



Menù

Restaurant - Pizzeria

Take Away

*** APPETIZERS ***

Il Tagliere del Torricelli

(recommended for 2 people)

selection of local cured meats, 0 km pecorino cheeses and Tuscan crostini
(dairy products, cereals, celery, fish)

€ 20,00

Il Sugo Nero

typical Tuscan ragù to spread on toasted bread

(celery, fish)

€ 10,00

La Tartare

natural beef steak with garden vegetables

€ 13,00

La Pappa col Pomodoro

poor dish of Tuscan cuisine based on stale bread, tomato and garlic served in a parmesan basket

(cereals, dairy products)

€ 10,00

Il Tortino di Verdure

summer vegetable flan with tomato sauce and basil

(cereals, dairy products)

€ 12,00

*** FIRST DISHES ***

I Pici all'Aglione

Fresh hand-made pici with tomato sauce and garlic from the Val di Chiana

(cereals, egg)

€ 12,00

Le Tagliatelle all'Ortica

fresh nettle tagliatelle with wild pork cheek and seasoned local pecorino

(cereals, egg, sulphites)

€ 14,00

I Maremmani al Ragù Rustico

ravioli stuffed with ricotta and spinach with mixed beef, pork and lamb ragù

(dairy products, celery, sulphites)

€ 14,00

Gli Gnudi

ricotta and spinach without pasta served with pecorino cream and black truffle

(dairy products)

€ 14,00

Il Risotto

risotto with courgette cream, courgette flowers and Tuscan buffalo mozzarella cream

(cereals, dairy products)

€ 14,00

*** SECONDS ***

La Bistecca alla Fiorentina

fillet and sirloin of adult veal cooked on the grill, coarse salt and oil from Rapolano

€ 45,00 al kg

L'Hamburger

180 gr of selected beef, our rustic sandwich, cheek, fresh pecorino cheese, potatoes and caramelized onions
(cereals, dairy products)

€ 16,00

La Tagliata di Brado Toscano

Tuscan pork reared in the wild cooked on the grill with mixed salad and cherry tomatoes

€ 16,00

Il Coniglio Ripieno

rabbit dressed with raw ham, stuffed with sausage and spinach
(dairy products, eggs, celery)

€ 18,00

Il Cinghiale in Umido

Wild boar morsels, cooked for a long time in the pan according to tradition and polenta pie
(celery, sulphites in wine)

€ 17,00

*** SIDE DISHES ***

Le Verdure di Stagione

Stewed mixed winter vegetables

€ 5,00

Le Patate Arrosto

potatoes cooked in the oven with their peel, garlic, sage and rosemary

€ 5,00

I Fagioli

Cannellini beans with good oil

€ 4,00

*** I VINTAGE ***

Do you feel the lack? ... Try them !!!

Le Acciughe col Pecorino

anchovies in pesto and fresh pecorino
(fish, dairy products)

