

# DA ALDONE

## Antipasti Startes

*Tuscan  
specialty*

### Crostini Toscani al Fegatino di Pollo <sup>(1,7,9,12)</sup>

Crostini with tuscan sauce

12 €

### Crostini al Ragu' Toscano <sup>(1,7,9,12)</sup>

Sliced toasted bread with Ragu' sauce

10 €

### Crostone di Stagione <sup>(1,7,9,12)</sup>

Grilled bread of season products

15 €

### Bruschetta al Pomodoro Ciliegino e Basico <sup>(1)</sup>

Sliced toasted bread with cherry tomatoes and basil

10 €

### Caprese<sup>®</sup>

sliced fresh mozzarella cheese and tomato

15 €

### Burrata Pugliese su Crema di Peperoni <sup>(7)</sup>

#### Pomodorini secchi e Capperi

Apulian burrata on a cream of peppers  
sun dried tomatos and capers

18€

### Gyosa Toscani <sup>(1,3,9,6)</sup>

Gyosa with tuscan meat

with soya sauce, tuscan green sauce and spicy cream

20 €

### Mozzarella di Bufala e Prosciutto Crudo <sup>(7)</sup>

Bufala Cheese and tuscan raw ham

15 €

### Tartare di Filetto di Manzo nel Midollo <sup>(1,7)</sup> con mayonese al Lime e Crema di Cipolle Caramellate

Fillet mignon tartare of cow meat in the marrow bone  
with mayonese lime and caramelized onion cream

35 €

### Carpaccio di Black Angus <sup>(7,8)</sup>

Black Angus smoked carpaccio

25 €

### Tagliere Misto <sup>(1,7,8)</sup>

Mixed tuscan cold cuts farm to table  
for 2 people

28 €

### Tagliere Degustazione <sup>(1,7,8,12)</sup>

Large Platter designed by Chef  
per 4 persone-for 4 people

80 €

*Chef's  
Recommendation*

# DA ALDONE

## Primi Handmade Pasta

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specialty*

### Pappardelle al Cinghiale <sup>(1,3,7,9,12)</sup>

Thick handmade Fettuccine with wild Boar Ragù

15.90 €

### Pici con Polpette di Manzo <sup>(1,3,9,12)</sup>

Thick handmade spaghetti with meatballs and Tomato Sauce

15.90 €

### Fiocchi di Pera e Pecorino su Crema di Formaggi <sup>(1,3,7)</sup>

Dumplings with pear and pecorino cheese filling placed on cheese parmesan

18.90 €

### Rigatoni alla Carbonara <sup>(1,3,7)</sup>

Rigatoni pasta with pork cheek, pecorino cheese and egg yolk

14.90 €

### Cappellacci Mugellani al Ragù <sup>(1,3,7,9)</sup>

Stuffed pasta pouches with parmesan and potatoes placed on tuscan ragù

17.90 €

### Pici al sugo d'Anatra <sup>(1,9)</sup>

Thick handmade spaghetti with Duck Ragù

16.90 €

### Pappardella ripiena di Cacio e Pepe <sup>(1,3,7,9)</sup> con Guanciale Croccante

Stuffed pappardella with cacio and pepe cream  
and crispy guanciale

19.90 €

### Risotto con Pesto di Zucchine, <sup>(7,8)</sup>

Mandorle tostate e Stracciatella di Bufala

Risotto with zucchini pesto with toasted almonds  
and stracciatella cheese

20 €

*Chef's  
Raccomandation*

Coperto/cover charge 3.50€

# DA ALDONE

## Secondi Main Courses

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Brasato di Guancia di Manzo <sup>(7,9)</sup>  
su Pure' alle Patate e il suo fondo  
Braised beef cheek with mashed potatoes  
25.80 €

*Tuscan  
specialty*

Filetto di Manzo alla Griglia  
Grilled fillet mignon  
32.70 €

Tagliata di Manzo Rucola e Grana <sup>(7,9)</sup>  
Sliced grilled beef with rocket salad and parmesan cheese  
27.80€

Sovracoscia di Pollo marinata CBT con Rucola e Grana <sup>(7)</sup>  
Marinated chicken thighs CBT with rocket salad and parmesan cheese  
21.90€

Entrecote al Pepe Verde <sup>(1,4,7,8,12)</sup>  
Entrecote with green pepper sauce  
27.80€

Entrecote da Aldone  
An entrecote selected by our chef  
48.50 €

Polpette al Pomodoro <sup>(1,7,8,9,12)</sup>  
Traditional beef meatballs with tomato sauce  
20.90 €

Pancia di Maiale in doppia cottura CBT con Cavolo Cappuccio  
fermentato e yogurt alla Rapa rossa <sup>(7)</sup>  
Pork belly cooked in sous vide with Cabbage and beetroot yogurt  
28.50 €

*Chef  
Reccomandation*

# DA ALDONE

## Tartufo Fresco

### Fresh Truffle

#### Antipasti Al Tartufo

##### Crostini al Tartufo<sup>(1,7)</sup>

Sliced toasted bread with truffle cream and fresh truffle  
12 €

##### Tartare di Manzo al Tartufo<sup>(4,7)</sup>

Beef tartare with stracciatella cheese and fresh truffle  
26 €

##### Tagliere al Tartufo per 1<sup>(1,7)</sup>

Toasted bread with truffle cream and fresh truffle, raw ham  
for 1 person  
20 €

