

Mediterranean Restaurant

Starters

- Gamberoni gratinati all'nduja di Spilinga. © € 16.
Prawns au gratin with 'nduja, spicy salami paste, from Spilinga
- Bis di hummus con pane arabo, € 14.
Two types of hummus with pita bread
traditional with chickpeas / sundried tomatoes
- Tortino all'acciughe in salsa d'aglione. € 14.
Flan of anchovies with a garlic cream
- Pita pane ripiena di arista, € 15.
Pita bread filled with roast pork and tzatziki dip.
- Patata ripiena di porcini, salsiccia, aglio e pecorino. € 15.
Baked potato filled with porcini mushrooms, sausage, and garlic.

Tasting dishes

- I sapori di Calabria, salumi sott'olio e formaggi. € 22.
A selection of cheeses and salamis from Calabria.
- Gran piatto del norcino, € 22.
Platter of salami, cured Parma ham, finocchiona, capocollo.

Salads

- Koriatiki, € 15.
Greek salad with red onions, peppers, olives, cucumber, tomatoes, feta and oregano.
- Insalata di misticanza, € 13.
Mixed salad leaves, fennel, orange slices, and caramelized onions.

Menù
winter 2024

Mediterranean Delights

Byblos, a journey in the Mediterranean. © € 24.

Greek salad,
Prawns au gratin,
Flan of anchovies,
Hummus with pita bread.

Paella di mare (minimum 2 people) a person, € 28.

spanish risotto with green beans, peppers, squid, mussels, clams,
prawns and safron. ©

Sides

Patate arrosto / Roasted potatoes. € 7.

Spinaci aglio e peperoncino. / Sautéed spinach with garlic and chilli € 7.

Insalata mista / Mixed side salad. € 7.



For a full list of allergies or food intolerances and translations of the menu, please scan the QR code.

Cover charge € 2.50

FINISTERRAE invites all our guests to inform the waiting staff about any allergies or intolerances of any kind.



Piazza Santa Croce,12 - Firenze

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First course

- Vellutata di funghi e porri e tocchetti di polenta taragna. € 14.
Cream of mushrooms and leeks and croutons of polenta.
- Gnocchetti di patate viola al tonno, olive taggiasche e datterino. € 18.
Purple potato gnocchi with tuna, olives and cherry tomatoes.
- Paccheri alla Joppolese, polpo e cipolla di Tropea. © € 18.
Large tubes of pasta with octopus and red Tropea onions
- Maccheroncini alla crema di 'nduja di Spilinga. € 15.
Maccheroni pasta with a cream of spicy slami paste.
- Trofie al coniglio e chips di cavolo nero. € 16.
Small twisted pasta with rabbit and winter cabbage chips.
- Orecchiette alle cime di rapa. € 16.
Disks of pasta with winter broccoli.
- Tortelli Mugellani di ragù di fagiano al punto di coltello, € 20.
Potato filled ravioli with pheasant and black truffles.

Second course

- Guazzetto di pesci Costa Viola e fagioli cannellini. © € 22.
Fish stew with white beans.
- Cous cous alla marsalese con tonno, pomodorini e marsala. € 20.
Tuna with cherry tomatoes and marsala wine served with cous cous.
- Tentacolo di polpo in acqua in marinatura all'arancia e zenzero. © € 22.
Octopus cooked with ginger and orange.
- Pollo alla marocchina con cous cous e mandorle tostate. € 18.
Chicken marinated with Moroccan spices, prunes, almonds with cous cous.
- Coscia di agnello con carciofi e patate. € 19.
Baked leg of lamb with artichokes and potatoes.
- Filetto di manzo in fonduta di pecorino e scaglie di tartufo nero. € 30.
Beef fillet in pecorino cheese fondue and black truffle flakes.
- Autentica bistecca alla Fiorentina con contorni. @ kg € 60.
The real, Florentine style, T-bone steak with salad and potatoes.

N e a p o l i t a n P i z z e r i a

The classics

Capri	tomato sauce, mozzarella, and basil.	€ 9.
Bufalina d.o.c.	tomato sauce, buffalo mozzarella and basil.	€ 10.
Vera Napoli	tomato sauce, buffalo mozzarella, capers, anchovies, and oregano from Calabria.	€ 11.
Spilinga	tomato sauce, mozzarella, burrata, 'ndjua spicy salami paste and basil.	€ 11.

House specials

Positano	tomato sauce, mozzarella, cherry tomatoes, basil pesto and stracciatella cheese.	€ 13.
Barocca	fior di latte mozzarella cheese, rolled bacon, smoked burrata cheese, onion jam and rosemary.	€ 15.
Finisterrae	tomato sauce, rocket leaves, Parma ham and burrata.	€ 13.
Due Sicilie	tomato sauce, semi dry cherry tomatoes, oregano, anchovies, burrata cheese, garlic oil and fennel herb.	€ 14.
O' Sole Mio	yellow tomato sauce, slices of buffalo mozzarella, Parma ham and taggiasca olives.	€ 15.
Grotta azzurra	tomato sauce, mozzarella, Mediterranean tuna, Tropea onions, spicy oil and taggiasche olives.	€ 12.
Tirolese	tomato sauce, buffalo mozzarella, semi sundried red and yellow tomatoes, smoked speck ham e rucola lettuce.	€ 14.
Matador	white pizza with mozzarella cheese, roasted peppers, yellow cherry, chorizo salami and smoked burrata cheese.	€ 15.
Nerano	cream of courgettes, smoked provola, sausage and grana cheese shavings.	€ 13

Whole wheat base

Mediterranea	yellow tomato sauce, mozzarella, eggplant, mushrooms, red onions, Kalamata olives and wild fennel herb.	€ 12.
Salsiccia & Friarielli	cream of winter broccoli, sausage, smoked provola, and mozzarella.	€ 14.

Calzone

IL Farcito	tomato, mozzarella cheese, ham, salami, mushrooms, and buffalo milk ricotta cheese.	€ 12.
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