



# LA SALMONERIA

TRATTORIA  
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

<b>ALICI MARINATE</b>	10
<i>marinated anchovies on a cream of cannellini beans, with toasted artisanal multigrain bread</i>	
<b>FRISELLA ARTIGIANALE</b>	9
<i>multigrain frisella with creamed cod*, confit cherry tomatoes, toasted almonds, and lemon zest</i>	
<b>POLPETTINE DI TONNO</b>	9
<i>breaded and fried tuna meatballs, on a cream of chickpeas and marinated onions</i>	
<b>FILETTO REALE</b>	13
<i>smoked Norwegian salmon fillet, with sautéed seasonal herbs* and sliced black truffle in oil "Stefania Calugi"</i>	
<b>IL FRITTINO</b>	12
<i>Fried squid*, calamari*, and shrimp* with lime mayonnaise</i>	
<b>PATATINE FRITTE</b>	4
<i>french fries* with ketchup and mayo</i>	
<b>MOZZARELLA DI BUFALA</b>	10
<b>FORMAGGI SICILIANI</b>	12
<i>pecorino cheese, pepper pecorino cheese, with onion compote and truffle honey</i>	
<b>ANTIPASTO DELLA SALMONERIA</b>	12
<i>tasting of our delicacies</i>	

## FIRST COURSES

<b>CALAMARATA DI MARE</b>	13
<i>egg calamarata with tomato octopus* ragù</i>	
<b>ORECCHIETTE DELLO SCIROCCO</b>	12
<i>orecchiette with broccoli, anchovy sauce and Neapolitan tarallo powder (contains egg and almonds)</i>	
<b>TONNARELLI SALMON &amp; TRUFFLE</b>	15
<i>fresh egg spaghetti, smoked salmon, sliced "Stefania Calugi" black truffle, lemon butter, and chopped black truffle hazelnuts</i>	
<b>TORTELLI DEL CONTE</b>	12
<i>egg tortelli with potato filling, served with pecorino cheese fondue, truffle hazelnuts, and vin santo reduction.</i>	



## SMOKED FISH TARTARES

<b>TARTARE DI SALMONE</b>	12
<i>Smoked Norwegian salmon, cherry tomatoes, almonds, basil ricotta, crispy onion</i>	
<b>TARTARE DI TONNO</b>	13
<i>smoked tuna, potatoes, dried tomatoes, mustard sauce, pistachios</i>	
<b>TARTARE DI PESCESPADA</b>	14
<i>smoked swordfish, peppers, cherry tomatoes, eggplants and basil</i>	

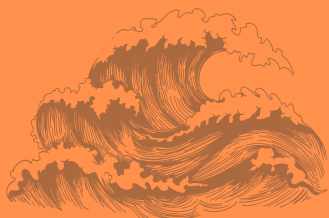
## MAIN DISHES

<b>CHEESCAKE DI BACCALÀ</b>	15
<i>cheese and cod* cheesecake with lemon zest, three-tomato sauce, and parsley oil</i>	
<b>CARPACCIO DI AFFUMICATI DI MARE</b>	15
<i>smoked octopus soppresata, smoked tuna and smoked swordfish, with orange, fennel and pink pepper salad</i>	
<b>IL CANTABRICO</b>	14
<i>Ortiz Cantabrian anchovies in olive oil, aged for 6 months in wooden barrels, citrus butter, and toasted multigrain bread</i>	
<b>BIS DI SELVAGGI</b>	20
<i>smoked wild Sockeye salmon and smoked wild Red King salmon, with buffalo mozzarella and salad</i>	
<b>TONNO ALLA MEDITERRANEA</b>	15
<i>seared tuna steak* with tomato sauce, capers, olives, and oregan</i>	



