

NELLO

ESPERIENZE DI GUSTO

Nello is born from the roots of a historical traditional restaurant, becoming an elegant shelter for travellers of taste.

A place where ancient recipes absorb new nuances, the raw materials are local, genuine and qualitative, and the love in the kitchen is enough to move you, dish after dish.

Sit with us at the table and let yourself be accompanied through an elegant journey among ancient flavors and new shades of taste. Through the genuine products of our local suppliers, we will bring you into our vision of cuisine, an experience that will lead you – you and us, together – right to the heart of Nello.

Chiara e Federico

FROM THE SEA

WELCOME ENTREE

SHRIMP AND SWEETBREAD 19

Pink shrimp, veal sweetbread and rose garum

EXPLOSIVE RAVIOLI 22

Liquid ravioli with Vacche Rosse parmesan cheese, mushrooms, and onion

CACCIUCCO PASTA 23

Vitoni pasta, cacciucco fish sauce, almond milk, and lemon

BLAZING RED 30

Red snapper, lettuce, and taggiasche olives

PREDESSERT

BY CANDLELIGHT 11

Madagascar Vanilla, strawberries, honey and rose

SMALL PASTRIES

70

WINE PAIRING

40

Each tasting is intended for the table as a whole

ANIMAL INSTINCT

WELCOME ENTREE

NOT A FIORENTINA 19

Beef tartare, bone marrow, potatoes, and smoke

EXPLOSIVE RAVIOLI 22

Liquid ravioli with Vacche Rosse parmesan cheese, mushrooms, and onion

A FIELD IN SPRING 21

Acquerello Rice, green peas, snails, and kefir

MR. PIGEON IN THE GARDEN 30

Grilled pigeon from Laura Peri, rhubarb, herbs, radish, herbs emulsion

PREDESSERT

S-NELLO, NELLO'SNACK 11

Dark chocolate, salted peanut praline, and Dulcey chocolate

SMALL PASTRIES

70

WINE PAIRING

40

Each tasting is intended for the table as a whole

SPROUTING

WELCOME ENTREE

EGG IN GREEN 17

Egg 62°, asparagus, and glasswort

GNUDO ROLL 17

Spinach, Parmesan cheese, and sheep ricotta

EXPLOSIVE RAVIOLI 22

Liquid ravioli with Vacche Rosse parmesan, mushroom, and onion

EMBER ARTICHOKE 23

Grilled artichoke, sheep yoghurt, black garlic and parseley

PREDESSERT

COLD YOGHURT SOUP 11

Yoghurt, white chocolate, beetroot, rhubarb, and wild berries

SMALL PASTRIES

65

WINE PAIRING

40

Each tasting is intended for the table as a whole

ORIGINS

WELCOME ENTREE

NOT A FIORENTINA 19

Beef tartare, bone marrow, potatoes, and smoke

PAPPARDELLE FROM THE WOODS 22

Pappardelle pasta made with 36 yolks, chestnut, boar, plum, and umeboshi

PEPOSO TO THE EAST 27

Beef, peppercorns, white beans, and tahini

PREDESSERT

COUNT'S APERITIVO 11

Campari, orange, Ivoire chocolate, vermouth, gin, and salted peanut

SMALL PASTRIES

60

WINE PAIRING

35

CLOSE YOUR EYES

8 COURSE TASTING

Let yourself be taken on a tasty journey by the chef to discover Nello

85

WINE PAIRING

55

Each tasting is intended for the table as a whole

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Service, cover charge, welcome entrée, bread and extra virgin olive oil, small pastries 5

Some fresh products of animal origin, as well as products of fishing administered raw, are subjected to blast freezing to guarantee quality and safety, as described in the HACCP plan pursuant under request, from service personnel.

For any information on substances and allergens, it is possible to consult the appropriate documentation, which will be provided on request by the service staff.