

La Salmoneria

gastronomia di mare

our bread is handcrafted with a multigrain dough that CONTAINS **sesame, wheat**, rye, barley.
May contain traces of: **soy, eggs, dairy products, lupins.**

APPETIZERS

COCKTAIL

Northern prawn cocktail with homemade pink sauce, salad and pink pepper, citrus peel

€11

MILLEFOGLIE

Homemade savory pastry with DOC Norwegian salmon, cream cheese, citrus peel, herbs and balsamic glaze

€12

FILETTO REALE

Norwegian DOC smoked salmon fillet with chopped pistachios, dried tomatoes, buffalo stracciatella and mixed salad

€12

DEGUSTAZIONE

our gastronomy on your plate

€13

FRISELLA ARTIGIANALE AL SALMONE

with smoked Norwegian salmon, fresh tomatoes, buffalo stracciatella, fresh sprouts

€11

FRISELLA ARTIGIANALE ALLE ALICI

with anchovies, fresh cherry tomatoes, buffalo stracciatella, mullet bottarga

€11

IL SUSHI DELLA SALMONERIA

Mixed futomaki (6 rolls with nori seaweed)

€12

IL CANTABRICO

Gran Anchoa "a la Antigua": anchovy fillets from the Cantabrian Sea in extra virgin olive oil selected and handcrafted in the old style, aged for at least six months in wooden barrels. Served with lemon butter and toasted artisan bread

€20

FIRST COURSES

PACCHERI E SOCKEYE

Fresh egg paccheri with zucchini cream, wild Sockeye salmon, chopped pistachios and lemon zest

€12

TORTELLI AL BACCALA'

Fresh artisanal egg tortelli filled with cod in butter and sage emulsion, with a rain of bottarga

€14

SPAGHETTI ALLA CHITARRA CON SALMONE E TARTUFO

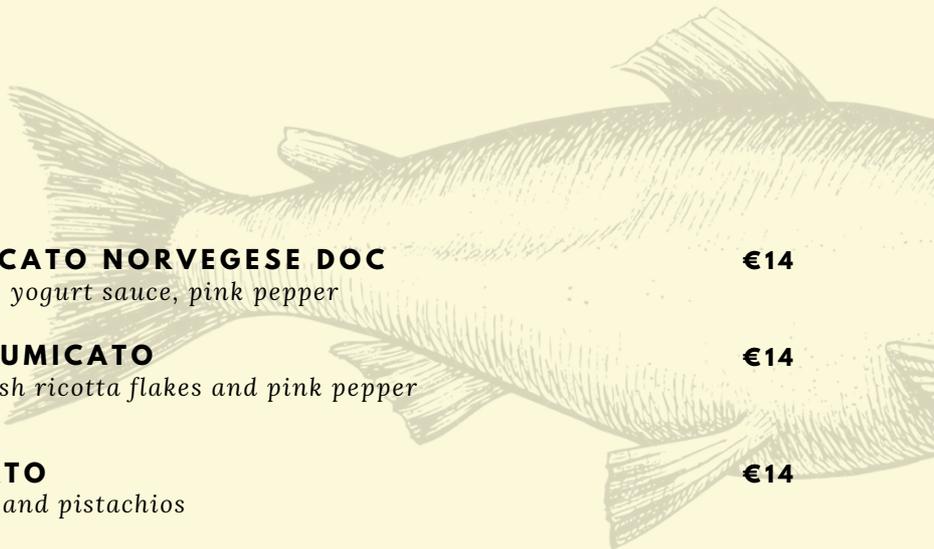
Fresh egg spaghetti "alla chitarra" with wild Sockeye salmon, black truffle and chopped hazelnuts with truffles (contain dairy products)