€ 10,00

I Fegatelli coi Fagioli

pork livers cooked in a pan with cannellini beans

€ 10,00

* The product may be frozen

RED PIZZAS

MARGHERITA <i>(tomato sauce/mozzarella)</i>	€ 6,00
NAPOLETANA <i>(tomato sauce/anchovies/capers/mozzarella)</i>	€ 8,00
4 STAGIONI <i>(tomato sauce/ham/champignon/artichokes/capers/olives/anchovies/mozzarella)</i>	€ 9,00
MARINARA <i>(tomato sauce/garlic)</i>	€ 6,00
CAPRICCIOSA <i>(tomato sauce/ham/artichokes/champignon/olives/mozzarella)</i>	€ 8,50
4 FORMAGGI <i>(tomato sauce/mascarpone cheese/gorgonzola cheese/mozzarella)</i>	€ 8,50
ORTOLANA <i>(tomato/aubergines/zucchini/artichokes/onion/rocket/mozzarella)</i>	€ 9,00
VEGETARIANA <i>(tomato sauce/aubergines/zucchini/peppers/mozzarella)</i>	€ 8,00
PISELLINO <i>(tomato sauce/wurstel/chips/mozzarella)</i>	€ 8,00
POLDO <i>(tomato/bacon/scamorza cheese/mozzarella)</i>	€ 9,00
PUTTANESCA <i>(tomato sauce/tuna fish/onion/olives/capers/mozzarella)</i>	€ 9,00
MAIALONA <i>(tomato sauce/ham/sausage/wurstel/spicy salami/bacon/mozzarella)</i>	€ 10,00
CALABRESE <i>(tomato sauce/spicy salami/aubergines/mozzarella)</i>	€ 8,50
MATRICIANA <i>(tomato sauce/bacon/pecorino cheese/mozzarella)</i>	€ 8,50
TOSCANA <i>(tomato sauce/tuscan salami/porcini mushrooms/mozzarella)</i>	€ 9,50
BOSCAIOLA <i>(tomato sauce/porcini mushrooms/truffle cream/mozzarella)</i>	€ 10,00
GHIOTTA <i>(tomato sauce/spicy salami/porcini mushrooms/gorgonzola cheese/mozzarella)</i>	€ 10,00
CAMPAGNOLA <i>(tomato sauce/tuscan ham/porcini mushrooms/buffalo mozzarella)</i>	€ 10,00
FUNGHI CHAMPIGNON <i>(tomato sauce/champignon mushrooms/mozzarella)</i>	€ 7,00
FUNGHI PORCINI <i>(tomato sauce/porcini mushrooms/mozzarella)</i>	€ 9,00
PROSCIUTTO COTTO <i>(tomato sauce/ham/mozzarella)</i>	€ 8,00
PROSCIUTTO CRUDO <i>(tomato sauce/tuscan ham/mozzarella)</i>	€ 8,00
SALSICCIA <i>(tomato sauce/sausage/mozzarella)</i>	€ 8,00
SALAMINO PICCANTE <i>(tomato sauce/spicy salami/mozzarella)</i>	€ 8,00
WURSTEL <i>(tomato sauce/wurstel/mozzarella)</i>	€ 7,00
SALSICCIA E WURSTEL <i>(tomato sauce/sausage/wurstel/mozzarella)</i>	€ 9,00
PROSCIUTTO COTTO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 9,50
PROSCIUTTO CRUDO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 9,50
SALAMINO PICCANTE E FUNGHI PORCINI <i>(tomato sauce/spicy salami/porcini mushrooms/mozzarella)</i>	€ 9,50
SALSICCIA E FUNGHI PORCINI <i>(tomato sauce/spicy salami/sausage/mozzarella)</i>	€ 9,50

PIZZAS WITHOUT TOMATO SOUCE

BIANCANEVE (<i>fresh tomato/rocket/parmesan/mozzarella</i>)	€ 8,00
EOLO (<i>ham/rocket/parmesan/mozzarella</i>)	€ 9,00
PISOLO (<i>tuscan ham/rocket/parmesan/mozzarella</i>)	€ 9,00
DOTTO (<i>tunafish/capers/onion/mozzarella</i>)	€ 8,50
MAMMOLO (<i>sausage/zucchini/mozzarella</i>)	€ 8,50
GONGOLO (<i>tuscan bacon/onion/mozzarella</i>)	€ 8,00
CUCCIOLO (<i>peppers/sausage/onion/mozzarella</i>)	€ 9,00
BRONTOLO (<i>porcini mushrooms/rocket/mozzarella</i>)	€ 9,00
FINOCCHIONA (<i>typical tuscan salami, pecorino cheese/mozzarella</i>)	€ 9,00
SFIZIOSA (<i>sousage/stracchino cheese/rocket/mozzarella</i>)	€ 9,00
OTTIMA (<i>tuscan bacon/roasted potatoes/onion/scamorza cheese/mozzarella</i>)	€ 9,50
DELIZIOSA (<i>tuscan ham/fresh tomato/buffalo mozzarella</i>)	€ 9,50
CIACCINO ALL'OLIO D'OLIVA (<i>salt/pepper/extra virgin olive oil</i>)	€ 3,00

STUFFED PIZZAS

CLASSICO (<i>ham/mozzarella</i>)	€ 8,00
SAPORITO (<i>spicy salami/porcini mushrooms/mascarpone cheese/mozzarella</i>)	€ 10,00
RUSTICO (<i>sausage/onion/mozzarella</i>)	€ 9,00
LIGHT (<i>bacon/scamorza cheese/mozzarella</i>)	€ 9,00