##### Tagliere al Tartufo per 2 persone<sup>(4,7)</sup>

Platter with burrata cheese, raw ham, toasted bread and fresh truffle  
for 2 people  
39 €

Uovo poché con Crema di Pecorino e Tartufo fresco<sup>(3,7)</sup>  
Poche eggs with cream of pecorino cheese and fresh truffle  
18 €

#### Primi Al Tartufo

##### Risotto al Tartufo<sup>(7,12)</sup>

Risotto with fresh truffle  
20 €

##### Tagliolini al Tartufo<sup>(1,7,12)</sup>

Thin handmade pasta with fresh truffle  
17 €

##### Carbonara al Tartufo<sup>(1,3,7)</sup>

Rigatoni pasta with pork cheek  
parmesan cheese, egg yolk and fresh truffle  
16 €

##### Fiocchi di Pera e Pecorino<sup>(1,3,7)</sup> su Crema di Formaggi al Tartufo

dumpling with pear and pecorino cheese filling  
placed on fresh truffle and parmesan cheese

20 €

##### Pappardella Ripiena di Cacio e Pepe<sup>(1,3,7)</sup> con Guancia croccante e Tartufo Fresco

Thick fettuccine pasta stuffed with cacio cheese, pepe and crispy pork cheek and fresh truffle  
22 €

#### Secondi Al Tartufo

##### Filetto al Tartufo fresco<sup>(7)</sup>

Grilled filet mignon with fresh truffle  
36 €

##### Entrecote al Tartufo<sup>(7)</sup>

Grilled and sliced entrecote with fresh truffle  
30 €

*Chef  
Recommandation*

*Tuscan  
specialty*

# DA ALDONE

## Specialita' di mare *Sea Food Speciality*

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**Gamberi in Crosta di Pistacchio con la nostra Crema Agropiccante** <sup>(1,7,2,8\*)</sup>

Pistachio crusted prawns served with sweet chili sauce

22.90€

**Linguine alla Bottarga** <sup>(1,4)</sup>

Linguine Bottarga

24.90€

**Paccheri al Astice per 2 persone** <sup>(1,2\*)</sup>

Lobster paccheri for 2 people

54.90€

**Baccala' alla Livornese 2.0** <sup>(1,9,7\*)</sup>

Baccala' livornese style

27.80€

# DA ALDONE

## Le Nostre Bistecche Our steakes

### Bistecca di Scottona PREMIUM

Heifer steak

69 € / 3kg

### Bistecca di Black Angus

Black Angus Steak

75 € / 3kg

### Bistecca di Chianina

Chianina Steak

79 € / 3kg

### Bistecca di Vacca Alpina

Female Alpine Mountains Cow Steak

85 € / 3kg

### Bistecca di Sashi Fillandese

Sashi Steak

90 € / 3kg

### Bistecca Wagyu Italia

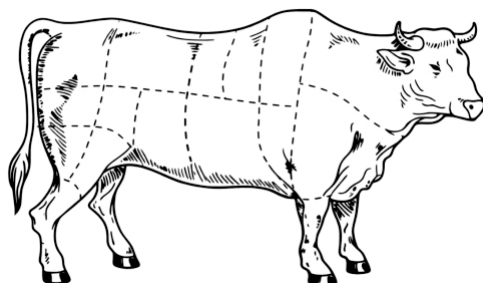
Italian Wagyu Steak

120 € / 3kg

### Bistecca di Gran Selezione

A selection of the Best Meat on the Market

150 € / 3kg



*Best  
italian  
steak*

*Tuscan  
specialty*

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## Contorni Side Courses

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### Patate Arrosto

Rosted Potatoes

7.90€

### Fagioli all'Olio

White beans with olive oil

7.90€

### Fagioli all'Uccelletto

White beans with tomato sauce

7.90€

### Verdure alla Griglia

Grilled vegetables

8.90€

### Bietole Aglio Olio Peperoncino

Beet greens with garlic oil and chili flakes

8.90€

### Patate Arrosto al Tartufo <sup>(7)</sup>

Truffle roasted potatoes

11.90€

### Fritto dell'Orto <sup>(1,7,5)</sup>

Crispy fried seasonal vegetables

12.90€

## Insalate

### Salad

#### Insalata Verde

Fresh lettuce

6.80€

#### Insalata Mista

Lettuce, tomatoes, olives.

carrot, cucumber

8.80€

#### Rucola, Grana e Pomodorini <sup>(7)</sup>

Rocked salad, parmesan cheese

and cherry tomatoes

11.80€

#### Caesar Salad <sup>(1,7)</sup>

Toasted bread, lettuce chicken, cucumber, ceaser dressing

15.80€

#### Insalata Greca

Lettuce, feta cheese tomatoes, onions, oregano. cucumbers

15.80€

#### Insalata di Stagione

Lettuce, seasonal vegetables

16.80€

Coperto/cover charge 3.50€

# DA ALDONE

**bevande**  
*Drinks*

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San Pellegrino 3.80 €  
Sparkling water

Acqua Panna 3.80€  
Still Water

Birre in Bottiglia 7.00€  
Beers by bottle

Coca Cola 5.00€

Coca Cola zero 5.00€

Fanta 5.00€

Sprite 5.00€

Lemon soda 5.00€

THE pesca 5.00€  
Peach Tea

THE limone 5.00€  
lemon Tea

Acqua tonica 5.00€  
tonic Water

Succo all'Arancia 5.00€  
Orange Juice

Succo alla Pesca 5.00€  
Peach Juice

Succo alla Mela Verde 5.00€  
Green Apple Juice