## SEAFOOD PIZZAS

<b>MARGHERITA NOBILE</b> tomato, mozzarella nuggets, smoked Norwegian salmon, fresh cherry tomatoes in cooking	11
<b>GRAN FILETTO</b> smoked Norwegian salmon fillet, buffalo mozzarella, sun-dried tomatoes, chopped pistachios, balsamic vinegar glaze	12
<b>CHALET DEL MARE</b> creamed potatoes, smoked Norwegian salmon, crispy bacon, lamb's lettuce, shavings of aged cow's cheese	11
<b>MARE BIANCO</b> mozzarella, cooked smoked salmon, broccoli rabe, crispy bacon, buffalo stracciatella	12
<b>PARTENOPE</b> yellow cherry tomato sauce, anchovies, stracciatella, Mediterranean-flavored olive oil, capers, and oregano with <b>Cantabric Anchovies</b>	12
<b>TOTONNO</b> Tomato, tuna in oil, fresh onion, provola cheese, Taggiasca olives	12
<b>PINNA GIALLA</b> yellow tomato, smoked tuna, dried tomatoes, buffalo mozzarella	13
<b>LA VIGOROSA</b> tomato, onion, anchovies, capers, buffalo mozzarella and green sauce	12
<b>SIR DUKE</b> covaccino with smoked salmon, filangée courgettes, buffalo mozzarella stracciatella and chopped hazelnuts with truffle	12
<b>ARETHA</b> tomato, sautéed broccoli*, anchovies, Taggiasca olives	12
<b>LA MARCHESA</b> potato cream, Taggiasca olives, cod in seeds oil and confit cherry tomatoes	12
<b>PRATOMARINO</b> covaccino with sautéed seasonal herbs*, smoked swordfish carpaccio and buffalo mozzarella	12
<b>CALZONE DELLA TORRE</b> mozzarella, 'nduja, tuna, broccoli rabe, and cooked provola cheese	11
<b>CALZONE DEL FURBETTO</b> tuna in oil, sautéed artichokes*, mozzarella, provola, tomato and oregan to garnish	12



## SPECIAL LAND PIZZAS

<b>TIMONE OLANDESE</b> potato cream, sausage, caramelized onions, provola cheese	11
<b>PASSATORE</b> tomato, mozzarella, sausage, spicy salami, sautéed mushrooms* and provola cheese	11
<b>CALZONE DEL GOLOSINO</b> mozzarella, sausage, spicy salami, sautéed mushrooms* and provola cheese	12
<b>CARCIOFINA</b> mozzarella, gorgonzola cheese, artichokes*, bacon	11
<b>CURVA SUD</b> mozzarella, oregano, peppers, Taggiasca olives, caramelized onions, salted ricotta	12
<b>LA FUORI SEDE</b> Mozzarella, 'nduja, gorgonzola, caramelized onions and cherry tomatoes	11
<b>MEDITERRANEA</b> tomato, eggplants, capers, olives, stracciatella	10
<b>CALZONE DEL BOSCAIOLO</b> mozzarella, mushrooms*, sausage, provola, with tomato, garlic and oregano to garnish	11
<b>LA CRAPULONA</b> potato cream, provola, caramelized leeks, crispy bacon, flakes of pecorino cheese	12

## CLASSIC PIZZAS

<b>MARGHERITA</b> tomato, mozzarella	7
<b>BUFALA</b> tomato, buffalo mozzarella	9
<b>MARINARA</b> tomato, garlic, oregano	6
<b>NAPOLI</b> tomato, mozzarella, capers, anchovies	8
<b>PICCANTE</b> tomato, mozzarella, spicy salami	8
<b>SALSICCIA</b> tomato, mozzarella, sausage	8
<b>SALSICCIA E FRIARIELLI</b> mozzarella, sausage and broccoli rabe	9
<b>WURSTEL</b> tomato, mozzarella, wiener	8
<b>OLIVE</b> tomato, mozzarella, Taggiasca olives	8
<b>PROSCIUTTO E FUNGHI</b> tomato, mozzarella, cooked ham, sautéed mushrooms*	9
<b>CAPRICCIOSA</b> tomato, mozzarella, cooked ham, mushrooms*, artichokes*, olives	9
<b>QUATTRO FORMAGGI</b> with mozzarella, provola, gorgonzola, aged beef cheese	9
<b>PATATOSA</b> margherita base with French fries*	8
<b>CALZONE CLASSICO</b> mozzarella, cooked ham, tomato	9
<b>VEGETARIANA</b> mozzarella, salad, cherry tomatoes, mozzarella balls, Genoese pesto	9
<b>COVACCINO SEMPLICE</b> with salt and extra virgin olive oil	4

## HOUSE WINES

WHITE STILL 0,25L	5
WHITE SPARKLING 0,25L	5
WHITE STILL 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
PEDAVERA AMBRATA 5,9% 0,2L	3.5
PEDAVERA 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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## SOFT DRINKS

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 0,4L	3

## CAFFETTERIA

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



## ARTISANAL DESSERTS

CHEESECAKE WITH BERRIES OR HAZELNUT COCOA CREAM	5
HAZELNUT PANNA COTTA WITH SALTED CARAMELIZED HAZELNUTS	5
TIRAMISÙ	5
DESSERT TASTING	10
CAKES OF THE DAY BY "PASTICCERIA CIRILLO"	6



cover charge 2

All prices listed in this menu are in euros.



Via Benozzo Gozzoli 4R  
via Pisana 65R  
FIRENZE

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