

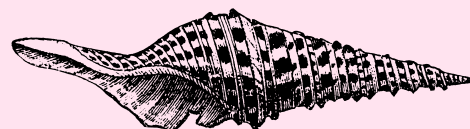
LA SALMONERIA

TRATTORIA
DI MARE

WELCOME

Let yourself be captured by the colors and flavors of our cuisine, the aroma of our artisanal baked goods, and the sweetness of our creations. Welcome home.

ENJOY!



FOR YOUR SAFETY

**THE FOOD ALLERGENS MENU
IS AVAILABLE
FOR YOUR CONSULTATION**

**OUR PRODUCTS ARE MADE
IN A FACILITY WHERE
ALL 14 ALLERGENS
ARE HANDLED; THEREFORE,
WE CANNOT RULE OUT
THE PRESENCE OF TRACES.**

**IN CASE OF ALLERGY,
WE STRONGLY RECOMMEND
TO CONTACT RESTAURANTS
THAT ARE SPECIALIZED
IN MANAGING DIETARY NEEDS**

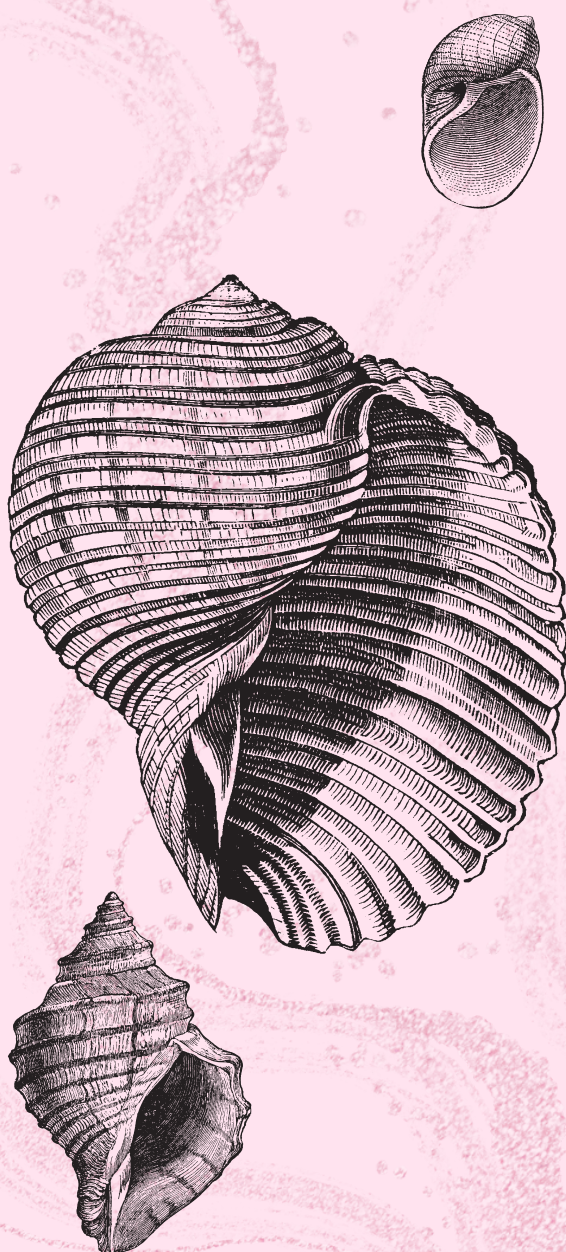
In our restaurant you will not find "raw fish", but mainly products smoked naturally and at low temperatures. In case of pregnancy, the dining room staff will be able to provide you with all the necessary information for your safety.

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**.

