse salt and oil from Rapolano
€ 45,00 al kg

L'Hamburger

grilled minced beef, rustic artisan bread, gota, fresh pecorino, potatoes and caramelized onions
(cereals, dairy products)
€ 15,00

Il Filetto di Maiale Brado coi Funghi Porcini

Tuscan pork fillet raised in the wild cooked at low temperature and porcini mushrooms
€ 18,00

Il Coniglio Ripieno

rabbit stuffed with sausage and truffle
(dairy products, eggs, celery)
€ 18,00

Il Cinghiale in Umido con la Polenta

marinated boar stew, cooked for a long time in the pan according to tradition and polenta pie
(celery, sulphites in wine)
€ 16,00

*** SIDE DISHES ***

Le Verdure di Stagione al Forno

baked zucchini, aubergines and peppers
€ 5,00

Le Patate Arrosto con la Buccia

potatoes cooked in the oven with their peel, garlic, sage and rosemary
€ 5,00

I Fagioli Cannellini

cannellini beans with local extra virgin olive oil
€ 4,00

*** I VINTAGE ***

Do you feel the lack? ... Try them !!!

Le Acciughe col Pecorino

anchovies in pesto and fresh pecorino
(fish, dairy products)
€ 10,00

I Fegatelli coi Fagioli

pork livers cooked in a pan with cannellini beans
€ 9,00

RED PIZZAS

MARGHERITA <i>(tomato sauce/mozzarella)</i>	€ 6,00
NAPOLETANA <i>(tomato sauce/anchovies/capers/mozzarella)</i>	€ 7,50
4 STAGIONI <i>(tomato sauce/ham/mushrooms/artichokes/anchovies/capers/olives/mozzarella)</i>	€ 8,50
MARINARA <i>(tomato sauce/garlic)</i>	€ 6,00
CAPRICCIOSA <i>(tomato sauce/ham/artichokes/mushrooms/olives/mozzarella)</i>	€ 8,50
4 FORMAGGI <i>(tomato sauce/mascarpone cheese/scamorza cheese/gorgonzola cheese)</i>	€ 8,50
ORTOLANA <i>(tomato/aubergines/zucchini/artichokes/onion/rocket/mozzarella)</i>	€ 8,50
VEGETARIANA <i>(tomato sauce/aubergines/zucchini/mozzarella)</i>	€ 7,50
PISELLINO <i>(tomato sauce/wurstel/chips/mozzarella)</i>	€ 8,00
POLDO <i>(tomato/bacon/scamorza cheese/mozzarella)</i>	€ 8,50
PUTTANESCA <i>(tomato sauce/tuna fish/onion/olives/capers/mozzarella)</i>	€ 8,50
MAIALONA <i>(tomato sauce/ham/sausage/wurstel/spicy salami/bacon/mozzarella)</i>	€ 10,00
CALABRESE <i>(tomato sauce/spicy salumi/aubergines/mozzarella)</i>	€ 8,50
MATRICIANA <i>(tomato sauce/bacon/pecorino cheese/pepper/mozzarella)</i>	€ 8,50
TOSCANA <i>(tomato sauce/tuscan salami/porcini mushrooms/mozzarella)</i>	€ 9,00
BOSCAIOLA <i>(tomato sauce/porcini mushrooms/truffle cream/mozzarella)</i>	€ 9,50
GHIOTTA <i>(tomato sauce/spicy salami/porcini mushrooms/gorgonzola cheese/mozzarella)</i>	€ 10,00
CAMPAGNOLA <i>(tomato sauce/tuscan ham/porcini mushrooms/buffalo mozzarella)</i>	€ 9,50
FUNGHI CHAMPIGNON <i>(tomato sauce/champignon mushrooms/mozzarella)</i>	€ 7,00
FUNGHI PORCINI <i>(tomato sauce/porcini mushrooms/mozzarella)</i>	€ 8,50
PROSCIUTTO COTTO <i>(tomato sauce/ham/mozzarella)</i>	€ 7,00
PROSCIUTTO CRUDO <i>(tomato sauce/tuscan ham/mozzarella)</i>	€ 8,00
SALSICCIA <i>(tomato sauce/sausage/mozzarella)</i>	€ 7,50
SALAMINO PICCANTE <i>(tomato sauce/spicy salami/mozzarella)</i>	€ 7,50
WURSTEL <i>(tomato sauce/wurstel/mozzarella)</i>	€ 7,00
SALSICCIA E WURSTEL <i>(tomato sauce/sausage/wurstel/mozzarella)</i>	€ 8,50
PROSCIUTTO COTTO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 9,00
PROSCIUTTO CRUDO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 9,50
SALAMINO PICCANTE E FUNGHI PORCINI <i>(tomato sauce/spicy salami/porcini mushrooms/mozzarella)</i>	€ 9,00
SALSICCIA E FUNGHI PORCINI <i>(tomato sauce/spicy salami/sausage/mozzarella)</i>	€ 9,00

