



nugolo

**Appetizers**

Mix Tomatoes from our garden, buffalo mozzarella milk,  
fresh almonds and basil oil (1,4,5,7,8,10)

€15

Suckling pig terrine,  
panzanella and gazpacho (1,9,12)

€16

Croaker fish tartare, green apple, rhubarb,  
yogurt and carcadè(1,4,7)

€16

Egg 64°, green peas foam, salted shallots,  
daikon and yolk "bottarga" (1,3,5)

€14

**First courses**

Chitarra Nugolo (1,7,9)

€15

Fresh pasta agnolotti with "Genovese ossobuco" stuffing, fennel crumble,  
roast meat sauce, red currant and marjoram (1,2,3,7,12)

€21

Risotto, celery pesto, Casentino salmon trout,  
roasted lemon cream and kefir (4,7,8,9,12)

€22

"Fusilloni" pasta infused with black tea and juniper,  
rabbit ragù, pecorino cheese, black olives and Aleatico wine sauce(1,7,9,12)

€20

**Second courses**

Sea bass ceviche, spinach, sweet and sour onion  
and crunchy polenta chips (4,5,8,9,12)

€25

Squid and cuttlefish "scallop", sour radish  
and mussels tartare, fregola chips with squid ink (1,3,6,7,14)

€25

"Carrot cake", salty carrot and ginger flan, ACE, yogurt and  
yellow tomato chutney (1,3,7)

€22

Guinea fowl, spring onion mousline, escarole, caper mayonnaise,  
liver, vin santo and hazelnuts rocher (1,3,4,7,8,9,12)

€24



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## **TASTING MENU**

Five courses tasting 60€ per person

Wine pairing, five different wines 45€

Seven courses tasting 80€ per person

Wine pairing, 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