

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

	<b>A1</b>	Salami and Cheese Selection - Small (for one person)	9 €
	<b>A2</b>	Salami and Cheese Selection - Medium (for two people)	16 €
	<b>A3</b>	Salami and Cheese Selection - Large (for three people)	23 €
<i>Vegetarian</i>	<b>A4</b>	Buffalo Milk Mozzarella with Tomato and Oregano	9 €
<i>Vegan</i>	<b>A5</b>	Friselle – Crispy Donut-Shaped Bread Seasoned with Olive Oil, Tomato, Capers and Basil	9 €

## FIRST COURSES

<i>Vegan</i>	<b>B1</b>	Carabaccia - Ancient Tuscan Onion Soup	9 €
<i>Vegan</i>	<b>B2</b>	Local Vegetable Soup	9 €
<i>Vegan</i>	<b>B3</b>	Local Vegetable Cream	9 €
<i>Vegan</i>	<b>B4</b>	Pappa al Pomodoro - Tomato Based Bread Soup with Basil	10 €

## SECOND COURSES

- C1** Lampredotto - Boiled Beef Tripe with Sauce 11 €
- 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 13 €
- C4** Warmed Tomino Cheese with Speck. Served with Slices of Crispy Bread and Fresh Tomato 9 €
- C5** Warmed Tomino Cheese with Zucchini. Served with Slices of Crispy Bread and Fresh Tomato 9 €
- C6** Tuscan Pork Liver with a Side of Chickpeas 10 €
- C7** Tuna Style Pork Served with Fresh Fennel 13 €

*Vegetarian*

# SALADS

	<b>D1</b> Tuna, Fresh Tomato, Celery, Carrot and Corn	9 €
	<b>D2</b> Buffalo Milk Mozzarella, Raw Aged Ham, Fresh Tomato, Celery, Carrot and Corn	9 €
<i>Vegan</i>	<b>D3</b> Dried Tomatoes, Capers, Riviera Olives and Diced Bread	9 €
	<b>D4</b> Burrata, Anchovies and Fresh Tomato	9 €
<i>Vegetarian</i>	<b>D5</b> Semi-Aged Pecorino from Pienza (Sheep Cheese) and Walnuts	9 €
<i>Vegetarian</i>	<b>D6</b> Zucchini, Buffalo Milk Mozzarella and Corn	9 €
	<b>D7</b> Smoked Raw Aged Ham, Riviera Olives, Dried Tomatoes	9 €
<i>Vegetarian</i>	<b>D8</b> Zucchini and Diced Tomino (Cow Cheese)	9 €
<i>Vegan</i>	<b>D9</b> Fresh Tomato, Celery and Riviera Olives	9 €
<i>Vegetarian</i>	<b>D10</b> Pickled Red Onions, Capers and Buffalo Milk Mozzarella	9 €
<i>Vegetarian</i>	<b>D11</b> Burrata, Celery and Riviera Olives	9 €
	<b>D12</b> Raw Aged Ham, Pecorino from Pienza (Sheep Cheese) and Corn	9 €
	<b>D13</b> Tuna, Buffalo Milk Mozzarella and Oregano	9 €

## HOT FOCACCIAS SCHIACCiate

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|-------------------|--|-----|
|                   | <b>E1</b> Raw Aged Ham with Semi-Aged Pecorino from Pienza (Sheep Cheese)                          | 8 € |
|                   | <b>E2</b> Raw Aged Ham with Burrata  | 8 € |
|                   | <b>E3</b> Cured Pork Cold Cut with Burrata   | 8 € |
|                   | <b>E4</b> Canned Tuna in Olive Oil, Capers, Tomato and Lettuce                                     | 8 € |
|                   | <b>E5</b> Soft Pork Cold Cut Seasoned with Fennel and Ash Aged Pecorino from Pienza (Sheep Cheese) | 8 € |
| <i>Vegetarian</i> | <b>E6</b> Buffalo Milk Mozzarella, Dried Tomatoes, Riviera Olives and Lettuce                      | 8 € |
|                   | <b>E7</b> Smoked Raw Aged Ham and Gorgonzola (Cow Cheese)  | 8 € |
|                   | <b>E8</b> Smoked Raw Aged Ham and Brie   | 8 € |
| <i>Vegetarian</i> | <b>E9</b> Taleggio (Cow Cheese) and Grilled Zucchini   | 8 € |
| <i>Vegetarian</i> | <b>E10</b> Taleggio (Cow Cheese) and Dried Tomatoes  | 8 € |
|                   | <b>E11</b> Tuscan Salami and Pecorino from Pienza (Sheep Cheese) with Black Pepper                 | 8 € |

*\* frozen product*

## CRISPY SLICES OF TUSCAN BREAD - CROSTONI

- F1** Raw Aged Ham and Gorgonzola (Cow Cheese) 9 €
- F2** Soft Pork Cold Cut Seasoned with Fennel, Brie and Olives 9 €
- F3** Pecorino from Pienza (Sheep Cheese) with Truffle and Bacon 9 €
- F4** Semi-Aged Pecorino from Pienza (Sheep Cheese), Tuscan Salami and Dried Tomatoes 9 €
- Vegetarian* **F5** Caciocavallo (Cow Cheese), Dried Tomatoes and Olives 9 €
- F6** Cured Pork Cold Cut, Green Sauce and Primo Sale (Sheep Cheese) 9 €
- Vegetarian* **F7** Gorgonzola (Cow Cheese), Walnuts and Honey 9 €
- F8** Burrata, Pickled Red Onions and Salted Aged Marble Pressed Lard 9 €
- Vegetarian* **F9** Buffalo Milk Mozzarella, Tomato, Capers and Oregano 9 €
- F10** Burrata and Anchovies 9 €
- F11** Boiled Pork Seasoned Cold Cut and Orange Rind 9 €
- F12** Taleggio (Cow Cheese) and Smoked Raw Aged Ham 9 €
- F13** Salted Aged Marble Pressed Lard and Beans 9 €

# DESSERT

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

# DRINKS

Mineral Water - 75 cl	3 €
Soft Drink - 33 cl	3 €
Beer - 33 cl	3 €
Fruit Juice	2,5 €
Sangiovese Grape-Based Pomace Brandy/Herbal Liqueur	3 €
Espresso	1 €
American Coffee	2 €
<i>Cover Charge</i>	2 €