



Winter Menù
2023 - 2024

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 Patate

potato pie with parmesan cream and black truffle petals

(eggs, dairy products)

€ 12,00

La Lingua

veal tongue cooked at low temperature served with its sauces

(celery, eggs, mustard in sauces)

€12.00

Il Tonno delle Crete

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

(cereals, dairy products)

€13.00

*** FIRST DISHES ***

I Pici al Ragù Selvaggio

fresh handmade pici with wild boar ragù made the old fashioned way

(cereals, eggs)

€ 13.00

Le Tagliatelle all'Ortica

fresh nettle tagliatelle with wild pork cheek and seasoned local pecorino

(cereals, egg, sulphites)

€ 13.00

Il Risotto

yellow pumpkin risotto, gorgonzola and chopped walnuts

(cereals, dairy products)

€ 13.00

Gli Gnudi

ricotta and spinach without pasta served with pecorino cream and black truffle

(dairy products)

€ 14,00

La Ribollita

Typical soup of Tuscan cuisine based on black cabbage, seasonal vegetables, beans and stale bread

(celery, gluten)

€ 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

*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 coi Funghi Porcini

Tuscan pork reared in the wild cooked on the grill with sautéed porcini mushrooms

€16.00

Il Coniglio Ripieno

rabbit dressed with raw ham, stuffed with sausage and truffle

(dairy products, eggs, celery)

€18.00

Il Cinghiale in Umido

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

(celery, sulphites in wine)

€17.00

*** I CONTORNI ***

Le Verdure di Stagione

Stewed mixed winter vegetables

€ 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 <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 salami/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)*

€ 7,00

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

** BEVERAGES **

<i>Mineral water 0.75</i>	<i>€ 2,50</i>
<i>The House Red and White Wine (from local companies at km 0)</i>	
<i> 1</i>	<i>€ 10,00</i>
<i> 0,5</i>	<i>€ 6,00</i>
<i> 0,25</i>	<i>€ 4,00</i>
<i>Sparkling white wine on tap</i>	
<i> 1</i>	<i>€ 10,00</i>
<i> 0,5</i>	<i>€ 6,00</i>
<i> 0,25</i>	<i>€ 4,00</i>
<i>Draft Coca Cola 0.3</i>	
	<i>€ 3,00</i>
<i>Draft Coca Cola 0.5</i>	<i>€ 4,50</i>
<i>Heineken Draft Beer 0.25</i>	
	<i>€ 3,50</i>
<i>Heineken Draft Beer 0.5</i>	<i>€ 5,50</i>
<i>Heineken Draft Beer 1</i>	<i>€ 10,00</i>
<i>Heineken Draft Beer </i>	<i>€ 15,00</i>
<i>Moretti Draft Red Beer 0.2</i>	
	<i>€ 3,50</i>
<i>Moretti Draft Red Beer 0.4</i>	<i>€ 5,50</i>
<i>Moretti Draft Red Beer 1</i>	<i>€ 12,00</i>
<i>Moretti Draft Red Beer 1,5</i>	<i>€ 18,00</i>
<i>Il Coperto (cover charge)</i>	<i>€ 2,00</i>

*** 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

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*