



Menù

Restaurant - Pizzeria

Take Away

Since 1963 ...

Welcome to our restaurant

The adventure began in 1963 when Bruno and Ivana took over an old village bar and started making the first pizzas and the legendary tortellini with ragù.

In 1990 Carlo and Lorianana renovated the entire restaurant, expanding the kitchen offer until the last renovation in 2020 which also saw the bar area restored.

Our menu is made up of typical local dishes with particular attention to seasonality and raw materials which are mostly from local companies, some from Rapolano like the flour, bread and pizza tomato.

The dough for our pizza is made with water, yeast and flour it has a 24-hour leavening and is cooked in a round pan in an electric refractory stone oven.

We are at your disposal for requests other than those you will find below

Have a good continuation

*** APPETIZERS ***

Il Tagliere del Torricelli

(recommended for 2 people)

selection of local cured meats, 0 km pecorino cheeses and Tuscan crostini

(allergens: dairy, cereals, celery, fish)

€ 22,00

Il Sugo Nero

typical Tuscan ragù to spread on toasted bread

(allergens: celery, fish)

€ 12,00

La Tartarina

100g of natural beef tartare with garden vegetables and artisanal mayonnaise

(allergens: egg and possible celery)

€ 13.00

Il Tortino di Verdure

summer vegetable pie with tomato and basil sauce

(allergens: dairy products)

€12.00

Il Polpo

octopus tentacle with potato cream

(allergens: dairy products)

€ 15,00

*** FIRST DISHES ***

I Pici all'Aglione

fresh hand-made pici with tomato sauce and garlic from Val di Chiana

(allergens: cereals, egg)

€ 13.50

Le Pappardelle al Cinghiale

fresh pappardelle with wild boar ragù made the old fashioned way

(allergens: cereals, eggs, sulphites in wine)

€ 14.00

Il Risotto agli Asparagi

risotto with seasonal asparagus and buffalo cream

(allergens: cereals, dairy products)

€ 13.50

Gli Gnudi

gnudi ricotta and spinach on pecorino cream and black truffle petals

(allergens: cereals, dairy products)

€ 14.00

Ravioli di Baccalà alla Mediterranea

cod-stuffed ravioli with fresh cherry tomatoes, olives and capers

(allergens: cereals, egg, fish)

€ 15.00

* Product may be frozen or chilled

*** SECONDS ***

Il Filetto di Manzo

natural beef fillet with salt flakes, baked vegetables and good Rapolano oil

€ 23.00

L'Hamburger

180 gr of selected beef, artisanal rustic bread roll, cheek, fresh pecorino cheese, salad, tomato and roast potatoes
(allergens: cereals, dairy products)

€ 17.00

La Tagliata di Brado

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

€ 16.00

Il Cinghiale in Umido

old-fashioned stewed wild boar morsels with polenta cake
(allergens: celery, sulphites in wine)

€ 18.00

Il Rollè di Coniglio

rabbit roll stuffed with sausage and truffle with sautéed herbs
(allergens: dairy products, eggs)

€ 19.00

Il Filetto di Salmone

salmon fillet with baked vegetables and artisanal mayonnaise
(allergens: possible celery)

€ 22.00

*** SIDE DISHES ***

Le Verdure al Forno

seasonal vegetables baked in the oven

€ 5.00

Le Patate Arrosto

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

€ 5.00

Le Erbette Saltate

spinach or chard sautéed in a pan with garlic and oil

€ 5.00

* Product may be frozen or chilled

RED PIZZAS	
MARGHERITA (tomato sauce/ mozzarella)	€ 7,00
NAPOLETANA (tomato sauce/ anchovies /capers/ mozzarella)	€ 8,50
4 STAGIONI (tomato sauce/ham/champignon/artichokes/capers/olives/ anchovies / mozzarella)	€ 9,00
MARINARA (tomato sauce/garlic)	€ 6,00
CAPRICCIOSA (tomato sauce/ham/artichokes/champignon/olives/ mozzarella)	€ 8,50
4 FORMAGGI (tomato sauce/ mascarpone cheese / gorgonzola cheese / mozzarella)	€ 9,00
ORTOLANA (tomato/aubergines/zucchini/artichokes/onion/rocket/ mozzarella)	€ 9,00
VEGETARIANA (tomato sauce/aubergines/zucchini/peppers/ mozzarella)	€ 8,50
PISELLINO (tomato sauce/wurstel/chips/ mozzarella)	€ 9,00
POLDO (tomato/bacon/scamorza cheese/ mozzarella)	€ 9,00
PUTTANESCA (tomato sauce/ tuna fish /onion/olives/capers/ mozzarella)	€ 9,50
MAIALONA (tomato sauce/ham/sausage/wurstel/spicy salami/bacon/ mozzarella)	€ 11,00
CALABRESE (tomato sauce/spicy salumi/aubergines/ mozzarella)	€ 9,00
MATRICIANA (tomato sauce/bacon/ pecorino cheese / mozzarella)	€ 9,00
TOSCANA (tomato sauce/tuscan salami/porcini mushrooms/ mozzarella)	€ 10,00
BOSCAIOLA (tomato sauce/porcini mushrooms/ truffle cream / mozzarella)	€ 10,00
GHIOTTA (tomato sauce/spicy salami/porcini mushrooms/ gorgonzola cheese / mozzarella)	€ 11,00
CAMPAGNOLA (tomato sauce/tuscan ham/porcini mushrooms/ buffalo mozzarella)	€ 11,00
FUNGHI CHAMPIGNON (tomato sauce/champignon mushrooms/ mozzarella)	€ 8,00
FUNGHI PORCINI (tomato sauce/porcini mushrooms/ mozzarella)	€ 9,00
PROSCIUTTO COTTO (tomato sauce/ham/ mozzarella)	€ 8,50
PROSCIUTTO CRUDO (tomato sauce/tuscan ham/ mozzarella)	€ 8,50
SALSICCIA (tomato sauce/sausage/ mozzarella)	€ 8,50
SALAMINO PICCANTE (tomato sauce/spicy salami/ mozzarella)	€ 8,50
WURSTEL (tomato sauce/wurstel/ mozzarella)	€ 8,00
SALSICCIA E WURSTEL (tomato sauce/sausage/wurstel/ mozzarella)	€ 10,00
PROSCIUTTO COTTO E FUNGHI PORCINI (tomato sauce/ham/porcini mushrooms/ mozzarella)	€ 10,00
PROSCIUTTO CRUDO E FUNGHI PORCINI (tomato sauce/ham/porcini mushrooms/ mozzarella)	€ 10,00
SALAMINO PICCANTE E FUNGHI PORCINI (tomato sauce/spicy salami/porcini mushrooms/ mozzarella)	€ 10,00
SALSICCIA E FUNGHI PORCINI (tomato sauce/spicy salami/sausage/ mozzarella)	€ 10,00

