

VINERIA
54 ROSSO
SPECIALITÀ

Via San Gallo 54 R - Firenze

Every salami, cheese and product you find in this menu has been chosen with the utmost care, paying attention to the quality of the raw materials and the historical expertise of the manufacturing companies.

You can understand only by tasting..... you are spoiled for choice!

WI-FI

54 Rosso food & wine

Password

54rossofirenze

APPETIZERS

	A1	Salami and Cheese Selection	11 €
	A2	Salami and Cheese Selection - Medium	19 €
	A3	Salami and Cheese Selection - Large	27 €
<i>Vegetarian</i>	A4	Buffalo Milk Mozzarella with Tomato and Oregano	10 €
<i>Vegan</i>	A5	Friselle – Crispy Donut-Shaped Bread Seasoned with Olive Oil, Tomato, Capers and Basil	10 €

FIRST COURSES

<i>Vegan</i>	B1	Carabaccia - Ancient Tuscan Onion Soup	11 €
<i>Vegan</i>	B2	Local Vegetable Soup	11 €
<i>Vegan</i>	B3	Local Vegetable Cream	11 €
<i>Vegan</i>	B4	Pappa al Pomodoro - Tomato Based Bread Soup with Basil	11 €

SECOND COURSES

- C1** Lampredotto - Boiled Beef Tripe with Sauce 13 €
- C2** Peposo – Typical Tuscan Beef Stew, Slow Cooked with Black Pepper and Red Wine. Served with a Side of Beans 13 €
- C3** Trippa alla Fiorentina – Florentine Style Beef Tripe in Tomato Sauce 14 €
- C4** Warmed Tomino Cheese with Speck. Served with Slices of Crispy Bread and Fresh Tomato 12 €
- C5** Warmed Tomino Cheese with Zucchini. Served with Slices of Crispy Bread and Fresh Tomato 12 €
- C6** Tuscan Pork Liver with a Side of Chickpeas 12 €
- C7** Tuna Style Pork Served with Fresh Fennel 14 €

Vegetarian

SALADS

	D1 Tuna, Fresh Tomato, Celery, Carrot and Corn	10 €
	D2 Buffalo Milk Mozzarella, Raw Aged Ham, Fresh Tomato, Celery, Carrot and Corn	10 €
<i>Vegan</i>	D3 Dried Tomatoes, Capers, Riviera Olives and Diced Bread	10 €
	D4 Burrata, Anchovies and Fresh Tomato	10 €
<i>Vegetarian</i>	D5 Semi-Aged Pecorino from Pienza (Sheep Cheese) and Walnuts	10 €
<i>Vegetarian</i>	D6 Zucchini, Buffalo Milk Mozzarella and Corn	10 €
	D7 Smoked Raw Aged Ham, Riviera Olives, Dried Tomatoes	10 €
<i>Vegetarian</i>	D8 Zucchini and Diced Tomino (Cow Cheese)	10 €
<i>Vegan</i>	D9 Fresh Tomato, Carrot and Riviera Olives	10 €
<i>Vegetarian</i>	D10 Pickled Red Onions, Capers and Buffalo Milk Mozzarella	10 €
<i>Vegetarian</i>	D11 Burrata, Celery and Riviera Olives	10 €
	D12 Raw Aged Ham, Pecorino from Pienza (Sheep Cheese) and Corn	10 €
	D13 Tuna, Buffalo Milk Mozzarella and Oregano	10 €

HOT FOCACCIAS SCHIACCiate

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| E1 | Raw Aged Ham with Semi-Aged Pecorino from Pienza (Sheep Cheese) | 9 € |
| E2 | Raw Aged Ham with Burrata | 9 € |
| E3 | Cured Pork Cold Cut with Burrata | 9 € |
| E4 | Canned Tuna in Olive Oil, Capers, Tomato and Lettuce | 9 € |
| E5 | Soft Pork Cold Cut Seasoned with Fennel and Ash Aged Pecorino from Pienza (Sheep Cheese) | 9 € |
| E6 | Buffalo Milk Mozzarella, Dried Tomatoes, Riviera Olives and Lettuce | 9 € |
| E7 | Smoked Raw Aged Ham and Gorgonzola (Blue Cheese) | 9 € |
| E8 | Smoked Raw Aged Ham and Brie | 9 € |
| E9 | Taleggio (Cow Cheese) and Grilled Zucchini | 9 € |
| E10 | Taleggio (Cow Cheese) and Dried Tomatoes | 9 € |
| E11 | Tuscan Salami and Pecorino from Pienza (Sheep Cheese) with Black Pepper | 9 € |

** frozen product*

CRISPY SLICES OF TUSAN BREAD - CROSTONI

	F1	Raw Aged Ham and Gorgonzola (Blue Cheese)	10 €
	F2	Soft Pork Cold Cut Seasoned with Fennel, Brie and Olives	10 €
	F3	Pecorino (Sheep Cheese) with Truffle and Bacon	10 €
	F4	Semi-Aged Pecorino from Pienza (Sheep Cheese), Tuscan Salami and Dried Tomatoes	10 €
<i>Vegetarian</i>	F5	Caciocavallo (Cow Cheese), Dried Tomatoes and Olives	10 €
	F6	Cured Pork Cold Cut, Green Sauce and Primo Sale (Sheep Cheese)	10 €
<i>Vegetarian</i>	F7	Gorgonzola (Blue Cheese), Walnuts and Honey	10 €
	F8	Burrata, Pickled Red Onions and Salted Aged Marble Pressed Lard	10 €
<i>Vegetarian</i>	F9	Buffalo Milk Mozzarella, Tomato, Capers and Oregano	10 €
	F10	Burrata and Anchovies	10 €
	F11	Boiled Pork Seasoned Cold Cut and Orange Rind	10 €
	F12	Taleggio (Cow Cheese) and Smoked Raw Aged Ham	10 €
	F13	Salted Aged Marble Pressed Lard and Beans	10 €

DESSERT

<i>Vegetarian</i>	G1	Almond Biscuits and Dessert Wine	7,5 €
<i>Vegetarian</i>	G2	Artisanal Dessert from Local Bakery	6 €
<i>Vegetarian</i>	G3	Cream Ice Cream Tile with Bitter Cocoa Powder	6 €
<i>Vegetarian</i>	G4	Cream Ice Cream Tile with Honey and Walnuts	6 €
<i>Vegetarian</i>	G5	Cooked Cream Pudding Sprinkled with Bitter Cocoa Powder	6 €
<i>Vegetarian</i>	G6	Cream Semifreddo Ice Cream Bar with Berries	6 €
<i>Vegan</i>	G7	Typical Florentine Dessert Made by Soaking Bread in Chianti Wine and Sugar	6 €
<i>Vegetarian</i>	G8	Salted Caramel Ice Cream with Dark Chocolate Sprinkles	6 €
<i>Vegetarian</i>	G9	Dark Chocolate Semifreddo Ice Cream Bar	6 €

DRINKS

Mineral Water - 75 cl	3 €
Soft Drink - 33 cl	3 €
Beer - 33 cl	3 €
Fruit Juice	3 €
Sangiovese Grape-Based Pomace Brandy/Herbal Liquer	3,5 €
Espresso	1 €
American Coffee	2 €

THE GLASS YOU DON'T EXPECT

A light, sweet sip that wins over the palate

MOSCATO D'ASTI - Emilio Vada

Moscato D'Asti DOCG

Sweet, aromatic, low alcohol 5%

7 €

Cover Charge

2 €