



**LA
SALMONERIA**

GASTRONOMIA
DI MARE

OLTRARNO
FIRENZE

MENÙ

DEAR CUSTOMER,

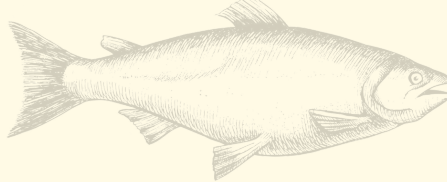
*welcome to this journey through our excellent gastronomic delights
and delicacies from sea and land.*

*Smoked salmons are just the beginning
of a genuine, tasty and stimulating gastronomic trip!*

*Artisanal products of our laboratory accompany every dish:
bread and baked goods, seafood pizzas and classic pizzas,
homemade cakes.*

*A healthy, fresh and colorful cuisine that combines tradition and
innovation, a continuous research, in the name of a simple philosophy:
quality, taste and passion for good food*

ENJOY!



FOR YOUR SAFETY

In our restaurant you will not find "raw fish", but mainly products smoked naturally and at low temperatures. In case of pregnancy, the dining room staff will be able to provide you with all the necessary information for your safety.

Please note that **it is not possible to guarantee the absence of cross-contamination of the allergens** during processing. These substances may be present in traces on all products, even if not expressly indicated in the Allergens menu and among the ingredients of the dishes in this menu.

In case of allergy, we strongly recommend to contact restaurants that are specialized in managing dietary needs

**THE FOOD ALLERGENS MENU IS AVAILABLE
FOR YOUR CONSULTATION UPON REQUEST.**

Our bread is handcrafted with a multigrain dough that **CONTAINS sesame, rye, barley and wheat**. It may contain **traces of soy, eggs, dairy products, lupins**.

Products marked with an asterisk (*) may be frozen

STARTERS

TACOS	8
<i>with shrimps, Russian salad and mustard</i>	
MILLEFOGLIE	10
<i>salty "millefoglie" with smoked Norwegian salmon, cream cheese, balsamic vinegar glaze, pink pepper and truffle hazelnuts</i>	
PAPPA AL POMODORO CON MERLUZZO	8
<i>with artisanal multigrain bread, tomato and cod in oil</i>	
FRISELLA ARTIGIANALE CON SALMONE AFFUMICATO	9
<i>artisanal multigrain frisella with Norwegian smoked salmon, dried tomatoes, guacamole, fresh dill, extra virgin olive oil, salt, black pepper</i>	
FRISELLA ARTIGIANALE CON TONNO AFFUMICATO	9
<i>artisanal multigrain frisella with smoked tuna, tomatoes, stracciatella, green sauce, extra virgin olive oil, salt, black pepper</i>	
ALICI MARINATE	10
<i>marinated anchovies with white wine vinegar, onion, evo oil, dried tomatoes, black pepper, with crunchy artisanal bread, potato cream with capers and garlic milk sauce</i>	
FRIED SEAFOOD OF THE DAY	10
<i>mixed fried seafood* (fish, seafood, clams, depending on availability)</i>	
ANTIPASTO DELLA SALMONERIA	12
<i>mixed starters</i>	

FIRST COURSES

CALAMARATA MEDITERRANEA	12
<i>egg calamarata with tomatoes, smoked tuna, stracciatella di bufala, pistachios</i>	
TORTELLI DEL CASTELLO	14
<i>fresh egg tortelloni filled with ricotta and cod, with pepper cream and crispy bacon</i>	
TONNARELLI SALMON & TRUFFLE	15
<i>egg fresh spaghetti with Scottish salmon, lemon butter, sliced black truffle, chopped hazelnuts with truffle</i>	
TAGLIOLINI TOTAL BLACK	16
<i>cuttlefish ink egg tagliolini, creamed in lemon butter, smoked Scottish salmon, fresh dill and salmon eggs</i>	