PIZZAS WITHOUT TOMATO SOUCE	
BIANCANEVE <i>(fresh tomato/rocket/parmesan/mozzarella)</i>	€ 8,50
EOLO <i>(ham/rocket/parmesan/mozzarella)</i>	€ 9,50
PISOLO <i>(tuscan ham/rocket/parmesan/mozzarella)</i>	€ 9,50
DOTTO <i>(tunafish/capers/onion/mozzarella)</i>	€ 9,00
MAMMOLO <i>(sausage/zucchini/mozzarella)</i>	€ 9,00
GONGOLO <i>(tuscan bacon/onion/mozzarella)</i>	€ 8,50
CUCCIOLO <i>(peppers/sausage/onion/mozzarella)</i>	€ 9,00
BRONTOLO <i>(porcini mushrooms/rocket/mozzarella)</i>	€ 9,00
FINOCCHIONA <i>(typical tuscan salami, pecorino cheese/mozzarella)</i>	€ 9,00
SFIZIOSA <i>(sousage/stracchino cheese/rocket/mozzarella)</i>	€ 9,50
OTTIMA <i>(tuscan bacon/roasted potatoes/onion/scamorza cheese/mozzarella)</i>	€ 10,00
DELIZIOSA <i>(tuscan ham/fresh tomato/buffalo mozzarella)</i>	€ 10,00
CIACCINO ALL'OLIO D'OLIVA <i>(salt/pepper/extra virgin olive oil)</i>	€ 3,00
STUFFED PIZZAS	
CLASSICO <i>(ham/mozzarella)</i>	€ 8,50
SAPORITO <i>(spicy salami/porcini mushrooms/mascarpone cheese/mozzarella)</i>	€ 10,50
RUSTICO <i>(sausage/onion/mozzarella)</i>	€ 9,00
LIGHT <i>(bacon/scamorza cheese/mozzarella)</i>	€ 9,50
STUFFED PIZZAS	
CLASSICO <i>(ham/champignon mushrooms/tomato sauce/mozzarella)</i>	€ 8,50
CORTO <i>(sausage/peppers/scamorza cheese/tomato sauce/mozzarella)</i>	€ 9,50
ALLA ZUAVA <i>(spicy salami/porcini mushrooms/gorgonzola cheese/tomato sauce/mozzarella)</i>	€ 11,00
CON LE BRETELLE <i>(touscan ham/porcini mushrooms/mascarpone cheese/tomato sauce/mozzarella)</i>	€ 11,00

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
(allergens: cereals, eggs, dairy products, almonds)

€ 6,00

Il Tiramisù

tiramisu made with savoiardi biscuits, coffee cream and cocoa
(allergens: cereals, dairy products, eggs)

€ 6,00

I Cantucci col Vinsanto

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

€ 7,00

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

** BEVERAGES **

Mineral water l 0.75	€ 2,50
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The House Red and White Wine (from local companies at km 0)

l 1	€ 10,00
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l 0,5	€ 6,00
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l 0,25	€ 4,00
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Sparkling white wine on tap

l 1	€ 10,00
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l 0,5	€ 6,00
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l 0,25	€ 4,00
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Draft Coca Cola l 0.3	€ 3,00
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Draft Coca Cola l 0.5	€ 4,50
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Heineken Draft Beer l 0.25	€ 3,50
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Heineken Draft Beer l 0.5	€ 5,50
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Heineken Draft Beer l 1	€ 10,00
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Heineken Draft Beer l	€ 15,00
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Moretti Draft Red Beer l 0.2	€ 3,50
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Moretti Draft Red Beer l 0.4	€ 5,50
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Moretti Draft Red Beer l 1	€ 12,00
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Moretti Draft Red Beer l 1,5	€ 18,00
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Il Coperto (cover charge)	€ 2,00
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*** 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)
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*