VRETREATS

IL TORNABUONI

Your Retreat in Florence

IL RESTAURANT

Magnifico

All Day

ENG

My Cuisine is born from the encounter
between Tuscan roots and modern curiosity,
offering dishes that speak of me and my land.

Chef Simone Tarchi

Raw, Greens & Crisp Bites

Chilled Melon Soup, Cucumber, toasted Hazelnuts and Basil and Fresh Chili — 24,00

Red and Yellow Beetroot Carpaccio, Lime-Marinated Apricot, Pistachio, Raspberries, and Crunchy Seeds — 25,00

Palagiaccio Ricotta Cheese with marinated Yellow Tomato, Seed Wafer, Tomato and Strawberry Gel, Lemon — 26,00

Veal Carpaccio with Tonnata Sauce, Crunchy Fennel, and Homemade Giardiniera — 30,00

Knife-cut Beef Tartare, Quail Egg Yolk, Radish, Mustard Mayo, Crispy Capers — 31,00

Tuna Tartare****, Avocado, Passion Fruit, Toasted Almonds and Sweet Chili — 32,00

Cover Charge, homemade Bread and Focaccia served with local organic BIO Olive Oil Tenuta Nonno Bruno 6€ p.p.

NONNO BRUNO

Homemade Pasta

Potato Gnocchi with Three Tomatoes and Fried Basil 25,00

Black Squid Ink Tortelli stuffed with “Pappa al Pomodoro”, Burrata, marinated Prawn, and a Basil-Lemon emulsion 29,00

Tagliolini with Clams**, Bottarga and Lemon 32,00

Kitchen Specials

Chicken breast with its “Juice”, Potato pavé, and sautéed Seasonal Vegetables 34,00

Fried Calamari** and King Prawns** served with spicy Mayonnaise, Purple Potato and Carrot Chips 37,00

Roasted Salmon Fillet, Marinated Cucumber, Dill Yogurt Sauce, and Crispy Baby Potatoes 37,00

Salad Selection

Mixed Green Salad with Seasonal Vegetables, Pumpkin seeds and a Citrus dressing — 26,00

Tornabuoni Salad — 27,00

Mixed cherry Tomatoes, Chickpeas, Feta Cheese and Cucumber with Sweet and Savory spring Onions, Oregano, Lemon-infused Olive Oil dressing

Caesar Salad — 30,00

Iceberg Lettuce, Croutons, Parmigiano Reggiano shavings, grilled Chicken and crispy Bacon

Nizzarda Style Salad — 32,00

with Tuna, green Beans, boiled Potatoes, Taggiasca Olives, hard-boiled Egg and Anchovies

**To ensure the highest quality of our dishes, we use fresh ingredients and fish blast-chilled on board in compliance with current regulations.

When fresh products are unavailable due to seasonal or fishing conditions, we use high-quality frozen alternatives.

Sandwich Selection

Palazzo Minerbetti Toast — 30,00

Seasonal Grilled Vegetables, Pesto, Sun-Dried Tomatoes,
Tuscan Cheese served with a Fresh Green Salad

Tornabuoni Club Sandwich — 35,00

with crunchy Lettuce, Egg, crispy Bacon, Cheese, roasted Turkey,
Tomato and Mayonnaise served with French Fries*

Il Magnifico Burger — 37,00

150gr Chianina Beef, Palagiaccio's Alto Mugello Cheese,
grilled Courgette, caramelized Onions, crispy Bacon and Tartar
sauce served with French Fries*

Timeless Classics

Caprese Salad with Fiordilatte Mozzarella, Heirloom Tomatoes, Taggiasca Olives and Capers berries — 24,00

Spaghetti “Martelli” Garlic, Olive Oil and Chili Pepper — 25,00

"Pappa al Pomodoro" (Traditional Tomato and Bread thick soup) served with creamy Burrata and crispy Basil — 25,00

Potato Gnocchi with Pesto, Burrata and Confit Tomato — 27,00

Traditional Potato Tortelli with Tuscan Ragù and Crunchy Sage — 27,00

Lasagna — 32,00

Grand Tuscan Charcuterie Board

Local Cured Meats served with our Homemade Schiacciata, Olives and Palagiaccio Cheeses accompanied by spicy Mustard and Fruit Jam — 38,00

Allergens


GLUTEN


CRUSTACEAN


EGGS


FISH


PEANUTS


SOYA


MILK


NUTS


CELERY


MUSTARD


SESAME



SULPHITE


LUPINS


SHELLFISH



Gluten-Free



Lactose Free



Vegan



Fish from certified sustainable fishing and farming



Local Products



Biologic



General M. Approved

** Frozen product (for example frozen fries, pizza, etc...those products that are purchased frozen)*

*** Product subjected to a negative thermal abatement process to preserve its wholesomeness*

**** Product difficult to find or non-seasonal can be frozen*
(for example Porcini Mushrooms, Asparagus that can be bought frozen in some moments, others fresh)

***** Fish destined to be consumed raw or pratically raw has undergone a preventive remediation treatment (-20 °C for 24 hours) in compliance with the provisions of Reg. CE 853/2004*

Each bill includes a discretionary contribution of 15% that,
if chosen to be paid, goes entirely to the employees.

Questo menù è stampato su carta *Crush Agrumi*, realizzata con residui di agrumi di lavorazioni agro-industriali. Viene prodotta con energia da fonti rinnovabili, è certificata FSC™, riciclabile e biodegradabile.

This menu is printed on Crush Agrumi paper, made from citrus fruit residues from agro-industrial processing. It is produced using energy from renewable sources, is FSC™ certified, recyclable and biodegradable.



VRETREATS

IL TORNABUONI

Your Retreat in Florence

REVIEW US

+39 055 21 26 45 | info@iltornabuonihotel.com

@ilmagnificorestaurant