STUFFED PIZZAS

CLASSICO (<i>ham/champignon mushrooms/tomato sauce/mozzarella</i>)	€ 8,00
CORTO (<i>sausage/peppers/scamorza cheese/tomato sauce/mozzarella</i>)	€ 9,00
ALLA ZUAVA (<i>spicy salami/porcini mushrooms/gorgonzola cheese/tomato sauce/mozzarella</i>)	€ 10,00
CON LE BRETELLE (<i>touscan ham/porcini mushrooms/mascarpone cheese/tomato sauce/mozzarella</i>)	€ 10,00

SUPPLEMENTS

BUFFALO MOZZARELLA... € 2.50

OTHER INGREDIENTS... € 1.00

*** DESSERTS ***

desserts made by us

La Focaccia di Rapolano

*typical Rapolano dessert made with shortcrust pastry and almonds filled with custard and powdered sugar sprinkled on top
(cereals, eggs, dairy products, almonds)*

€ 5,00

La Focaccia di Rapolano al Cioccolato

*typical Rapolano dessert made with shortcrust pastry and almonds filled with mascarpone and Nutella
(cereals, eggs, dairy products, almonds)*

€ 5,00

Il Tiramisù

*tiramisu made with savoiardi biscuits, coffee cream and cocoa
(cereali, latticini, uova)*

€ 5,00

I Cantucci col Vinsanto

*Tuscan biscuits with almonds to "soak" in Vinsanto
(cereals, almonds, eggs, sulphites)*

€ 7,00

** BEVERAGES **

<i>Mineral water 0.75</i>	<i>€ 2,50</i>
<i>The House Red and White Wine (from local companies at km 0)</i>	
<i> 1</i>	<i>€ 10,00</i>
<i> 0,5</i>	<i>€ 6,00</i>
<i> 0,25</i>	<i>€ 4,00</i>
<i>Sparkling white wine on tap</i>	
<i> 1</i>	<i>€ 10,00</i>
<i> 0,5</i>	<i>€ 6,00</i>
<i> 0,25</i>	<i>€ 4,00</i>
<i>Draft Coca Cola 0.3</i>	
	<i>€ 3,00</i>
<i>Draft Coca Cola 0.5</i>	<i>€ 4,50</i>
<i>Heineken Draft Beer 0.25</i>	
	<i>€ 3,50</i>
<i>Heineken Draft Beer 0.5</i>	<i>€ 5,50</i>
<i>Heineken Draft Beer 1</i>	<i>€ 10,00</i>
<i>Heineken Draft Beer </i>	<i>€ 15,00</i>
<i>Moretti Draft Red Beer 0.2</i>	
	<i>€ 3,50</i>
<i>Moretti Draft Red Beer 0.4</i>	<i>€ 5,50</i>
<i>Moretti Draft Red Beer 1</i>	<i>€ 12,00</i>
<i>Moretti Draft Red Beer 1,5</i>	<i>€ 18,00</i>
<i>Il Coperto (cover charge)</i>	<i>€ 2,00</i>

*** SOME OF OUR SUPPLIERS***

Panificio Babà (Rapolano Terme)
Panificio Artigianale di Stefano, Michela e Francesco (Rapolano Terme)
Molino Batignani (Rapolano Terme)
Macelleria Giardi Daniele (Rapolano Terme)
Macelleria Giardi Luciano (Rapolano Terme)
Frantoio e Cantina Tenuta Armaiolo (Rapolano Terme)
Frantoio e Cantina San Gimignano (Rapolano Terme)
Azienda Agricola Biologica Podere Pereto (Rapolano Terme)
Azienda Agricola di Rimaggio (Pergine Val D'Arno)
Valdichiana Carni e Salumificio Toscano (Sinalunga)

WI-FI FREE

Wi fi ristorante

PASSWORD: torricelli2019

www.ristorantetorricellidal1963.it

**FOLLOW US ON
FACEBOOK e INSTAGRAM**

NOTE ALLERGENS

*The products listed in the following menu may contain, as ingredients or in traces, the following substances: cereals containing **GLUTEN**, **CRUSTACEANS** and derived products, **EGGS** and derived products, **FISH** and derived products, **PEANUTS** and derived products, **SOYA** and derived products, **MILK** and derived products, **NUTS** (almonds, hazelnuts, walnuts, pistachios, etc.) and derived products, **CELERY** and derived products, **MUSTARD** and derived products, **SESAME** and derivative products, **SULFUR DIOXIDE** and **SULPHITES** in concentrations **HIGHER** than 10mg / l. and are highlighted in **BOLD**.
ALL PIZZAS CONTAIN GLUTEN*