NOT INCLUDED IN THE TF PROMO €16

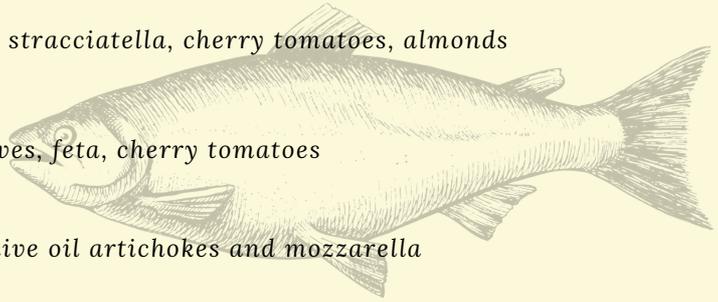
FOR ANY INFORMATION ON SUBSTANCES AND ALLERGENS, IT IS POSSIBLE TO CONSULT THE APPROPRIATE DOCUMENTATION THAT WILL BE PROVIDED, ON REQUEST, BY THE SERVICE STAFF.

PLEASE NOTE THAT IT IS NOT POSSIBLE TO GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION OF ALLERGENS DURING PROCESSING. SUCH SUBSTANCES MAY BE PRESENT IN TRACES IN ALL PRODUCTS, EVEN IF NOT EXPRESSLY INDICATED IN THE INDIVIDUAL PREPARATIONS.

MAIN DISHES

- 
- TARTARE DI SALMONE AFFUMICATO NORVEGESE DOC** €14
with green apple, fresh cherry tomatoes, yogurt sauce, pink pepper
- TARTARE DI PESCE SPADA AFFUMICATO** €14
with lemon, capers, cherry tomatoes, fresh ricotta flakes and pink pepper
- TARTARE DI TONNO AFFUMICATO** €14
with orange, dried tomatoes, mozzarella and pistachios
- TARTARE "LA TARTUFINA"** €16
with smoked Norwegian salmon, avocado, lime, stracciatella and black truffle petals
- TRITTICO DI SALMONE** €18
three different marinades of smoked Norwegian salmon with salad and artichokes in oil
- CARPACCIO** €17
smoked tuna, smoked swordfish, octopus carpaccio, orange and fennel salad, pink pepper berries
- TRITTICO SAPORITO** €18
anchovies in oil, Danish smoked herring, Danish mackerel with three peppers and mustard grains, mustard sauce with broccoli and caramelized onion
- BIS DI SELVAGGI** €25
wild Sockeye salmon, wild Red King salmon, buffalo stracciatella and salad
- NOT INCLUDED IN THE TF PROMO

SALADS

- 
- NORVEGESE** €9
salad, smoked Norwegian DOC salmon, mozzarella, chopped pistachios and cherry tomatoes
- BOREALE** €9
salad, prawns, orange, balsamic vinegar glaze
- HOT** €10
salad, hot smoked Norwegian salmon, stracciatella, cherry tomatoes, almonds
- GRECA** €9
salad, smoked Norwegian salmon, olives, feta, cherry tomatoes
- SICILIANA** €9
salad, Sicilian tuna in extra virgin olive oil artichokes and mozzarella
- FRUIT** €10
salad, smoked Norwegian DOC salmon, green apple, orange, walnuts, yogurt sauce

SEAFOOD PIZZA

CONTESSA <i>mozzarella, cherry tomatoes in cooking, smoked norwegian salmon, basil pesto</i>	€12
CHALET DEL MARE <i>cream of potatoes, crispy bacon, smoked salmon, grated parmesan and valerian</i>	€12
OCTOPUS PRIME <i>covaccino with octopus, mashed potatoes, onion, parsley oil</i>	€13
VILLA 43 <i>courgette cream, Norwegian DOC smoked salmon, stracciatella, balsamic vinegar glaze</i>	€13
MARE BIANCO <i>fior di latte mozzarella, broccoli, pancetta, Norwegian DOC smoked salmon, stracciatella</i>	€12
U'PISCISPADA <i>tomato pulp, mozzarella, smoked swordfish, caramelized onions, salted ricotta</i>	€13
PARTENOPE <i>cream of yellow tomatoes, stracciatella, anchovies, capers, oregano, extra virgin olive oil with Mediterranean essences</i>	€12
PINNA GIALLA <i>cream of yellow tomatoes, smoked tuna, ricotta flakes, dried tomatoes, extra virgin olive oil with Mediterranean essences</i>	€12
GRAN FILETTO <i>DOC smoked Norwegian salmon fillet, stracciatella, dried tomatoes, chopped pistachios and balsamic vinegar glaze</i>	€13

