



Summer Menù

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)

€ 20,00

Il Sugo Nero

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

€ 9,00

Il Tortino di Melanzane

eggplant pie with tomato sauce and buffalo mozzarella cream
(dairy products)

€ 10,00

I Fiori Fritti

Fried courgette flowers with a spicy sauce
(cereals)

€ 8,00

La Pappa col Pomodoro

poor dish of Tuscan cuisine based on stale bread, tomato and garlic served in a parmesan basket
(cereals, dairy products)

€ 9,00

*** FIRST DISHES ***

Le Tagliatelle Rustiche

Fresh tagliatelle pasta with white wild Tuscan ragout
(cereals, egg, sulphites)

€ 13,00

I Pici all'Aglione

Fresh hand-made pici with tomato sauce and garlic from the Val di Chiana
(cereals, egg)

€ 11,00

Il Risotto

risotto with courgette cream, courgette flowers and Tuscan buffalo mozzarella cream
(cereals, dairy products)

€ 12,00

Gli Gnudi

ricotta and spinach without pasta served with pecorino cream and black summer truffle
(dairy products)

€ 14,00

*** 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

180 gr of selected beef, our rustic sandwich, cheek, fresh pecorino cheese, potatoes and caramelized onions

(cereals, dairy products)

€ 15,00

La Tagliata di Brado Toscano

Tuscan pork raised in the wild grilled with mixed salad and cherry tomatoes

€ 14,00

Il Coniglio Fritto

Fried rabbit bites with garden vegetables and yogurt sauce

(dairy products, eggs, celery)

€ 17,00

Il Cinghiale in Umido

marinated boar stew, cooked for a long time in the pan according to tradition and polenta pie

(celery, sulphites in wine)

€ 16,00

*** I CONTORNI ***

Le Verdure di Stagione

baked courgettes, 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 beans with good 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

€ 10,00

** The product may be frozen*

RED PIZZAS

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

€ 7,00

Il Salame al Cioccolato

*chocolate log with crumbled biscuits
(dairy products, eggs)*

€ 5,00

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

*** BEVERAGES ***

Mineral water l 0.75 € 2,50

The House Red and White Wine (from local companies at km 0)

l 1 € 10,00

l 0,5 € 6,00

l 0,25 € 4,00

Sparkling white wine on tap

l 1 € 10,00

l 0,5 € 6,00

l 0,25 € 4,00

Draft Coca Cola l 0.3 € 3,00

Draft Coca Cola l 0.5 € 4,50

Heineken Draft Beer l 0.25 € 3,50

Heineken Draft Beer l 0.5 € 5,50

Heineken Draft Beer l 1 € 10,00

Heineken Draft Beer l € 15,00

Moretti Draft Red Beer l 0.2 € 3,50

Moretti Draft Red Beer l 0.4 € 5,50

Moretti Draft Red Beer l 1 € 12,00

Moretti Draft Red Beer l 1,5 € 18,00

Il Coperto (cover charge) € 2,00

*** ALCUNI DEI NOSTRI FORNITORI ***

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)
Frantoio e Cantina San Gimignano (Rapolano Terme)
Azienda Agricola Biologica Podere Pereto (Rapolano Terme)
Azienda Agricola di Rimaggio (Pergine Val D'Arno)
Valdichiana Carni e Salumificio Toscano (Sinalunga)

WI-FI FREE

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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