Note the use of black pepper, which contains traces of celery, mustard and sesame.

menù

Products marked with an asterisk (*)
may be frozen



starters

FRISELLA ARTIGIANALE	9
<i>artisanal multigrain frisella with anchovies, cherry tomatoes, buffalo stracciatella and bottarga</i>	
FILETTO REALE	13
<i>smoked Norwegian salmon fillet, with apple and walnut salad, mint yogurt sauce</i>	
COCKTAIL CROCCANTE	12
<i>crispy fried shrimp* with pink sauce, pink pepper, lemon zest and salad</i>	
IL FRITTINO	12
<i>fried squid*, calamari* and fried battered vegetables*, with lime mayo</i>	
PATATINE FRITTE	5
<i>french fries* with ketchup and mayo</i>	
ANTIPASTO DELLA SALMONERIA	12
<i>tasting of all our starters</i>	

first courses

CALAMARATA DELLA SALMONERIA	13
<i>egg calamarata with zucchini cream, smoked wild Sockeye salmon, chopped pistachios, lemon zest</i>	
TONNARELLI SALMON & TRUFFLE	15
<i>fresh egg spaghetti, smoked wild Sockeye salmon, sliced "Stefania Calugi" black truffle, lemon butter, chopped black truffle hazelnuts</i>	
LA NORMA	11
<i>egg fusilli with Norma sauce</i>	



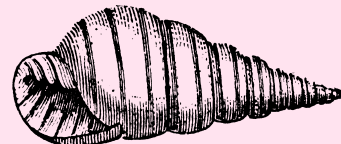
smoked fish tartares

TARTARE DI SALMONE	15
<i>smoked Norwegian salmon, avocado*, buffalo stracciatella and sliced black truffle by "Stefania Calugi"</i>	
TARTARE DI TONNO	13
<i>smoked tuna, potatoes, sun-dried tomatoes, mustard sauce, and crispy onion</i>	
TARTARE DI PESCESPADA	14
<i>smoked swordfish, zucchini with mint and lemon, yogurt and raspberries*</i>	



main dishes

TRITTICO DI SALMONE	15
<i>Norwegian smoked salmon in three styles: plain, marinated with pink peppercorn and lemon, and marinated with beetroot. Served with buffalo stracciatella and a small salad.</i>	
CARPACCIO DI AFFUMICATI DI MARE	15
<i>smoked octopus soppessata, smoked tuna and smoked swordfish, with orange, fennel and pink pepper</i>	
IL CANTABRICO	15
<i>Ortiz Cantabrian anchovies in olive oil, aged for 6 months in wooden barrels, citrus butter, toasted artisanal multigrain bread</i>	
BIS DI SELVAGGI	20
<i>smoked wild Sockeye salmon and smoked wild Red King salmon, with buffalo mozzarella and salad</i>	
TONNO DELL'ISOLANA	14
<i>seared tuna steak* with fresh cherry tomatoes, capers, olives, oregan and pink pepper mayo</i>	