SPECIAL PIZZAS AND CALZONI

MACHIARELLI <i>mozzarella cheese, mortadella, stracciatella, chopped pistachios</i>	€12
TIMONE OLANDESE <i>cream of potatoes, provolone, sausage, caramelized onions</i>	€10
CALZONE DELLA TORRE <i>mozzarella, Sicilian tuna, spicy salami, broccoli and provolone in cooking</i>	€13
CALZONE DEL GOLOSINO <i>mozzarella, provolone, sausage, spicy salami, caramelized onions, crispy gravy bacon in cooking</i>	€13
CALZONE DEL FIORDO <i>mozzarella, smoked Norwegian DOC salmon, tomato</i>	€12

CLASSIC PIZZA

MARGHERITA <i>mozzarella fior di latte and tomato pulp</i>	€8
MARINARA <i>tomato pulp, garlic and oregano</i>	€7
SALSICCIA <i>tomato pulp, fior di latte mozzarella and Tuscan sausage</i>	€9
SALSICCIA E FRIARIELLI <i>fior di latte mozzarella, Tuscan sausage and broccoli</i>	€10
PICCANTE <i>tomato pulp, fior di latte mozzarella and spicy salami</i>	€9
NAPOLI <i>tomato pulp, fior di latte mozzarella, anchovies, capers and oregano</i>	€9
WURSTEL <i>tomato pulp, fior di latte mozzarella and frankfurters</i>	€9
OLIVE <i>tomato pulp, fior di latte mozzarella and black olives</i>	€9

HOME MADE DESSERTS

CHEESECAKE <i>raw chocolate or berry cheesecake</i>	€6
PANNA COTTA <i>hazelnut panna cotta with salted caramelized hazelnuts</i>	€6
ICE CREAM <i>custard ice cream with dark cocoa cream and caramelized hazelnuts</i>	€6
DESSERT TASTING	€12

DRINKS

ACQUA 0,5L NAT/GAS	€1,5
ACQUA 0,75L NAT/GAS	€3
COCA COLA 0,33L VETRO	€2,5
ACQUA TONICA 0,33L	€2,5
FANTA 0,33L	€2,5
COCKTAILS	€6
CAFFÈ ESPRESSO	€1,5
CAPPUCCINO	€2
AMARI	€3
LIMONCELLO	€3
LIQUORE ALLA LIQUIRIZIA	€3
MIRTO	€3
MALVASIA	€4
ZIBIBBO	€4

HOUSE WINES

MILLESIMATO BRUT 0,75L	€16
IL FRIZZANTINO BIANCO 0,50L	€12
BIANCO CHARDONNAY 0,50L	€12
ROSSO SANGIOVESE 0,50L	€12
BIANCO TOSCANA IGT BIO 2019 0,75L	€16
GLASS OF HOUSE WINE	€5

BEERS

BOTTLE 0,33L	€3,5
NASTRO AZZURRO 5,2% 0,4L MEDIUM	€5
NASTRO AZZURRO 5,2% 0,2L SMALL	€3
PEDAVERNA 6,5% 0,4L MEDIUM	€6
PEDAVERNA 6,5% 0,2L SMALL	€4

COVER CHARGE €2

THANK YOU FOR CHOOSING US!



Piazza del Mercato Centrale 20r, FIRENZE
info@lasalmoneria.it 055 205 2825

