

Starters

	Big Tuscan hors d'oeuvre (mixed cold cuts, pecorino cheese D.O.P., Tuscan crostini, white beans and tomato bread soup) x 2 people	38,00
V	Bruschetta with porcini* mushrooms and burrata cheese	21,00
	Prosciutto (Norcia) and buffalo mozzarella D.O.P. or burrata cheese	21,00
	Prosciutto (Norcia) and melon	19,50
V	Bruschetta with pecorino D.O.P. with honey and truffle shavings <i>Truffle</i>	26,00
V	Bruschetta with truffle cream, boiled egg and truffle shavings <i>Truffle</i>	29,00
V-VV	Bruschetta with fresh tomato, garlic, oil and basil	13,50
V	Bruschetta with fresh tomato garlic olive oil, basil and buffalo mozzarella cheese	15,50
	Tuscan crostini (chicken livers)	9,50
	Beef carpaccio with arugola and Parmesan	29,00

First Course

	Spaghetti "Il David" (oil, garlic, chili pepper, anchovy and fried bread)	15,50
	Spaghetti with meatballs	21,00
V-VV	Spaghetti with fresh tomato sauce and basil	14,50
	Spaghetti with Tuscan meat sauce	15,00
	Mezze maniche with Tuscan meat sauce	15,00
V-VV	Pappa al pomodoro (Tomatoe bread soup) (summer) Ribollita (bread soup and winter vegetables)	12,50
V-VV	Minestrone (Vegetable* soup)	10,50
	Spaghetti Carbonara	18,00
V	Mezze maniche David (gorgonzola cheese D.O.P., pesto and walnuts)	22,00
	Spaghetti with seafood* <i>Selection by chef</i>	21,00
V	Risotto with porcini* mushrooms	21,00
V-VV	Spaghetti Arrabbiata (tomato, chili pepper, garlic, olives) "spicy"	15,50

Fresh Pasta

	Tagliatelle with wild boar* <i>Tuscan speciality</i>	22,00
V	Tagliatelle Alfredo (Grana padano cheese and white cream)	18,00
V	Ravioli David (rosé sauce, porcini mushrooms*, black olives, artichokes)	21,00
	Lasagna	17,00
	Gnocchi with Tuscan meat sauce	17,00
	Pici carbonara	22,00
V	Pici cacio e pepe with pecorino cheese D.O.P. and black pepper	22,00
	Pici with seafood* carbonara <i>Selection by chef</i> <i>Tuscan speciality</i>	29,50
V	Tagliatelle with truffles shavings <i>Truffle</i>	31,00
V	Pici cacio and truffle shavings <i>Truffle</i>	33,00
V	Ravioli truffle cream	22,00
	Gnocchi Medici (sausage, porcini mushrooms* and truffle cream)	22,00

Garnished with truffle shavings + 9,00

Second Course

	Peposo beef stew (Impruneta) with black pepper and red wine with a velvety mashed potatoes	26,00
	Chicken Tagliata (Italian farms) with arugola salad and grana cheese	24,00
	Trippa Florentine style	17,00
	Fried cutlet with french* fries	22,00
V	Caprese salad with buffalo mozzarella cheese D.O.P. and basil emulsion	22,00
V	Caprese salad with burrata and basil emulsion	22,00
	Sea-bream fillet* (Mediterranean style with vegetables)	31,00
	Baked oven big prawns* (cherry tomatoes, radicchio salad, rice and lemon emulsion)	39,00

Hamburger (Italian beef)

Italiano (salad, tomatoes, mozzarella cheese, french* fries, sesame bread) 32,00
Selected Italian adult beef (12 - 24 Months), 200 gr.

Il David (pecorino Toscano, radicchio salad, dried tomatoes, french* fries, sesame bread) 34,00
Selected Italian adult beef (12 - 24 Months), 200 gr.

The sauces will be served separately.

Salad and Side Dishes

	Big Salad Il David (lattice, radicchio salad, arugola black olives, carrots, fresh tomato, corn, boiled egg, buffalo mozzarella D.O.P., tuna)	21,00
	Big Salad Caesar (romaine salad, nuggets grilled chicken, crisp croutons, Caesar sauce and grana padano cheese)	23,00
V	Big Greek Salad (lettuce, fresh tomato, red onion, peppers, cucumber, olives, feta cheese)	21,00
V-VV	Mixed Salad (green salad, radicchio salad, fennel, fresh tomato, carrots)	9,00
V-VV	French* fries	9,50
V-VV	French* fries with truffle shavings	15,00
V-VV	Grilled vegetables	13,00
V-VV	Sautéed spinach* with garlic	7,00
V-VV	Cannellini beans	7,00
V-VV	Roasted potatoes	8,50

*If fresh product is not available, we may substitute it with a frozen one

All products may contain as an ingredient or trace, the following substances and their derivatives: cereals containing gluten, crustaceans, fish, shellfish, peanuts, soy, lupine, eggs, milk, nuts, celery, mustard, sesame seeds, Sulphur dioxide and sulphites at concentrations above 10 mg / kg (expressed as SO₂).

More information on ingredients and allergens, ask the room staff for the ingredients book.

