

LA CHICCA

BOUTIQUE RESTAURANT

LUNCH MENU



Whatsapp

2 portate €28 a persona
3 portate €33 a persona

2 courses €28 per person
3 courses €33 per person

ANTIPASTI / STARTERS

Caprese di Burrata
Caprese with burrata

Insalata di mare caldo
Warm Seafood salad

Polpo* e patate soutè
Octopus* and potatoes sautéed

Pepata di cozze
Mussels in pepper sauce

Affettati di salumi misti
Cured & raw hams board

Pecorini con confetture
Pecorino Cheese and Jams board

PRIMI / FIRST COURSES

Linguine alla trabaccolara
Linguine with fish and deshelled seafood

Risotto alla pescatora
Seafood Risotto

Tagliatelle al pesto di pistacchio e tonno
Tagliatelle with tuna and pistacchio pesto

Paccheri allo scoglio
Paccheri with seafood and tomatoes

Tagliatelle zucca, guanciale e pecorino
Pumpkin, pecorino & cured pork cheek tagliatelle

Pappardelle al cinghiale*
Wild boar* pappardelle

Gnocchi alle vongole e bottarga
Gnocchi with clams and mullet roe

SECONDI / MAINS

Orata (supplemento 10€)
Sea Bream (10€ extra)

Frittura di gamberi, calamari, alici
Seafood fry with veggies

Parmigiana di melanzane
Eggplant parmesan

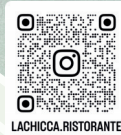
Tagliata di filetto di manzo (supplemento 10€)
Beef Fillet grilled & sliced (10€ extra)

Zuppetta di pesce
Fish soup

Cinghiale in umido
Wild boar stew

Baccala alla livornese
Cod in tomato sauce olives, and capers

Dolci del giorno 7.5 Contorni del giorno 6.5



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Drinks List

Aperol Spritz	11
Campari Spritz	11
Hugo Spritz	11
Negroni	13
Negroni Sbagliato	13
Woodfold Fashioned	15
Espresso Martini	15
Passionfruit Martini	15
Cocktail Martini	15
Gin & Tonic	11
Birra	6
Soft drinks	5

ACQUA PANNA/S. PELLEGRINO 4,5
COPERTO/COVER CHARGE 3
Gentile cliente per informazioni sugli allergeni presenti negli alimenti e bevande somministrati chiedi il Menù Allergeni al nostro personale grazie.
Please ask our staff for Allergen Menu (REG CE 852/04).
*materia prima surgelata
*frozen ingredients





LA CHICCA[®]

BOUTIQUE
RESTAURANT

MENÚ

COCKTAILS & SNACKS

Aperol Spritz	11
Campari Spritz	11
Hugo Spritz	11
Negroni	13
Negroni Sbagliato	13
Woodfold Fashioned	15
Espresso Martini	15
Mozzarella nuggets	8
Olives Taggiasca	4
Salted breadsticks	4
Anchovies	4
Fish-balls	9
Nduja croquettes	9

STARTERS



Mussels in peppered sauce	13.5
Burrata and tuna with seafood mayo	18.5
Raw bar selection	35/50/65/80
Cinta Senese cured meats and Tuscan salami	19
Beef tartare with Gran Riserva pecorino and garlic mayo	27.25
Selection of pecorino cheeses aged 12/24/60 months and jams	19
Grilled octopus*, scampi, and asparagus* with basil potato foam	28.25
Catch of the Day selection with a mixture of raw, fried and grilled seafood	28.75
Warm seafood salad	16.75
Octopus* and potatoes sautéed	18.5
Burrata caprese	13.5
Grilled cuttlefish and crispy artichoke	19

PASTAS & RISOTTOS

Clams and Mullet Roe Gnocchi	16.5
Nduja and Tuna Ravioli with onion cream and burrata	24.75
Brunello di Montalcino red wine risotto, with Cinta Senese pork cheek, and pecorino cheese	19.75
Red prawn and lime Tagliatelle	26.5
Squid ink Tortellone with pumpkin and Mazzancolle prawn	26
Seafood deshelled and fish Linguine	28.75
Oysters and champagne Risotto	29
Lobster with burnt Gnocchi	38
Sea urchin Linguine with Pistacchio pesto	29.5
Scampi and citrus Risotto	24.5
La Chicca's Secret	29
Wild boar* Pappardelle Maremma-style	16.5
Pear and pecorino Ravioli	18.5

MAINS

Seafood and fish stew	22
Grilled Sea Bream	29.5
Selection of Fried Catch of the Day, coated in rice flour	33
Sea bream stuffed with sautéed seafood	37
Selecion of Grilled Catch of the Day	35
Tuna steak with marinated orange, sweet and sour onion and balsamic vinegar reduction	29.5
Sliced Beef Fillet with Rosemary and Pink Peppercorns	33
Fiorenrina Beef steak	6/100g
Lobster Catalana-style	38
Beef Fillet steak	33

CONTORNI

Mixed leaves salad	7.5	Turnip greens	7.5
Fried or grilled vegetables	7.5	French fries	7.5
Roasted potatoes	7.5	Arugula salad with pecorino and balsamic	9.5
Asparagus* au gratin with truffled pecorino	13		

DESSERTS

Cheesecake Basca with salted caramel	11
Brownie with orange & Sinfonia della Carraia gelato	11
Semifreddo cantucci with warm vin santo cream	11
Tiramisù La Chicca®	11

ACQUA PANNA/S. PELLEGRINO 4.5
COVER CHARGE 3

Please ask our staff for Allergen Menu (REG CE 852/04).

*materia prima surgelata

*frozen ingredients

BLIND TASTING

Let yourself be surprised!

A unique culinary journey created by Chef Vittorio.

You do not have to worry about choosing from the menu; just let us know your allergies and dietary preferences, and Chef Vittorio will create an unforgettable meal for you.

Choice anxiety is eliminated, allowing you to relax and enjoy every moment.

Each dish is a unique creation, made with the freshest of ingredients, designed to surprise and delight your palate.

Trust the expertise of Chef Vittorio and discover new flavor combinations in a tailor-made gastronomic experience that turns every meal into a special occasion.

Let yourself be guided on a taste journey that will be truly unique and unforgettable.

5 courses

Entrée

Starter

First course

Main

Dessert

75 per person, drinks not included



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BOUTIQUE
RESTAURANT

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