

STARTERS

[7, 8, 12]

Tagliere

17.5

A selection of premium Tuscan artisanal delicacies: Pistachio mortadella, cured salami, spicy ventricina, and traditional rigatino (cured pork belly). Classic PDO Pecorino, alongside chili, pistachio, and black pepper caciotta cheeses. Served with homemade caramelized onions and local honey.

[7, 8]

Cheese & Flowers

14.5

A curated tasting of selected botanical cheeses infused with turmeric, mountain flowers, classic Camembert, and PDO Taleggio. Served with organic seasonal jams and honey.

[12]

Une nuit de tartare

16.5

French Picanha beef carpaccio rolls, served with a fig cream that enhances every cut, fresh aromatic herbs, and organic edible flowers.

[1, 3, 7, 12]*

Pommes Duchesse

13.5

Soft, golden potato roses, lightly fried to a delicate crisp. Served with seasonal jams for an unexpected, floral, and poetic contrast between earth and fruit.

[7,8]

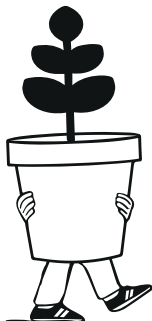
Orto e Pistacchio

12.5

Fiordilatte mozzarella paired with crunchy cucumbers, black beans, cherry tomatoes, and a creamy pistachio sauce.

Sweet Potato

8.5



CICCIA BIRRA & FIORI

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Scali del Monte Pio n. 15
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Quartiere Venezia

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

LE SPECIALITA' ALLA GRIGLIA

Bistecca alla Fiorentina	56.5kg
Tomahawk	64.5kg
Picanha	52.5kg

SAPORI D'ABBAZIA E DI FATTORIA

[3, 7] **Trastevere** 16.5

French picanha slices, lightly seared, served with carbonara cream made with fresh egg, crispy guanciale, Pecorino Romano and black pepper.

[1, 3, 7, 8, 10] **Monet** 17.5

Aged French roast-beef fillet served on brioche bread with PDO Pecorino, mustard-infused pear cream, a sunny-side-up egg, and toasted almonds.

[7, 8] **New Antivist** 17.5

Seared aged French roast-beef fillet, served with a walnut-infused Pecorino cream, honey, and crunchy walnuts.

[10, 12] **Situazione complicata** 14.5

Stir-fried French Picanha strips, sautéed over high heat with a mix of bell peppers, eggplants, and zucchini, glazed with BBQ sauce.

[7,8] **Figli delle stelle** 17.5

French beef carpaccio topped with Fiordilatte mozzarella, Bologna mortadella, and a creamy pistachio sauce.

[7,9] **Lautrec** 16.5

Stir-fried chicken breast strips with a creamy curry and mango sauce, served with vegetables.

[10] **Poulet** 14.5

Half chicken (400g) served with a mustard-infused pear cream and homemade fries.

ERBE E FIORI DELLE ARDENNE

[10]

La Ratatouille



14.5

Vegetable tartare of eggplant, bell peppers, and zucchini, with diced beetroot and sweet and sour corn on the cob. Served on a bed of vegan mayo, topped with fresh sprouts.

[1, 6, 8]*



Boulettes de viande

13.5

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

[1,10]*

Malalino



14.5

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

[8]*



Maradona è meglio 'e Pelé

16.5

Plant-based sausage bites on a rustic cream of friarielli (broccoli rabe) and cannellini beans, topped with caramelized red onion and a crunchy almond crumble.

[1, 7, 10]*

Giorgio e Lampino



14.5

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

[6]*



Futie farm

14.5

Soy burge, cherry tomatoes, caramelized onion, black beans, avocado cream, and our homemade fries.

Belgian Fries



5.5

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

Extra

4.5

Cannellini beans / Caramelized onions / Grilled vegetables

Allergen Information – Reg. (EU) No. 1169/2011 and Legislative Decree 231/2017: Dishes served in this establishment may contain one or more of the following allergens: [1] Cereals containing gluten, [2] Crustaceans, [3] Eggs, [4] Fish, [5] Peanuts, [6] Soybeans, [7] Milk, [8] Nuts, [9] Celery, [10] Mustard, [11] Sesame seeds, [12] Sulphur dioxide and sulphites, [13] Lupin, [14] Molluscs. Our floor staff is at your disposal to provide further details and to give you access to the establishment's written documentation. — [*] Frozen raw materials: Products marked with an asterisk are frozen/deep-frozen at origin or subjected to blast chilling on-site.

Beer on Tap

Erdinger	Hell	5.1%	0.33 5.5€ / 0.5cl 7€
St. Feuillien	Saison	6.5%	Boccale oktoberfest 1L / 15
Brouwerij hetij	Ipa	6.5%	Caraffa da condividere 3L / 45
			Caraffa da condividere 5L / 70

*Le birre possano variare

Soft Drinks

Water 0.75cl	2.5
Pepsi	4.5
Caffe/deca	1.5
Caffe Corretto	2.5
Juice	3.5
Amari	5

Alkol Drinks

Spritz / Hugo	7
Gin tonic / Lemon	
Vodka Tonic / Lemon	
Negroni / Americano	
Cuba	
Moscow mule	

Spirits

Vodka Belvedere	9
Vodka Grey Goose	
Gin Ginepraio	
Encantado Mezcal	
Kraken rum	
Talisker skye	

Wine

Vino indie della casa	Pinot nero / Merlot	20.5
Morellino di Scansano	Erik Banti - 2023	35
Chianti Gallo nero	Tenuta le Ginestre	25
MontePulciano d'Abruzzo	Cantina Tollo	25
Planeta	La Segreta - 2024	30
Donnafugata	La bella sedara - 2023	30
Bordeaux Superieur	Chateau de Goelane - 2021	35
La Sastreria	Garnacha rossa - 2024	30

Vino indie della casa	Garda doc / Rosè	20.5
Volere	Uve corvina & Merlot	20.5
Donnafugata	Damarino - 2025	35
Planeta	Alastro - 2024	30
Pecorino	Cantina Tollo	25
Hofstätter	Chardonnay	35
Cotes de Thau	Cap d'Agde Rosé Exhib'	30
La Sastreria	Garnacha Blanca - 2023	30
La Sastreria	Garnacha Rosè - 2024	30
Riesling	Henri Weber 2023	25