

Benvenuto

Welcome to the Ristorante Firenze

We look forward to welcoming you to our restaurant. Our goal is to serve you optimally and to convince you with quality and hospitality. Our kitchen uses only fresh products and prepares your food fresh. Should it still take a little longer, we ask you to accept this for the sake of quality. The team of our restaurant reciprocates with an attentive service and a well-kept, cozy atmosphere. Please recommend us to your friends and acquaintances.

Your Firenze Team

How are you there for you:

From Monday to Sunday from 12:00 to 24:00

For your festivities, your business dinner, the anniversary, the club or family celebration, you are with us in good, well-known houses. A timely preliminary meeting and reservation guarantee the success of your celebration.

All meals also to take away

Wi-Fi code : 77866315

CARD PAYMENT MINIMUM AMOUNT FROM €15.00



Aperitivi

Aperitifs

1 Prosecco Dry 0,1 l	3,90 €
2 Campari Orange 4cl 0,2 l	5,50 €
3 Martini Bianco & Rosso 5 cl	3,90 €
4 Sherry Secco & Medium 5 cl	3,90 €
5 Bitter Sanpellegrino Soda non-alcoholic 0,2 l	3,90 €
6 Aperol Spritz 4cl 0,2 l	4,90 €
7 Crodino Spritz alcohol-free 0,2 l	3,90 €
"Crodino Biondo & Soda"	
8 Ramazzotti Rosato Mio 4cl 0,2 l	4,90 €
"Prosecco & Ramazzotti Aperitivo & Orange Slice"	
9 Lillet-Orange-Spritz 4cl 0,2 l	4,90 €
"Prosecco & Lillet Rosé & Orange Slice"	
23 Limoncello Spritz 4cl 0,2 l	4,90 €
"Prosecco & Limoncello & Lemon Slice"	

Antipasti

Starter

<i>10 Antipasto Misto^{M: G}</i>	9,50 €
Mixed starter vegetarian	
<i>16 Antipasto Parma^{M: G}</i>	12,90 €
Mixed starter with Parma ham and spicy salami	
<i>11 Antipasto Primavera^D</i>	12,90 €
Marinated beef fillet and salmon carpaccio with lemon, seafood, olive oil and Parmesan cheese	
<i>12 Carpaccio di Manzo con Rucola e grana^G</i>	10,90 €
Marinated beef fillet wafer-thin sliced with Mushrooms, lemon, olive oil and Parmesan cheese	
<i>13 Vitello Tonnato^{D: G}</i>	9,90 €
Tender slices of veal pink-fried with capers in spicy tuna sauce	
<i>17 Mozzarella di Bufala^G</i>	7,90 €
Buffalo mozzarella with cherry tomatoes and fresh Basil	

Suppe

- 32 *Zuppa di Pomodoro*^{J; E} 4,90 €
Tomato cream soup with basil
- 31 *Minestrone*^J 4,90 €
Vegetable soup with extra virgin olive oil

Insalata

Salads

- 41 *Insalata mista di Stagione* 6,90 €
Mixed salad of the season
- 42 *Insalata Pecorino* 8,50 €
Mixed salad with sheep's cheese
- 43 *Insalata di Tonno*^{C; D} 8,50 €
Mixed salad with tuna and egg
- 29 *Insalata di Polo* 10,50 €
Mixed salad with chicken breast strips and
Mushrooms in warm balsamic vinegar sauce

Bambini

Children's meals

- 19 *Spaghetti Bambino*^{J; A} 4,90 €
Spaghetti in tomato or meat sauce
- 20 *Pizza Bambino*^A 4,90 €
Margherita or salami
- 21 *Schnitzel Bambino*^A 7,50 €
Breaded schnitzel with French fries
- 22 *Gelato Bambino* 3,90 €
2 types of icecream¹⁰ of your choice with cream
Vanilla | Chocolate | Strawberry