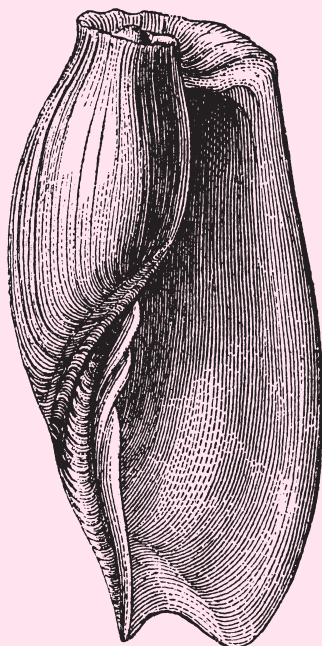


side dishes

MIXED SALAD	4
CANNELLINI BEANS	4
OVEN-ROASTED MIXED VEGETABLES	5
FRIED BATTERED VEGETABLES*	5

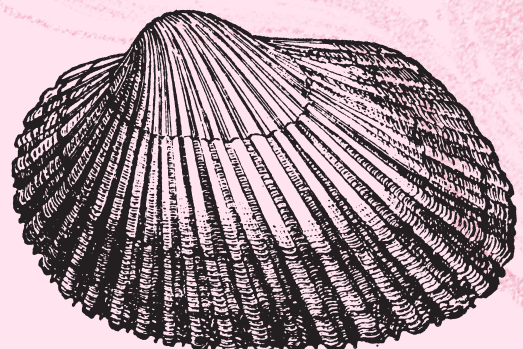
classic pizzas

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



special pizzas

GRAN FILETTO smoked Norwegian salmon fillet, buffalo mozzarella, sun-dried tomatoes, chopped pistachios, balsamic vinegar glaze	12
CHALET DEL MARE creamed potatoes, smoked Norwegian salmon, crispy bacon, lamb's lettuce, shavings of aged cow's cheese	11
MARE BIANCO mozzarella, smoked salmon, broccoli rabe, crispy bacon, buffalo stracciatella	12
PARTENOPE yellow cherry tomato sauce, anchovies, stracciatella, Mediterranean-flavored olive oil, capers, and oregano	12
with Cantabric Anchovies	16
TOTONNO tomato, Sicilian tuna in oil, fresh onion, provola cheese, Taggiasca olives	12
PINNA GIALLA yellow tomato, smoked tuna, dried tomatoes, buffalo mozzarella	13
TIMONE OLANDESE potato cream, sausage, caramelized onions, provola cheese	11
PASSATORE tomato, mozzarella, sausage, spicy salami, chili pepper, sautéed mushrooms*, and provola cheese	11
CALZONE DEL GOLOSINO mozzarella, provola, caramelized onion, sausage, spicy salami, crispy bacon	12
CARCIOFINA mozzarella, gorgonzola cheese, artichokes*, bacon	11
BOMBASTIC mozzarella, caramelized onion, gorgonzola cheese, spicy salami	12
CALZONE DEL BOSCAIOLO mozzarella, mushrooms*, sausage, provola, with tomato, garlic and oregano to garnish	11



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

ALPEN 4,8% 0,2L	3.5
ALPEN 4,8% 0,4L	5
MAISEL'S WEISSE 5,2% 0,2L	4
MAISEL'S WEISSE 5,2% 0,4L	6

bottled beers

CORONA 4,5% 0,33L	3.5
ICHNUSA UNFILTERED 5% 0,33L	3.5
PEDAVERA AMBER 5,9% 0,33L	4

cocktails

HUGO, SPRITZ, AMERICANO, NEGRONI, LONG DRINKS	6
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soft drinks

WATER STILL/GAS 0,75L	2.5
COCACOLA/COCACOLA ZERO 0,33L	3.5
FANTA 0,33 L	3.5
ESTATHÈ LEMON/PEACH 0,25L	3.5
LEMONSODA 0,33L	3.5
TONIC WATER 0,4L	3.5

caffetteria

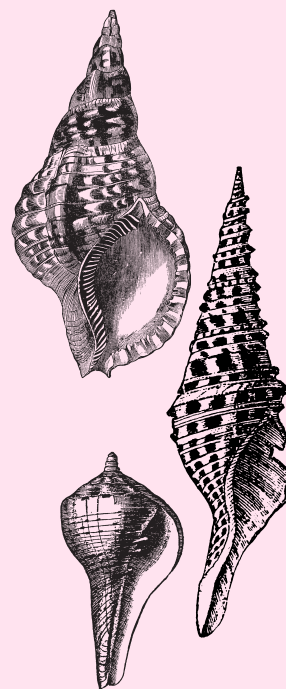
CAFFÈ ESPRESSO	1.5
ESPRESSO WITH LIQUOR	2
DECAFFEINATED ESPRESSO	1.5
CAPPUCCINO	2.5
BARLEY COFFEE	1.5
LIQUORS	3.5

artisanal desserts

CHEESECAKE WITH BERRIES OR HAZELNUT COCOA CREAM	5
HAZELNUT PANNA COTTA WITH SALTED CARAMELIZED HAZELNUTS	5
TIRAMISÙ	5

cover charge 2

*All prices listed in this menu
are in euros.*



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