



## *Menù*

*Restaurant - Pizzeria*

*Take Away*

*Since 1963 ...*

*Welcome to our restaurant*

*The adventure began in 1963 when Bruno and Ivana took over an old village bar and started making the first pizzas and the legendary tortellini with ragù.*

*In 1990 Carlo and Lorianana renovated the entire restaurant, expanding the kitchen offer until the last renovation in 2020 which also saw the bar area restored.*

*Our menu is made up of typical local dishes with particular attention to seasonality and raw materials which are mostly from local companies, some from Rapolano like the flour, bread and pizza tomato.*

*The dough for our pizza is made with water, yeast and flour it has a 24-hour leavening and is cooked in a round pan in an electric refractory stone oven.*

*We are at your disposal for requests other than those you will find below*

*Have a good continuation*

## **\* 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

### **Il Flan di Zucca e Porro**

yellow pumpkin tart with creamy and crunchy leek

(allergens: eggs, dairy products)

€11.00

### **La Lingua**

veal tongue cooked at low temperature with vegetable and its sauces

(allergens: celery, eggs and mustard in the sauces)

€ 13,00

### **Le Acciughe col Pecorino**

anchovies under pesto and fresh pecorino cheese

(allergens: fish, dairy)

€10.00

## **\* FIRST DISHES \***

### **I Pici alla Gricia Senese**

fresh hand-made pici with local wild pork cheek and aged pecorino cheese

(allergens: cereals, eggs, dairy products)

€13.00

### **Le Pappardelle al Cinghiale**

fresh pappardelle with wild boar ragù made the old fashioned way

(allergens: cereals, eggs, sulphites in wine)

€14.00

### **Il Risotto ai Carciofi**

classic risotto with seasonal artichokes

(allergens: cereals, dairy products)

€13.00

### **Gli Gnudi**

gnudi ricotta and spinach on pecorino cream and black truffle petals

(allergens: cereals, dairy products)

€14.00

### **La Ribollita**

typical winter soup of Tuscan peasant cuisine made with black cabbage, seasonal vegetables, beans and stale bread

(allergens: allergens: celery)

€ 12.00

\* The product may be frozen

## **\* SECONDS \***

### **Il Filetto di Manzo**

*natural beef fillet with salt flakes, good Rapolano oil and garden vegetables*

€22.00

### **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 ai Porcini**

*Tuscan pork meat raised in the wild, grilled with sautéed porcini mushrooms*

€20.00

### **Il Cinghiale in Umido**

*old-fashioned stewed wild boar morsels with polenta cake  
(allergens: celery, sulphites in wine)*

€18.00

### **Rollè di Coniglio**

*Rabbit roll stuffed with sausage and truffle with sautéed herbs  
(allergens: dairy, eggs)*