with sturgeon caviar if available 20

MAIN DISHES

- TARTARE DI SALMONE AFFUMICATO** 12
smoked Norwegian salmon, apple, on radicchio cream, chopped pistachios and salad
- TARTARE DI TONNO AFFUMICATO** 13
smoked tuna, orange, fennel, balsamic vinegar glaze, pink pepper and salad
- TARTARE DI PESCE SPADA AFFUMICATO** 13
smoked swordfish, chickpeas, cherry tomatoes, julienned carrots, green sauce and salad
- TARTARE “LA TARTUFINA”** 14
Smoked Norwegian salmon tartare, potatoes, burrata, lemon zest and sliced black truffle “Stefania Calugi” in olive oil
- CHEESECAKE SALATO** 12
salty cheesecake with a base of artisanal taralli, wild smoked Sockeye salmon, dried cherry tomatoes, lumpfish eggs, fresh dill, balsamic vinegar glaze
- FILETTO REALE** 13
smoked norwegian salmon fillet with salad, dried tomatoes, stracciatella and chopped pistachios
- IL CANTABRICO** 13
Ortiz anchovies from the Cantabrian Sea, in oil, matured for 6 months in wooden barrels, citrus butter and crunchy bread
- BIS DI SELVAGGI** 20
wild smoked Sockeye salmon and wild smoked Red King salmon, with stracciatella and salad
- SALMONE AL FORNO** 13
salmon fillets on carrot cream with artichokes* fried in batter*
- VITELLO SALMONATO** 12
Veal topside with smoked salmon sauce, fried julienne carrots, Brussels sprouts, balsamic vinegar glaze

GASTRONOMIC TASTING

*a dish to be composed according to your tastes
and based on the products present in the gastronomy,
accompanied by our sauces*

SMOKED NORWEGIAN SALMON

SMOKED NORWEGIAN MARINATED SALMON

SMOKED DANISH SILVER HERRING

**DANISH SMOKED MACKEREL
with three peppers and mustard seeds**

SMOKED TUNA

SMOKED SWORDFISH

OCTOPUS SALAMI

SICILIAN TUNA IN OLIVE OIL

ANCHOVIES IN OIL

COD IN OIL

two products of your choice €10
three products of your choice €15
five products of your choice €25

SPECIAL SEAFOOD PIZZAS

MARGHERITA NOBILE	11
<i>tomato, mozzarella nuggets, Norwegian smoked salmon, fresh cherry tomatoes in cooking</i>	
GRAN FILETTO	12
<i>smoked Norwegian salmon fillet, buffalo stracciatella, dried tomatoes, chopped pistachios, balsamic vinegar glaze</i>	
CHALET DEL MARE	11
<i>creamed potatoes, smoked Norwegian salmon, crispy bacon, valerian, parmesan flakes</i>	
CONTESSA	12
<i>mozzarella, cherry tomatoes, smoked Norwegian salmon and Genovese pesto</i>	
MARE BIANCO	12
<i>mozzarella, smoked salmon in cooking, broccoli, crispy bacon, stracciatella</i>	
PARTENOPE	12
<i>yellow tomato, anchovies, stracciatella, olive oil with Mediterranean aromas, origan</i>	
U'PISCISPADA	13
<i>tomato, mozzarella, sautéed aubergines, smoked swordfish, salted ricotta</i>	
TOTONNO	12
<i>tomato, Sicilian tuna in oil, fresh cooking onion, provola, Taggiasca olives</i>	
PINNA GIALLA	13
<i>yellow tomato, smoked tuna, dried tomatoes, stracciatella di bufala</i>	
LA VIGOROSA	12
<i>tomato, onion, anchovies, capers, stracciatella di bufala and green sauce</i>	
SIR DUKE	12
<i>smoked salmon, filangee courgettes, stracciatella di bufala and chopped hazelnuts with truffle</i>	
CALZONE DEL FIORDO	13
<i>mozzarella, salmon, sautéed mushrooms*, tomato</i>	
CALZONE DELLA TORRE	11
<i>mozzarella, 'nduja, tuna, broccoli, provola in cooking</i>	

SPECIAL LAND PIZZAS

TIMONE OLANDESE

creamed potatoes, sausage, caramelized onions, provola

11

SPACCANÒVOLI

mozzarella, provola, cooked ham, friggitelli

11

PASSATORE

tomato, mozzarella, sausage, salami, chilli pepper, sautéed mushrooms and provola*

