





Bistrot NO | MORE

Opened 12:00-15:00 / 19:00-22:00

Executive Chef Daniele Ciofi

Like a Russian Salad, with Salted Caramel	16
Beef Tartare, Parmesan Zabaglione, and Crispy Celery	20
Thinly Sliced Pork Loin, Tuna Sauce, and Caper Berries	18
Salmon, Asparagus, and Yogurt	20
Romanesco Broccoli in Three Textures 	20
Asparagus with Butter and Parmesan Eggs EVO Oil and Lemon	30
Risotto with Oyster, Lemon and Burrata Cheese	25
Spaghettoni pasta with Broad Bean Cream and Sea Urchins	25
Mezzi Rigatoni pasta with Pecorino Cheese&Pepper and Squid	20
Pistoiese Tortellini in Pecorino Cheese Cream	20
Bread, Florentine Tomato and Basil Soup The "PAPPA" 	16
Rice and Peas Rice, Peas, and Lenzi's Raw Ham Peas Only	30
Turbot, Asparagus and Foie Gras	30
Lamb with Peas and Mint	28
Red Shrimp and Baby Squid Dripping	30
How to Burn a red Mullet Livornese style	30
The Piglet in the Garden	25
Beef Steak Florentine T-Bone Ribeye	7 / 100gr.
Beef Tenderloin Green Pepper Balsamic Vinegar Brunello Wine	30
Grandma's Cake with Strawberry Puree	12
Tiramisu Semifreddo with Espresso Coffee Sauce	15
Raspberry Tartlet with Fior di Latte Ice Cream	15
Vanilla Crème Brûlée	15
Seasonal Fruit Sorbets	20
Chocolate Soufflé Chocolate Tuada Pecorino Cheese in Two Seasons	30

SPRING