

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	19,50
	Prosciutto (Norcia) and buffalo mozzarella D.O.P. or burrata cheese	20,50
	Prosciutto (Norcia) and melon	18,00
V	Bruschetta with pecorino D.O.P. with honey and truffle shavings <i>Truffle</i>	24,00
V	Bruschetta with truffle cream, boiled egg and truffle shavings <i>Truffle</i>	28,00
V-VV	Bruschetta with fresh tomato, garlic, oil and basil	13,00
V	Bruschetta with fresh tomato garlic olive oil, basil and buffalo mozzarella cheese	15,00
	Tuscan crostini (chicken livers)	9,00

First Course

	Spaghetti "Il David" (oil, garlic, chili pepper, anchovy and fried bread)	14,50
V-VV	Spaghetti with fresh tomato sauce and basil	13,50
	Spaghetti with Tuscan meat sauce	14,50
	Mezze maniche with Tuscan meat sauce	14,50
V-VV	Pappa al pomodoro (Tomatoe bread soup) (summer) Ribollita (bread soup and winter vegetables)	12,00
V-VV	Minestrone (Vegetable* soup)	10,50
	Spaghetti Carbonara	17,50
V	Mezze maniche David (gorgonzola cheese D.O.P., pesto and walnuts)	21,00
	Spaghetti with seafood* <i>Selection by chef</i>	19,50
V	Risotto with porcini* mushrooms	19,00
V-VV	Spaghetti Arrabbiata (tomato, chili pepper, garlic) "spicy"	14,50

Fresh Pasta

	Tagliatelle with wild boar* <i>Tuscan speciality</i>	20,50
V	Tagliatelle Alfredo (Grana padano cheese and white cream)	16,50
	Ravioli with tuscan meat sauce	16,00
V	Ravioli David (rosé sauce, porcini mushrooms*, black olives, artichokes)	19,50
	Lasagna	15,50
	Gnocchi with Tuscan meat sauce	15,00
	Pici carbonara	20,50
V	Pici cacio e pepe with pecorino cheese D.O.P. and black pepper	20,50
	Pici with seafood* carbonara <i>Selection by chef</i>	27,50
V	Tagliatelle with truffles shavings <i>Tuscan speciality</i>	29,50
V	Pici cacio and truffle shavings <i>Truffle</i>	29,50
V	Ravioli truffle cream <i>Truffle</i>	19,50
	Gnocchi Medici (sausage, porcini mushrooms* and truffle cream)	20,50

Garnished with truffle shavings + 9,00

Second Course

	Peposo beef stew (Impruneta) with black pepper and red wine with mashed potatoes	26,00
	Chicken Tagliata (Italian farms) with arugola salad and grana cheese	23,00
	Trippa Florentine style	16,50
	Fried cutlet with french* fries	21,00
V	Caprese salad with buffalo mozzarella cheese D.O.P. and basil emulsion	21,50
V	Caprese salad with burrata and basil emulsion	21,50
	Sea-bream fillet* (Mediterranean style with vegetables)	29,00
	Baked oven big prawns* (cherry tomatoes, radicchio salad, rice and lemon emulsion)	37,50

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)	19,50
	Big Salad Caesar (romaine salad, nuggets grilled chicken, crisp croutons, Caesar sauce and grana padano cheese)	21,00
V	Big Greek Salad (lettuce, fresh tomato, red onion, peppers, cucumber, olives, feta cheese)	19,50
V-VV	Mixed Salad (green salad, radicchio salad, fennel, fresh tomato, carrots)	8,50
V-VV	French* fries	9,00
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

V - Vegetarian

V-VV - Vegan

*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.

Steak House

Florentine steak with truffle and roasted potatoes, min 800 gr. (x 2 people) Young beef, scotona (8 - 12 Months) Holland	65,00
Florentine steak italian meat with roasted potatoes, min 1 kg. (x 2 people) Selected meat of adult beef, (12 -24 Months) long maturation	89,00
Florentine steak with roasted potatoes, min 500 gr. (x 1 person) Young beef, scotona (8 - 12 Months) Holland	33,50
Florentine steak Aveyronne with roasted potatoes, min.800 gr. (x 2 people) Young beef, scotona (8 - 12 Months) France	68,00
Florentine steak Black Angus with roasted potatoes, min 1 kg. (x 2 people) Selected meat of adult beef scotona (12 - 24 Months), black coat, fine meat from Spain	89,00
Beef Tagliata with arugola salad and grana cheese shavings Young beef, scotona (8 - 12 Months), Holland.	31,00
Grilled fillet with roasted potatoes Selected meat, young beef, Italy	34,00

Garnished with truffle shavings + 9,00

Hamburger (Italian beef)

Italiano (salad, tomatoes, mozzarella cheese, french* fries, sesame bread) Selected Italian adult beef (12 - 24 Months), 200 gr.	32,00
Il David (pecorino Toscano, radicchio salad, dried tomatoes, french* fries, sesame bread) Selected Italian adult beef (12 - 24 Months), 200 gr.	34,00

The sauces will be served separately.

Garnished with truffle shavings + 9,00

Low Temperature Cooking

Pork ribs (pigs from Italian farms) with roasted potatoes	26,50
Beef cheek with mashed potatoes <i>Selection by chef</i>	33,50
Roast chicken with sautéed spinach* and roasted potatoes	23,00

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)	8,50
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)	15,50
V	Margherita with burrata D.O.P. cheese (Mozz cheese, tomato sauce and burrata)	15,50
	Neapolitan (Mozzarella cheese, tomato sauce, capers and anchovies)	11,50
	Ham (Mozzarella cheese, tomato sauce, ham)	11,50
	Ham and mushrooms (Mozzarella cheese, tomato sauce, ham, mushrooms)	12,50
	Four seasons (Mozzarella cheese, tomato sauce, ham, artichokes, mushrooms, olives)	13,00
V	Mushrooms (Mozzarella cheese, tomato sauce, mushrooms)	11,50
	Pepperoni (Mozzarella cheese, tomato sauce, pepperoni)	13,50
	Diavolona (Mozzarella cheese, tomato sauce, pepperoni, peppers, olives, red pepper)	19,50
	"Hawaii" (Mozzarella cheese, tomato sauce, ham, pineapple)	17,00
V	Four cheeses (Mozzarella cheese, and four cheeses)	19,00
V	Vegetable (Mozzarella cheese, tomato sauce, egg-plant, zucchini, peppers, artichokes)	16,50
	"Atomic" (Mozzarella cheese, tomato sauce, pepperoni, sausage, mushrooms, calabrian nduja spicy)	19,50
V	"Bufalina" (Mozzarella cheese, bufala D.O.P. cheese after cooking, cherry tomato, arugola)	18,50
	"Palazzo Vecchio" (Mozzarella cheese, tomato sauce, burrata after cooking, truffle cream, cherry tom., sausage) <i>Selection by chef</i>	21,00
	"Cosimo De' Medici" (Mozzarella cheese, gorgonzola cheese, ham and walnuts) <i>Selection by chef</i>	20,50
	Calzone "Il David" (Tomato sauce, sausage cherry tomatoes and Calabrian nduja spicy)	18,50
V	"Pizza Uffizi" (Mozz.cheese, burrata cheese, parmesan, walnuts) <i>Speciality</i>	25,00
V	Four cheeses and truffle cream (Mozz.cheese, 4 cheeses and truffle cream) <i>Selection by chef</i>	21,00
V	"Il David" (Mozzarella cheese, boiled egg, truffle cream, truffle shavings) <i>Truffle</i>	29,00

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 5,00

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