



nugolo

Appetizers

Veal tongue, asparagus, cocoa, pine nut cream
and raspberries (8,9,12)

€16

Celeriac carpaccio, hazelnuts, pome-granate
and red onion cream (6,8,9,12)

€15

Casentino salmon trout, cauliflower,
reduction of porto and saba (4,7,12)

€16

Egg 64°, potato foam, turnip, apple and lumpfish roe (3,4,5,7)

€13

First

Chitarra Nugolo (1,7,9)

€14

Fresh pasta "bottoni", glasswort and potatoes stuffing, seared octopus,
restricted seafood broth and black lemon powder (1,2,3,4,5,7,9,12,14)

€18

Risotto, marinated eel, turnip greens and nduja cream (4,6,7,9,10,12)

€20

Linguine, aromatic herb infusion,
Chicken's durelli ragout and olives (1,7,9,12)

€18

Seconds

Cod loin, aioli sauce, baked leeks
and roasted onion broth (4,5,8,9,10,12)

€25

Pork fillet, escarole, red turnip and grape sauce,
cashews and pork roast chips (4,5,8,9,12)

€24

Eggplant, pecorino cream, parmesan spheres
and pepper chutney (7,8,12)

€21

Chicken thigh, hazelnut mayonnaise, potatoes
and crème caramel of livers and capers (3,5,7,8,9,12)

€23



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TASTING MENU

Five courses tasting 60€ per person

Wine paring, five different wines 45€

Seven courses tasting 80€ per person

Wine paring, seven different wines 65€

For any information on the presence of substances and / or allergens
allergies and / or intolerances please contact the staff

The tasting menu is compulsory for the whole table

A small story about Il Nugolo

Nugolo was born at the end of 2019 with the idea of focusing
on the ingredients and the process of cooking and assembling the dishes.

This is the reason why Nugolo has an open kitchen and a particular
attention to the selection and the growth of the plants,
vegetables and aromatic herbs in our own garden on the hills over the Florence.

The name Nugolo recalls a variety of tomato that looks like a bunch,
a group of tomatoes but in reality it is a unique tomato.

These particularity and originality has attracted our attention.

This is Nugolo, the search for something different, something unique, unconventional,
that attracts your curiosity
always keeping the focus on quality

The menu varies within every season, thanks to the creativity of our chef Luca
and his exceptional team. We offer a selection of dishes
with a few ingredients that each one of them is having a clear, well-defined flavors and
deliciousness.

As well as the menu, our search for the wines also follows
the same ethics and philosophy, a careful selection of small wineries from all over Italy,
enhancing each region from north to south.