V - Vegetarian V-VV - Vegan

Steak House

Selection by chef

Premium

Florentine steak italian meat with roasted potatoes, min 1,2 kg. (x 2 people) 95,00/1 Kg.
Selected meat of adult beef, (12 -24 Months) long maturation

Super Premium

Florentine italian steak Chianina *Top quality*
with roasted potatoes, min 1,3 kg. (x 2 people) accompanied by the chef's secret sauce 129,00/1 Kg.
Renowned worldwide for its flavourful, well-balanced beef.(16 - 24 Months) dry age.

Florentine steak with roasted potatoes, min 500 gr. (x 1 person) 38,00/0,5Kg.
Young beef, scottona (8 - 12 Months) Holland or Denmark

Premium

Florentine steak Black Angus with roasted potatoes, min 1,3 kg. (x 2 people) 99,00/1 Kg
Selected meat of adult beef scottona (12 - 24 Months), black coat, fine meat from Spain

Florentine steak with truffle and roasted potatoes, min 1 Kg. (x 2 people) 85,00/1Kg.

Beef Tagliata with arugola salad and grana cheese shavings *Truffle* 34,00
Young beef, scottona (8 - 12 Months), Holland or Denmark.

Grilled fillet with roasted potatoes 39,00
Selected meat, young beef, Italy

The Chef's signature cooking method

CHIANINA RIBS SERVED WITH A VELVETY MASHED POTATOES

Premium ribs of Chianina IGP beef, enhanced by Chef's signature cooking method, which brings out their tenderness and authentic flavour 38,00

BEEF CHEEK A VELVETY MASHED POTATOES

Prepared using the Chef's exclusive cooking method.
Tender, flavourful and rich in character 35,00

Low Temperature Cooking

Pork ribs (pigs from Italian farms) with roasted potatoes 28,50

Roast chicken with sautéed spinach* and roasted potatoes 25,00



Our Chef's Secret Sauce



An exclusive accompaniment, created to enhance every cut of meat 5,50

CBT: low temperature cooking.

Food is cooked for a long time with a temperature between 50° and 85°degrees. the meat will be soft and will maintain organoleptic qualities.

Garnished with truffle shavings + 9,00

Pizzeria

V-VV	Marinara (Tomato sauce, garlic and oregano)	9,00
V	Margherita (Mozzarella cheese, tomato sauce and basil)	9,50
V	Margherita with buffalo D.O.P. cheese (Mozz cheese, tomato sauce and buffalo D.O.P. cheese)	16,50
V	Margherita with burrata D.O.P. cheese (Mozz cheese, tomato sauce and burrata)	16,50
	Neapolitan (Mozzarella cheese, tomato sauce, capers and anchovies)	13,50
	Ham (Mozzarella cheese, tomato sauce, ham)	14,00
	Ham and mushrooms (Mozzarella cheese, tomato sauce, ham, mushrooms)	15,00
	Four seasons (Mozzarella cheese, tomato sauce, ham, artichokes, mushrooms, olives)	15,50
V	Mushrooms (Mozzarella cheese, tomato sauce, mushrooms)	13,50
	Pepperoni (Mozzarella cheese, tomato sauce, pepperoni)	14,50
	Diavolona (Mozzarella cheese, tomato sauce, pepperoni, peppers, olives, red pepper)	20,50
	"Hawaii" (Mozzarella cheese, tomato sauce, ham, pineapple)	18,00
V	Four cheeses (Mozzarella cheese, and four cheeses)	20,00
V	Vegetable (Mozzarella cheese, tomato sauce, egg-plant, zucchini, peppers, artichokes)	18,00
	"Atomic" (Mozzarella cheese, tomato sauce, pepperoni, sausage, mushrooms, calabrian nduja spicy)	20,50
V	"Bufalina" (Mozzarella cheese, buffalo D.O.P. cheese after cooking, cherry tomato, arugola)	19,50

Special Pizza

"PALAZZO VECCHIO" (Mozzarella cheese, tomato sauce, burrata after cooking, truffle cream, cherry tom., sausage) 23,00

"COSIMO DE' MEDICI" (Mozzarella cheese, blue cheese, ham and walnuts) 23,00

CALZONE "IL DAVID" (Tomato sauce, sausage, cherry tomatoes and Calabrian nduja spicy) 21,00

V "PEAR & HONEY" (Mozzarella cheese, gorgonzola cheese, pears and honey) 26,00

V "LA SIGNORIA" (Mozzarella cheese, diced tomatoes with garlic, extra virgin olive oil and basil) 19,00

V "PIZZA UFFIZI" (Mozz.cheese, burrata cheese, parmesan, walnuts) 29,00

V FOUR CHEESES WITH TRUFFLE CREAM (Mozz.cheese, 4 cheeses and truffle cream) 23,00

V "IL DAVID" (Mozzarella cheese, boiled egg, truffle cream, truffle shavings) 32,00

Garnished with truffle shavings + 9,00

OUR PIZZA IS MADE WITH SELECTED FLOURS WITH 14/18 LEAVENING.

With addition of bufala D.O.P. cheese or Burrata cheese + Euro 6,00

With addition of cold cuts + Euro 3,00 – The other additions + Euro 2,50 - Cover charge 4,50