

STARTER

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

16

A selection of artisanal cold cuts: pistachio mortadella, salami, ventricina, and ham, served with botanical cheeses flavored with ginger, flowers, herbs, and turmeric. Comes with caramelized onions, fresh spring onions, and organic honey.

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

16

Tasting of 8 tartare bites (approx. 30g each) made from picanha, served with assorted sauces.

Crocche Rond *(1, 2, 7, 11)

13.5

Six fried potato croquettes .

2 x pumpkin & ginger cream

2 x Philadelphia with sundried tomato, balsamic vinegar, brown sugar

2 x homemade caramelized onions

Vegan version available on request

Sweet potato *(2, 7, 11, 8)

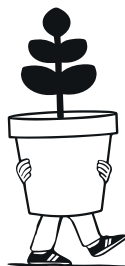
8.5

Homemade sweet potato fries.

Orto e pistacchio *(2, 7, 8, 11)

9.5

Buffalo mozzarella with pistachio cream, black beans, semi-dried cherry tomatoes, and thyme.



**CICCIA
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& 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

*Coperto: 2.5

SAPORI D'ABBAZIA E DI FATTORIA

Bistecca Fiorentina

47.5kg

Grilled Florentine T-bone steak, served rare with coarse salt and extra virgin olive oil.

Tomahawk

55kg

Juicy grilled "Brontosaurus-style" beef rib steak.

Price may vary depending on origin – ask staff.

Picanha ^{*(1)}

46.5kg

Grilled picanha beef cut, served with smoked salt flakes and organic craft beer reduction.

Trastevere

^{*(1, 2, 3, 7, 11)}

16

Grilled 300g cube roll picanha with traditional carbonara cream (egg, crispy guanciale, pecorino, black pepper).

New Entivist

^{*(2, 7, 8, 11)}

14.5

Seared French beef with arugula, pecorino & walnut cream, semi-dried tomatoes, honey, crunchy walnuts, and fresh basil

Monet

^{*(1, 2, 3, 7, 8, 12)}

15.5

Sliced ribeye in brioche bun with arugula, Tuscan pecorino, pear mustard cream, fried egg, and chopped almonds.

Aurore de poulet

^{*(9, 11)}

14.5

Half roast chicken (400g) with pear cream and homemade fries.

ERBE E FIORI DELLE ARDENNE

Ratatouille ^{*(6)}

14.5

Veggie tartare (eggplant, peppers, zucchini) with beetroot, vegan mayo, and crunchy sprouts.

Bollette de Viande ^{*(6, 9, 10)}

10.5

Six vegan meatballs on bay leaves with vegan Philadelphia, pear & fig cream.

Malalino ^{*(1, 6)}

14.5

BBQ-style NoMeat pulled beef on sweet grain mustard and crunchy red cabbage, with fig cream, diced beetroot, ratatouille, and house fries.

Futie Farm ^{*(1, 2, 3, 6)}

14.5

120g soy burger in soft brioche bun with arugula, tomato, red onion, kidney beans, avocado cream, and homemade fries.

Extra 4.5 €

Fries / Cannellini beans / Caramelized onion / Grilled vegetables

ZUCCHERO DELLE FIANDRE

6.5

Gâteau au chocolat ^{*(1,2,3,7,8)}

Molten dark chocolate cake with powdered sugar.

Cheesecake ^{*(1,2,3,7,8)}

Classic cheesecake with crunchy base, served with chocolate, caramel, or red berry topping

Waffle ^{*(1,2,3,7,8)}

One warm waffles with chocolate, Nutella, and powdered sugar..

Dessert of the weekend

*Allergeni

Regolamento (UE) n. 1169/2011:

1 Cereali contenenti glutine - 2 Crostacei - 3 Uova - 4 Pesce - 5 Arachidi - 6 Soia - 7 Latte

8 Frutta a guscio - 9 Sedano - 10 Senape - 11 Semi di sesamo - 12 Anidride solforosa e solfiti

13 Lupini - 14 Molluschi

BAR

Beer on Tap

Erdinger - Hell - 5.2%

St.Feullien - Brune - 8.5%

Duvel - Blond - 6.6%

25cl 5.5€ / 50cl 7€

35cl 7€

Bavarese 1L / 14

Caraffa birra 3L / 35

Caraffa birra 5L / 65

Vino

Morellino scansano / Tenuta Il Puledro 35 €

Chianti gallo nero / Tenuta Le Ginestre 25 €

Vino indie della casa / rosso / bianco 20.5 €

Cote di Rhone Est-Oues / rosso / 40€

Cote di Rhone Becassone / Bianco / 40€

Beaujolais Brouilly Chateau de la Chaize / Rosso / 56€

Acqua 2.50 €

Pepsi 4.5 €

Drink 7€

Caffe/deca 1.5 €

Caffe Corretto 2.5 €

Succo frutta 4.5 €

Amari 5 €

Grappa 5 €