11

CALZONE DEL GOLOSINO

mozzarella, provola, caramelized onion, sausage, spicy salami, crispy bacon

12

GARGOYLE

potato cream, gorgonzola, raw ham and pecorino flakes

12

FORDICÀPO

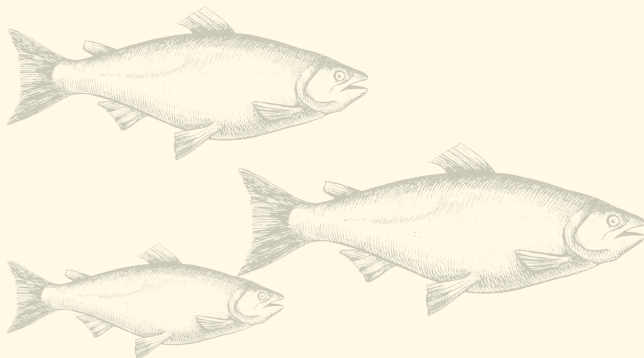
cream of peppers, provola, bacon and drops of garlic cream

10

LA FUORI SEDE

mozzarella, 'nduja, gorgonzola, caramelized onions and cherry tomatoes

11



CLASSIC PIZZAS

MARGHERITA <i>tomato, mozzarella</i>	7
BUFALA <i>tomato, mozzarella di bufala campana</i>	9
MARINARA <i>tomato, garlic, organ</i>	6
PULCINELLA <i>tomato, anchovies, Taggiasca olives</i>	8
NAPOLI <i>tomato, mozzarella, capers, anchovies</i>	8
PICCANTE <i>tomato, mozzarella, spicy salami</i>	8
SALSICCIA <i>tomato, mozzarella, sausage</i>	8
SALSICCIA E FRIARIELLI <i>mozzarella, sausage and friarielli</i>	9
WURSTEL <i>tomato, mozzarella, wurstel</i>	8
OLIVE <i>tomato, mozzarella, olives</i>	8
PROSCIUTTO E FUNGHI <i>tomato, mozzarella, cooked ham, sautéed mushrooms*</i>	9
CALZONE <i>tomato, mozzarella, cooked ham</i>	9
CRUDO E BUFALA <i>covaccino with raw ham and mozzarella di bufala</i>	9
VEGETARIAN <i>mozzarella, salad, cherry tomatoes, mozzarella, pesto genovese</i>	9
COVACCINO	4

HOMEMADE DESSERTS

CHEESECAKE	5
<i>raw, with berries or Nutella</i>	
HAZELNUT PANNA COTTA	5
<i>with salty caramelized hazelnuts</i>	
TIRAMISÙ	5
<i>with mascarpone cream, ladyfingers soaked in moka coffee, cocoa powder</i>	
CAKE TASTING	10

SOFT DRINKS

WATER STILL/GAS 0,5L	1.5
WATER STILL/GAS 0,75L	2
COCACOLA/COCACOLA ZERO 0,33L	3
FANTA 0,33 L	3
CHINOTTO LAURISIA 0,27L	3
ESTATHÈ LEMON/PEACH 0,25L	3
LEMONSODA 0,33L	3
TONIC WATER	3

HOUSE WINES

WHITE 0,25L	5
WHITE SPARKLING 0,25L	5
WHITE 0,5L	8
WHITE SPARKLING 0,5L	8
RED 0,25L	5
RED 0,5L	8
GLASS	4

BEERS ON TAP

NASTRO AZZURRO 5% 0,2L	3.5
NASTRO AZZURRO 5% 0,4L	5
PEDAVERNA AMBRATA 5,9% 0,2L	3.5
PEDAVERNA AMBRATA 5,9% 0,4L	5

BOTTLED BEERS

CORONA 4,5% 0,33L	3.5
NASTRO AZZURRO CAPRI 4,2% 0,33L	3,5
ICHNUSA UNFILTERED 5% 0,33L	3.5
KROMBACHER WEISS 5,3% 0,5L	4

COCKTAILS

HUGO, SPRITZ, AMERICANO, NEGRONI, LONG DRINKS	5
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CAFFETTERIA

ESPRESSO	1.5
ESPRESSO WITH LIQUOR	2
DECAFFEINATED COFFEE	1.5
CAPPUCCINO	2.5
BARLEY COFFEE	1.5
HOT TEA	2
LIQUORS	3

cover charge 2

*all prices indicated in this menu
are to be considered in Euros*

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DI MARE

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FIRENZE**

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