Pizza

Pizza from the stone oven

50	<i>Pizza Margherita</i> ^{A; G}	6,90 €
	With mozzarella and basil	
51	<i>Pizza Salame</i> ^{A; G}	7,50 €
	With mozzarella and salami ⁸	
52	<i>Pizza Prosciutto</i> ^{A; G}	7,50 €
	With mozzarella and ham ^{7,8}	
44	<i>Pizza Napoli</i> ^{D; A; G}	7,90 €
	With mozzarella, Anchovies ^{7,8} capers and olives	
48	<i>Pizza Quattro Formaggi</i> ^{A; G}	7,90 €
	With mozzarella, gorgonzola, sheep's cheese and Parmesan cheese	
53	<i>Pizza Hawaii</i> ^{A; G}	7,90 €
	With mozzarella, ham ^{7,8} and pineapple	
54	<i>Pizza Mista</i> ^{A; G}	7,90 €
	With mozzarella, ham ^{7,8} , salami ⁸ and pepperoni	
55	<i>Pizza Tonno e Cipolla</i> ^{A; D; G}	7,90 €
	With mozzarella, tuna and onions	
56	<i>Pizza Quattro Stagioni</i> ^{A; G}	8,50 €
	With mozzarella, ham ^{7,8} , mushrooms, pepperoni and Artischocken	
57	<i>Pizza ai Frutti di Mare</i> ^{A; D; P; B; G}	9,50 €
	With mozzarella, seafood and garlic	
58	<i>Pizza Mozzarella di Bufala</i> ^{A; G}	8,90 €
	With buffalo mozzarella, cherry tomatoes and basil	
59	<i>Pizza Vegetaria</i> ^{A; G}	9,50 €
	With mozzarella and various vegetables	
61	<i>Pizza Prosciutto di Parma</i> ^{A; G}	10,50 €
	With mozzarella, Parma ham, rocket and Parmesan cheese	
62	<i>Pizza al Gorgonzola</i> ^{A; G}	9,00 €
	With mozzarella, gorgonzola, spinach and garlic	
63	<i>Pizza Scampi</i> ^{A; D; P; B; G}	10,90 €
	With mozzarella, prawns, garlic and parsley	
64	<i>Pizza Molveno</i> ^{A; G}	10,90 €
	With mozzarella, spicy salami ⁸ , rocket and Parmesan cheese	

Pasta

Homemade pasta

65	<i>Spaghetti Pomodoro</i> ^{A; J}	8,50 €
	Tomato sauce	
66	<i>Spaghetti al Ragù</i> ^{A; J}	8,90 €
	Meat sauce (Bolognese)	
67	<i>Spaghetti Aglio e Olio</i> ^A	8,90 €
	Garlic Olive Oil Chili	
68	<i>Spaghetti Carbonara</i> ^{A; C; E}	8,90 €
	Ham ^{7,8} Egg Cream sauce	
69	<i>Spaghetti ai Frutti di Mare</i> ^{A; D; P; B}	10,50 €
	Seafood Tomato sauce	
70	<i>Penne All' Arrabiatta</i> ^{A; J}	8,90 €
	Tomato sauce garlic onions chili	
72	<i>Spaghetti Caruso</i> ^{A; E; B; D; P}	11,90 €
	Salmon strips Crab Lobster sauce ⁹	
73	<i>Tagliatelle dello Chef</i> ^{A; E}	11,90 €
	Beef fillet tips Mushrooms Cream sauce	
74	<i>Tagliatelle Firenze</i> ^{A; J}	11,90 €
	Beef fillet tips Mushrooms Tomato sauce	
76	<i>Tagliatelle al Salmone</i> ^{A; D; E}	11,90 €
	Salmon strips Lobster sauce ⁹	
77	<i>Tagliatelle al Polo</i> ^{A; E}	11,90 €
	Chicken breast strips Zucchini Curry sauce	
78	<i>Penne ai Quattro Formaggi</i> ^{A; E; G}	9,90 €
	4- Cheeses	
79	<i>Penne Vegetariane</i> ^{A; J}	9,50 €
	Penne with various seasonal vegetables	
85	<i>Penne Sarde</i> ^{A; E; G}	9,50 €
	Sheep's cheese broccoli cream sauce cheese gratinated	
87	<i>Spaghetti aglio olio e Scampi</i> ^{A; D; B; P}	12,50 €
	Garlic Olive Oil Scampi	
90	<i>Lasagna</i> ^{A; J; E}	8,90 €
	Fresh homemade pasta casserole Bolognese	

Do you want your dish gluten-free?