€20.00

### **I Fegatelli coi Fagioli**

*pork livers with cannellini beans in oil*

€10.00

## **\* 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

\* The product may be frozen

## RED PIZZAS

MARGHERITA <i>(tomato sauce/mozzarella)</i>	€ 7,00
NAPOLETANA <i>(tomato sauce/anchovies/capers/mozzarella)</i>	€ 8,50
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>	€ 9,00
ORTOLANA <i>(tomato/aubergines/zucchini/artichokes/onion/rocket/mozzarella)</i>	€ 9,00
VEGETARIANA <i>(tomato sauce/aubergines/zucchini/peppers/mozzarella)</i>	€ 8,50
PISELLINO <i>(tomato sauce/wurstel/chips/mozzarella)</i>	€ 9,00
POLDO <i>(tomato/bacon/scamorza cheese/mozzarella)</i>	€ 9,00
PUTTANESCA <i>(tomato sauce/tuna fish/onion/olives/capers/mozzarella)</i>	€ 9,50
MAIALONA <i>(tomato sauce/ham/sausage/wurstel/spicy salami/bacon/mozzarella)</i>	€ 11,00
CALABRESE <i>(tomato sauce/spicy salami/aubergines/mozzarella)</i>	€ 9,00
MATRICIANA <i>(tomato sauce/bacon/pecorino cheese/mozzarella)</i>	€ 9,00
TOSCANA <i>(tomato sauce/tuscan salami/porcini mushrooms/mozzarella)</i>	€ 10,00
BOSCAIOLA <i>(tomato sauce/porcini mushrooms/truffle cream/mozzarella)</i>	€ 10,00
GHIOTTA <i>(tomato sauce/spicy salami/porcini mushrooms/gorgonzola cheese/mozzarella)</i>	€ 11,00
CAMPAGNOLA <i>(tomato sauce/tuscan ham/porcini mushrooms/buffalo mozzarella)</i>	€ 11,00
FUNGHI CHAMPIGNON <i>(tomato sauce/champignon mushrooms/mozzarella)</i>	€ 8,00
FUNGHI PORCINI <i>(tomato sauce/porcini mushrooms/mozzarella)</i>	€ 9,00
PROSCIUTTO COTTO <i>(tomato sauce/ham/mozzarella)</i>	€ 8,50
PROSCIUTTO CRUDO <i>(tomato sauce/tuscan ham/mozzarella)</i>	€ 8,50
SALSICCIA <i>(tomato sauce/sausage/mozzarella)</i>	€ 8,50
SALAMINO PICCANTE <i>(tomato sauce/spicy salami/mozzarella)</i>	€ 8,50
WURSTEL <i>(tomato sauce/wurstel/mozzarella)</i>	€ 8,00
SALSICCIA E WURSTEL <i>(tomato sauce/sausage/wurstel/mozzarella)</i>	€ 10,00
PROSCIUTTO COTTO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 10,00
PROSCIUTTO CRUDO E FUNGHI PORCINI <i>(tomato sauce/ham/porcini mushrooms/mozzarella)</i>	€ 10,00
SALAMINO PICCANTE E FUNGHI PORCINI <i>(tomato sauce/spicy salami/porcini mushrooms/mozzarella)</i>	€ 10,00
SALSICCIA E FUNGHI PORCINI <i>(tomato sauce/spicy salami/sausage/mozzarella)</i>	€ 10,00

**PIZZAS WITHOUT TOMATO SOUCE**

BIANCANEVE ( <i>fresh tomato/rocket/parmesan/mozzarella</i> )	€ 8,50
EOLO ( <i>ham/rocket/parmesan/mozzarella</i> )	€ 9,50
PISOLO ( <i>tuscan ham/rocket/parmesan/mozzarella</i> )	€ 9,50
DOTTO ( <i>tunafish/capers/onion/mozzarella</i> )	€ 9,00
MAMMOLO ( <i>sausage/zucchini/mozzarella</i> )	€ 9,00
GONGOLO ( <i>tuscan bacon/onion/mozzarella</i> )	€ 8,50
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> )	€ 9,50
OTTIMA ( <i>tuscan bacon/roasted potatoes/onion/scamorza cheese/mozzarella</i> )	€ 10,00
DELIZIOSA ( <i>tuscan ham/fresh tomato/buffalo mozzarella</i> )	€ 10,00
CIACCINO ALL'OLIO D'OLIVA ( <i>salt/pepper/extra virgin olive oil</i> )	€ 3,00

**STUFFED PIZZAS**

CLASSICO ( <i>ham/mozzarella</i> )	€ 8,50
SAPORITO ( <i>spicy salami/porcini mushrooms/mascarpone cheese/mozzarella</i> )	€ 10,50
RUSTICO ( <i>sausage/onion/mozzarella</i> )	€ 9,00
LIGHT ( <i>bacon/scamorza cheese/mozzarella</i> )	€ 9,50

**STUFFED PIZZAS**

CLASSICO ( <i>ham/champignon mushrooms/tomato sauce/mozzarella</i> )	€ 8,50
CORTO ( <i>sausage/peppers/scamorza cheese/tomato sauce/mozzarella</i> )	€ 9,50
ALLA ZUAVA ( <i>spicy salami/porcini mushrooms/gorgonzola cheese/tomato sauce/mozzarella</i> )	€ 11,00
CON LE BRETELLE ( <i>touscan ham/porcini mushrooms/mascarpone cheese/tomato sauce/mozzarella</i> )	€ 11,00

**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*

### ***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*

*If you want to accompany the desserts with a glass of sweet wine, ask our waiters*

## *\* 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***

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**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***