

# *Trattoria "I due G"*

*"The pleasure of the typical Tuscan cuisine  
and the true Florentine T-bone steak since 1979"*

*Bread and cover charge (service included)*

€ 2,00

*About the allergens present in our dishes, consult the relevant table  
or ask our staff*

*\*Mushrooms, spinach and wild boar are frozen if out of season*

# *Chef's suggestions*

## *Appetizers*

<i>Slices of eggplant with Parmesan cheese and tomato sauce</i>	€ 8,50
<i>Tuscan ham and melon</i>	€ 9,00
<i>Bresaola with rocket salad and Parmesan</i>	€ 10,00
<i>Vegetables flan with sheep cheese sauce</i>	€ 11,00

## *First courses*

<i>Pici fresh pasta with bacon and sheep cheese sauce</i>	€ 8,00
<i>Casarecce short pasta with broccoli and sausage sauce</i>	€ 8,50
<i>Lasagne with beef ragout</i>	€ 9,00
<i>Pappardelle with wild boar ragout</i>	€ 9,00
<i>Tortelli (stuffed with potatoes) with beef ragout</i>	€ 10,00

## *Main courses*

<i>Chicken breast with porcini mushrooms sauce</i>	€ 14,00
<i>Stewed beef muscle cooked in red wine and black pepper</i>	€ 15,00
<i>Slices of beef with arugola salad and Parmesan</i>	€ 17,00

## *Appetizers*

<i>Toasted bread with tomatoes and white beans</i>	€ 6,00
<i>Chicken liver crostini</i>	€ 6,50
<i>Toasted bread with lard</i>	€ 6,50
<i>Mixed crostini, fried meat ball and Parmesan eggplant</i>	€ 7,00
<i>Mozzarella and tomatoes salad</i>	€ 7,50
<i>Tuscan ham, salami and crostini</i>	€ 8,00
<i>Tuscan fennel flavored salami and sheep cheese</i>	€ 9,00

## *First Courses*

<i>Bread and tomatoes soup</i>	€ 6,00
<i>Bread and vegetables soup</i>	€ 6,00
<i>Spelt (wheat) soup</i>	€ 6,00
<i>Penne with tomato sauce, garlic, parsley and hot chili</i>	€ 6,50
<i>Penne with rabbit ragout</i>	€ 7,50
<i>Egg noodles with *porcini mushrooms sauce</i>	€ 8,50
<i>Green rice with *spinach and cheeses</i>	€ 9,00
<i>Egg noodles with truffle</i>	€ 18,00

## *Main Courses*

<i>Fried meat croquettes and vegetables</i>	€ 8,50
<i>Mixed salads with tuna, carrots, zucchini, corn, olives</i>	€ 9,00
<i>Florentine style tripe with tomato sauce</i>	€ 10,00
<i>Homemade meat cutlets with tomato sauce</i>	€ 10,00
<i>Beef carpaccio with Parmesan cheese and arugola salad</i>	€ 13,00
<i>Fried chicken and vegetables</i>	€ 13,00
<i>Fried rabbit and vegetables</i>	€ 14,00
<i>Florentine style haddock fish with tomato sauce</i>	€ 16,00

## *Charcoal Grill*

<i>Florentine T-Bone steak per 100 gr (min 600 gr)</i>	€ 3,50
<i>Florentine T-Bone steak with fillet per 100 gr (min 1 Kg)</i>	€ 4,50
<i>Pork steak</i>	€ 10,00
<i>Grilled chicken breast</i>	€ 11,00
<i>Veal chop</i>	€ 16,00
<i>Half grilled spring chicken</i>	€ 14,00
<i>Grilled lamb chops</i>	€ 17,00
<i>Slices of beef with green pepper and rosemary</i>	€ 16,00
<i>Fillet of beef</i>	€ 19,00

## *Side courses*

<i>Mixed salad (lettuce, curly lettuce and red chicory)</i>	€ 3,50
<i>Tuscan white beans</i>	€ 4,00
<i>Mixed boiled vegetables</i>	€ 4,00
<i>Fried or roasted potatoes</i>	€ 4,00
<i>Boiled chard or sauteed chard with garlic and oil</i>	€ 5,00
<i>Mixed fried vegetables</i>	€ 5,00

## *Cheeses*

<i>Sheep cheese matured in caves</i>	€ 6,00
<i>Tuscan sheep cheese</i>	€ 6,00
<i>Parmesan cheese</i>	€ 6,00
<i>Mixed cheeses</i>	€ 11,00

## Drinks

<i>Acqua naturale o gassata 0,75 lt</i>	€ 2,50
<i>Acqua naturale o gassata 0,5 lt</i>	€ 2,00
<i>Coca Cola / Coca Zero / Fanta 33 cl</i>	€ 3,00
<i>Birra Nastro Azzurro 0,66 lt</i>	€ 5,00

## Red wines

<i>Chianti D.O.C.G. al calice (by the glass)</i>	€ 3,00
<i>Chianti D.O.C.G. della Casa 1,5 lt</i>	€ 15,00
<i>Morellino di Scansano</i>	€ 18,00
<i>Brolio</i>	€ 20,00
<i>Le Lame Chianti Gallo Nero</i>	€ 21,00
<i>Peppoli (Antinori)</i>	€ 25,00
<i>Rosso di Montalcino</i>	€ 25,00
<i>Vino Nobile di Montepulciano</i>	€ 25,00
<i>Badia a Coltibuono</i>	€ 26,00
<i>Grigio di San Felice</i>	€ 27,00
<i>Riserva Ducale (Ruffino)</i>	€ 28,00
<i>Brunello di Montalcino</i>	€ 65,00

## *White wines*

<i>Bianco Toscano al calice (by the glass)</i>	€ 3,00
<i>Bianco Toscano della Casa 0,75 lt</i>	€ 10,00
<i>Rosè Toscano</i>	€ 15,00
<i>Vernaccia di San Gimignano</i>	€ 14,00
<i>Chardonnay</i>	€ 16,00
<i>Pinot Grigio</i>	€ 16,00
<i>Prosecco</i>	€ 16,00
<i>Spumante secco o dolce</i>	€ 16,00

## *Liqueurs*

<i>Amari</i>	€ 3,00
<i>Grappe</i>	€ 3,00
<i>Limoncello</i>	€ 3,00
<i>Whisky</i>	€ 4,00
<i>Rum</i>	€ 5,00

## *Cafeteria*

<i>Caffè</i>	€ 2,00
<i>Tea</i>	€ 2,00
<i>Tisane</i>	€ 2,00
<i>Cappuccino / Caffèlatte</i>	€ 3,00



## *Desserts*

<i>Mattei's almond biscuits served with sweet wine</i>	€ 5,00
<i>Homemade cream caramel</i>	€ 4,00
<i>Ice cream</i>	€ 4,00
<i>Pannacotta (chocolate, caramel, berries sauce)</i>	€ 4,00
<i>Nougat parfait</i>	€ 4,00
<i>White mint and chocolate parfait</i>	€ 4,00
<i>Tiramisù</i>	€ 4,00
<i>Chocolate cake</i>	€ 4,00
<i>Grandmother's cake with lemon cream and almonds</i>	€ 4,00
<i>Lemon sorbet</i>	€ 3,50
<i>Fresh fruit salad</i>	€ 4,00
<i>Pineapple</i>	€ 4,00





*WiFi connection*

*Network: Ospiti-Trattoria-IdueG*

*Password: IdueG1979*