

mi garbi da mori



menu bistecca.

Charcuterie and cheese board with caramelised onions and honey.
Fiorentina T-bone steak (1.1 kg), served with our homemade fries and cannellini beans.

The menu includes: 1 bottle of water and 1 glass of house wine or 0.55 cl beer.



35.5 cad

STARTER

Taglierino

*(1, 2, 7, 11, 8)

16

A selection of Tuscan artisanal specialties:

Pistachio mortadella, salami, ventricina, and prosciutto.

Classic PDO pecorino, mini caciottas with chili / pistachio / black pepper. Served with homemade caramelized onions and honey for a perfect balance of flavors.

Cheese & Flowers

*(7,8)

14

A journey through the scents of nature and the countryside.

Tasting of selected cheeses with botanical notes: turmeric, mountain flowers, camembert, dop taleggio.

Served with organic jams and honey.

Une nuit de tartare

*(1, 2, 3, 6, 7, 9, 11)

16

French picanha tartare rolls, seasoned with extra virgin olive oil, salt, and pepper. Served with organic fig cream to enhance every cut, aromatic herbs, and organic edible flowers.

Pommes Duchesse

(1, 2, 7, 11)

13.5

8 soft potato rosettes, golden and crispy in light frying.

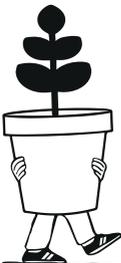
Served with chestnut cream, quince, apricot, and berries.

An unexpected, floral and poetic contrast between earth and fruit.

Sweet Potato

8.5

Homemade sweet potato fries.



**CICCIA
BIRRA
& FIORI**

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Scali del Monte Pio n. 15
57123 Livorno
Quartiere Venezia

lunedì - giovedì 18:00 | 23:00
venerdì - domenica 18:00 | 23:30

Cover charge: €2.5

SAPORI D'ABBAZIA E DI FATTORIA

Bistecca Fiorentina

51.5kg

Fiorentina T-bone steak from young beef, served rare with coarse salt and extra virgin olive oil.

Tomahawk Irlandese

59kg

Irish young beef tomahawk, dry-aged.

Picaña

49.6kg

Premium beef cut, served with sea salt flakes.

Trastevere

*(3,7)

16.5

French picanha slices, lightly seared, served with carbonara cream: fresh egg, crispy guanciale, pecorino romano, and black pepper. A meeting between premium northern beef and the creaminess of Roman cuisine.

New Entivist

*(7,8)

17.5

Dry-aged roast beef fillet, lightly seared, with pecorino and walnut cream, honey, and crunchy walnuts.

Lautrec

*(7,10)

16.5

Chicken breast fillet, slow-cooked at low temperature, wrapped in a velvety curry and mango cream, served with our ratatouille vegetables for a harmonious balance of flavors and colors.

Monet

*(1,3,7,8,10)

17

Prussian roast beef, dry-aged, tender and juicy. Served on soft brioche bread, curly parsley, dop pecorino, mustard pear cream, fried egg, and toasted almonds. A harmonious encounter between intensity and delicacy.

Aurore de Poulet

*10

14.5

Half chicken (400 g) with mustard pear cream, inspired by Flanders cuisine, served with our homemade fries.

We always take the greatest care in preparing our dishes, but our kitchen is not gluten-free certified and we are not an AIC-accredited restaurant. If you have allergies or intolerances, please talk to our staff: we're here to help you find the safest and most suitable option for you

ERBE E FIORI DELLE ARDENNE

La ratatouille *(6,10) **13.5**

Vegetable tartare with eggplant, peppers, and zucchini, with beet cubes, sweetcorn, and semi-dried cherry tomatoes.

On a base of vegan mayo, with fresh sprouts for a crunchy touch. Fresh, light, and full of personality.

Bollette de Viande *(6,8,9,10*) **10.5**

Six juicy meatballs served on creamy vegan spread and bay leaves, topped with pear and fig cream.

Mala Lino *(10*) **14.5**

NoMeat BBQ Pulled Beef on sweet grain mustard, with fig cream and beet cubes. Served with grilled vegetables and our homemade fries.

Futie Farm *(1,2,3,6) **14.5**

Soy burger (120 g), cherry tomatoes, caramelized onion, black beans, avocado cream, and our homemade fries.

Lampino *(1,2,3,6,7*) **14.5**

Vegetable burger, vegan mayo, caramelized onion, spicy pecorino, pink pepper berries, and our homemade fries.

Baotrip *(6,3,7*) 100% Veg su richiesta* **18.5**

Three NoMeat chicken bao buns filled with:

1. Vegan mayo & pink pepper
2. BBQ sauce & crispy onion
3. Coconut-lime sauce & jalapeño

Fries **5.5**

Belgian-style double-cooked fries with salt and pepper.

EXTRA **4.5**

Cannellini beans / Caramelized onions / Grilled vegetables

ZUCCHERO DELLE FIANDRE

Gâteau au chocolat / Waffle /
Cheescake /

6.5

Weekly dessert /////

ALLERGENS

EU Regulation 1169/2011:

1 Gluten - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk - 8 Tree nuts - 9 Celery - 10 Mustard - 11 Sesame seeds - 12 Sulphites - 13 Lupins - 14 Molluscs

BAR

Beer on tap

Erdinger - Hell 5.2%

St. Feullien Brune 8.5%

St. Feullien Saison 6.6%

40cl 7€ / 55cl 8.5€

Boccale oktoberfest 1L / 15

Caraffa da condividere 3L / 45

Caraffa da condividere 5L / 70

*Le birre possono variare

Wine

Morellino scansano / Tenuta Il Puledro 35

Chianti gallo nero / Tenuta Le Ginestre 25

Indie House Wine / red / white 20.5 / Glass 7

Cotè de roses / Chardonnay 35

Cotè de roses / Roses 30

Volere / Merlot e Corvina / 20.5

La Sastreria garnacha Blanca / 30

Soft Drinks

Acqua 0.75cl 2.50 €

Pepsi 4.5 €

Drink 7€

Caffe/deca 1.5 €

Caffe Corretto 2.5 €

Fruit Juice 3.5 €

Amari 5 €

Grappa 5 €

Gluten-free bread: €3 | Cake service fee (external cakes): €1.5 pp | Corkage fee: €1 pp