PIZZAS WITHOUT TOMATO SOUCE

BIANCANEVE <i>(fresh tomato/rocket/parmesan/mozzarella)</i>	€ 7,50
EOLO <i>(ham/rocket/parmesan/mozzarella)</i>	€ 8,50
PISOLO <i>(tuscan ham/rocket/parmesan/mozzarella)</i>	€ 9,00
DOTTO <i>(tunafish/capers/onion/mozzarella)</i>	€ 8,50
MAMMOLO <i>(sausage/zucchini/mozzarella)</i>	€ 8,50
GONGOLO <i>(tuscan bacon/onion/mozzarella)</i>	€ 8,00
CUCCIOLO <i>(peppers/sausage/onion/mozzarella)</i>	€ 8,50
BRONTOLO <i>(porcini mushrooms/rocket/mozzarella)</i>	€ 9,00
FINOCCHIONA <i>(typical tuscan salami, pecorino cheese/mozzarella)</i>	€ 8,50
SFIZIOSA <i>(sausage/stracchino cheese/rocket/mozzarella)</i>	€ 9,00
OTTIMA <i>(tuscan bacon/roasted potatoes/onion/scamorza cheese/mozzarella)</i>	€ 9,50
DELIZIOSA <i>(tuscan ham/fresh tomato/buffalo mozzarella)</i>	€ 9,00
CIACCINO ALL'OLIO D'OLIVA <i>(salt/pepper/extra virgin olive oil)</i>	€ 3,00

STUFFED PIZZAS

CLASSICO <i>(ham/mozzarella)</i>	€ 8,00
SAPORITO <i>(spicy salami/porcini mushrooms/mascarpone cheese/mozzarella)</i>	€ 10,00
RUSTICO <i>(sausage/onion/mozzarella)</i>	€ 9,00
LIGHT <i>(bacon/scamorza cheese/mozzarella)</i>	€ 9,00

STUFFED PIZZAS

CLASSICO <i>(ham/champignon mushrooms/tomato sauce/mozzarella)</i>	€ 8,00
CORTO <i>(sausage/peppers/scamorza cheese/tomato sauce/mozzarella)</i>	€ 9,00
ALLA ZUAVA <i>(spicy salami/porcini mushrooms/gorgonzola cheese/tomato sauce/mozzarella)</i>	€ 10,00
CON LE BRETELLE <i>(tuscan ham/porcini mushrooms/mascarpone cheese/tomato sauce/mozzarella)</i>	€ 10,00

SUPPLEMENTS

BUFFALO MOZZARELLA... € 2.50
OTHER INGREDIENTS... € 1.00

*** DESSERTS ***

desserts made by us

La Focaccia di Rapolano

*typical Rapolano dessert made with shortcrust pastry and almonds filled with custard and powdered sugar sprinkled on top
(cereals, eggs, dairy products, almonds)*

€ 5,00

La Zuppa del Duca

*tiramisu made with savoiardi biscuits, coffee cream and cocoa
(cereali, latticini, uova)*

€ 5,00

I Cantucci col Vinsanto

*Tuscan biscuits with almonds to "soak" in Vinsanto
(cereals, almonds, eggs, sulphites)*

€ 6,00

Il Semifreddo Artigianale

*semifreddo made by us with fruit and seasonal products
(dairy products, eggs, isinglass)*

€ 6,00

If you want to accompany our desserts with a glass of sweet wine, ask our waiters for the menu

*** BEVERAGES ***

L'Acqua Minerale 0,75	€ 2,50
The House Red and White Wine (from local companies at km 0)	
1	€ 9,00
0,5	€ 5,00
0,25	€ 3,00
Sparkling white wine on tap	
1	€ 9,00
0,5	€ 5,00
0,25	€ 3,00
Draft Coca Cola 0.3	€ 2,50
Draft Coca Cola 0.5	€ 3,50
Heineken Draft Beer 0.25	€ 3,00
Heineken Draft Beer 0.5	€ 5,00
Heineken Draft Beer 1	€ 10,00
Heineken Draft Beer	€ 15,00
Moretti Draft Red Beer 0.2	€ 3,00
Moretti Draft Red Beer 0.4	€ 5,00
Moretti Draft Red Beer 1	€ 12,00
Moretti Draft Red Beer 1,5	€ 18,00
Il Coperto (cover charge)	€ 2,00

*** SOME OF OUR SUPPLIERS ***

Panificio Babà (Rapolano Terme)
Panificio Artigianale di Stefano, Michela e Francesco (Rapolano Terme)
Molino Batignani (Rapolano Terme)
Macelleria Giardi Daniele (Rapolano Terme)
Macelleria Giardi Luciano (Rapolano Terme)
Frantoio e Cantina Tenuta Armaiolo (Rapolano Terme)
Azienda Agricola di Rimaggio (Pergine Val D'Arno)
Consorzio Agrario di Siena (Bettolle)
Salumificio Toscano (Sinalunga)

WI-FI FREE

Wi fi ristorante
PASSWORD: torricelli2019

www.ristorantetorricellidal1963.it

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NOTE ALLERGENS

*The products listed in the following menu may contain, as ingredients or in traces, the following substances: cereals containing **GLUTEN**, **CRUSTACEANS** and derived products, **EGGS** and derived products, **FISH** and derived products, **PEANUTS** and derived products, **SOYA** and derived products, **MILK** and derived products, **NUTS** (almonds, hazelnuts, walnuts, pistachios, etc.) and derived products, **CELERY** and derived products, **MUSTARD** and derived products, **SESAME** and derivative products, **SULFUR DIOXIDE** and **SULPHITES** in concentrations **HIGHER** than 10mg /l. and are highlighted in **BOLD**.*

ALL PIZZAS CONTAIN GLUTEN