For an extra charge of 3.50, we prepare your favorite dish with gluten-free pasta

Tartufo Nero

Truffle dishes

- 620 *Pizza con Tartufo Nero*^{A; K} 12,90 €
Buffalo mozzarella, truffles, cherry tomatoes and rocket
- 621 *Carpaccio con Tartufo Nero*^G 13,90 €
Marinated beef fillet wafer-thin sliced with
black truffles, lemon, olive oil and Parmesan cheese
- 622 *Pasta Parmigiano con Tartufo Nero*^A 17,90 €
Fettuccine made of Parmesan body with black truffles
- 623 *Pasta Parmigiano con Tartufo Fileto*^A 22,90 €
Fettuccine made of Parmesan body with
black truffles and 2 grilled veal fillet medallions

Carni

Meat

- 91 *Scaloppa alla Milanese*^{A; C} 14,50 €
Breaded schnitzel Milanese style
- 92 *Scaloppine al Funghi*^E 15,90 €
Pork fillet medallions with mushrooms in
Cream sauce
- 93 *Scaloppina alla Bolognese*^{A; J; G} 15,90 €
Breaded pork schnitzel with shoulder ham^{7,8},
Bolognese sauce and cheese gratinated
- 107 *Scaloppa al Gorgonzola*^{E; G} 16,50 €
Pork fillet medallions in Gorgonzola sauce
- 109 *Saltimbocca alla Romana* 16,90 €
Pork fillet medallions with Parma
ham and sage in white wine sauce
- 104 *Fegato al Burro e Salvia*^{E; G} 16,50 €
Veal liver with butter, sage and croquettes
- 102 *Polo al Gorgonzola*^{E; G} 15,90 €
Chicken breast in Gorgonzola sauce
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All meat dishes are served with
Potatoes and daily vegetables

Bistecca

Rump steak

- 115 *Bistecca alla Griglia* 21,90 €
Fresh grilled rump steak with herb butter
- 116 *Bistecca al Pepe*^D 22,90 €
Fresh rump steak from the grill
with pepper-cream sauce
- 118 *Bistecca Pizzaiola*^{D; J} 23,90 €
Fresh rump steak with olives, capers,
Anchovies in tomato sauce and spaghetti

Filetto

Beef fillet steak

- 120 *Filetto alla Griglia* 24,90 €
Fresh grilled beef fillet steak with herb butter
- 122 *Filetto ai Funghi*^E 25,90 €
Fresh beef fillet steak with
Mushrooms in cream sauce
- 123 *Filetto Barolo*^G 26,90 €
Fresh beef fillet steak with
Parma ham and Gorgonzola in red wine sauce

Pesce

Fish dishes

- 132 *Scampi alla Griglia*^{D; B; P} 21,90 €
Large prawns grilled with garlic and lemon
- 136 *Salmone alla Griglia*^D 20,90 €
Fresh salmon fillet grilled with lemon
- 140 *Lucio al Burro*^{D; E; G} 18,90 €
Fresh Havelzander fillet grilled with sage in butter

All meat and fish dishes are served with
Potatoes and daily vegetables

Dolci

Dessert

- 146 *Gelato misto con panna*^{E; G} 5,90 €
3 types of ice cream¹⁰ of your choice with cream
Vanilla | Chocolate | Strawberry
- 147 *Ciliegie caldi con gelato alla vaniglia*^{E; G} 6,50 €
Vanilla ice cream with hot cherries
- 149 *Fichi al Pepe verde*^{E; G} 6,50 €
Vanilla ice cream with hot figs and green pepper
- 150 *Lamponi caldi con gelato alla vaniglia*^{E; G} 6,50 €
Vanilla ice cream with hot raspberries
- 152 *Tartufo*^{C; E; G} 6,50 €
Truffle ice cream with eggnog and cream
- 155 *Tiramisù*^E 5,90 €
Layers of spoon biscuits and a cream of
Mascarpone with cold espresso^{9; 2} (non-alcoholic)
- 156 *Crêpes al Orange*^{A; C; E; G} 6,50 €
Crepes on orange sauce and vanilla ice cream

Bevande Calde

Hot drinks

- 205 *Espresso*² cup 2,10 €
- 204 *Double Espresso*² cup 3,10 €
- 206 *Cappuccino*² cup 2,60 €
- 207 *Coffee*² cup 2,20 €
- 208 *Vino Caldo (mulled wine)* cup 3,50 €
- 209 *Grog (Hot Rum 2 cl)* Cup 3,90 €
- 210 *Tea different types* cup 2,10 €
- 211 *Hot chocolate with cream* glass 3,50 €
- 212 *milk coffee*² cup 3,20 €
- 301 *Latte Macchiato*² glass 3,20 €

Birre

Beer

190 Flensburg Pils on tap	0,3 l 3,00 €	0,4 l 3,90 €
193 Italian beer Nastro Azzurro Fl. 0,33 l		3,90 €
194 Wheat beer alcohol-free Fl. 0,50 l		3,90 €
195 Wheat beer yeast light Fl. 0,50 l		3,90 €
196 Wheat beer dark Fl. 0,50 l		3,90 €
197 Wheat Beer Crystal Fl. 0,50 l		3,90 €
198 Berliner Weiße mit Raspberry ¹ /Waldmeister		3,80 €
199 Köstritzer Fl. 0,33 l		3,90 €
192 Bitburger 0,00% alcohol-free Fl. 0,33 l		3,90 €
201 Alster water	0,3 l 3,00 €	0,4 l 3,90 €

Bevände Fria

Cold drinks

	0,2 l	0,4 l
158 Coca Cola Zero ¹	2,50 €	4,60 €
160 Coca Cola ^{1,2}	2,50 €	4,60 €
162 Sprite ⁴	2,50 €	4,60 €
164 Fanta ^{1,5}	2,50 €	4,60 €
165 Spezi ^{1,5}	2,50 €	4,60 €
168 Tafelwasser Still or Sparkling	1,90 €	3,70 €
175 Faßbrause Märkische ¹	2,50 €	4,60 €
176 Apple spritzer	2,30 €	4,50 €
177 Apple juice	2,60 €	4,80 €
178 Orange juice	2,60 €	4,80 €
185 Cherry juice	2,60 €	4,80 €
187 Banana juice	2,60 €	4,80 €
170 San Pellegrino	Fl. 0,25 l	2,20 €
171 San Pellegrino	Fl. 0,75 l	5,20 €
239 Aqua Panna	Fl. 0,75 l	5,20 €
172 Bitter Lemon ^{3,4,5}	2,50 €	4,60 €
173 Ginger Ale ¹	2,50 €	4,60 €
174 Tonic Water ³	2,50 €	4,60 €
260 Cherry-Banana juice	2,60 €	4,90 €

Liquori & Amari

Spirits & bitters

	2 cl	4 cl
215 Grappa	3,00 €	5,00 €
216 Wodka Moskovskaya	3,00 €	5,00 €
218 Malteserkreuz	3,00 €	5,00 €
219 Williamsbirne	3,00 €	5,00 €
221 Amaretto¹	2,50 €	4,50 €
222 Sambuca	2,90 €	5,00 €
225 Fernet Branca/Menta ¹	2,90 €	4,90 €
227 Ramazzotti	2,90 €	4,90 €
226 Amaro Averna¹	2,90 €	4,90 €
228 Jägermeister	3,00 €	5,00 €
230 Baileys Irisch Cream	3,00 €	5,00 €
229 Limoncello	2,90 €	5,00 €

Longdrinks

Mixed Drinks

223 Gin Tonic³ 4cl	0,2l	6,50 €
224 Wodka Lemon^{3,4,5} 4cl	0,2l	6,50 €
226 Bacardi Cola^{1,2} 4cl	0,2l	6,50 €
245 Cuba Libre² 4cl	0,2l	6,90 €
244 Whiskey Cola 4cl	0,2l	6,90 €

Cognac & Whiskey

231 Vecchia Romagna	3,00 €	5,00 €
234 Remy Martin	3,50 €	6,00 €
241 Jim Beam	3,00 €	5,00 €
242 Johnnie Walker¹	3,00 €	5,00 €
243 Ballantine's¹	3,50 €	6,00 €
245 Jack Daniel 's¹	3,50 €	6,00 €

Grappa lovers?

Please ask for our grappa menu as well as other
Offered on exquisite grappa varieties!

1 with preservative: ⁽¹⁾with dye; ⁽²⁾ Caffeinated; ⁽³⁾ Quinine ⁽⁴⁾with preservative benzoic acid; ⁽⁵⁾with antioxidant ⁽⁷⁾moulded meat from boiled shoulder ham ⁽⁸⁾preservatives, flavour enhancers ⁽⁹⁾colours;

Allergene: ^(A)Gluten; ^(B)Krebstiere; ^(C)Eier; ^(D)Fisch; ^(E)Sahne; ^(G)Milch; ^(H)Schalenfrüchte; ^(J)Sellerie; ^(K)Senf; ^(L)Sesamsamen; ^(M) Schwefeldioxide und Sulfine; ^(N)Lupinen; ^(P)Weichtiere;