NELLO WAS BORN FROM THE ROOTS OF A HISTORIC TUSCAN TRATTORIA AND OPENS ITSELF TO THE PRESENT AS A CUISINE THAT MOVES EMOTIONS.
NELLO IS OUR IDEA OF HOME: WELCOMING, A TOUCH ELEGANT, YET NEVER PRETENTIOUS.
TUSCAN CUISINE GUIDES US, BUT IT DOES NOT HOLD US BACK. WE REINTERPRET IT WITH CURIOSITY AND A PINCH OF IRONY.
EVERY DISH TELLS A STORY: A PIECE OF TUSCANY AND A PIECE OF US. THE DESIRE TO SHARE, TO SURPRISE, AND TO MAKE YOU FEEL AT HOME. TAKE A SEAT AT OUR TABLE AND LET US GUIDE YOU ON A JOURNEY THROUGH AUTHENTIC FLAVOURS AND DELICATE INNOVATION, THROUGH THE GENUINE PRODUCTS OF OUR LOCAL SUPPLIERS.
BECAUSE AT NELLO, BEAUTY LIES IN TASTE...
AND IN THE PLEASURE OF SHARING IT.

Chiara e Federico

BACK TO THE ORIGINS

Welcome Entrée

NOT A FIORENTINA
Beef tartare, bone marrow, potatoes, and smoke

EXPLOSIVE RAVIOLI
Liquid ravioli with Vacche Rosse Parmesan, onion and lemon

PEPOSO TO THE EAST
Beef, pepper, white beans and tahini

predessert

TUSCAN TIRAMISÙ
Mascarpone cheese, coffee, dark chocolate, and tobacco

small pastries

84

wine pairing
40

CLOSE YOUR EYES

Here, you don't choose the menu, you experience it. Let the chef guide you on a nine-course journey through authentic flavors, unexpected insights, and the simple pleasure of dining

115

wine pairing
70

Each tasting is intended for the table as a whole

WHERE THE INGREDIENTS ARE TRANSFORMED

Welcome Entrée

AGAINST THE CURRENT
Salmon trout and its roe, citrus and pumpkin kimchi

UNDER THE CRUST
Celeriac, koji mole, truffle and hazelnut

MOUNTAIN AIR
Carnaroli Margherita rice, Formadi Frant, herbs and Mugolio

EXPLOSIVE RAVIOLI
Liquid ravioli with Vacche Rosse Parmesan, onion and lemon

your choice!

FISHING FIGS
Daily catch, zucchini, yoghurt and fig

COLD-BLOODED PIGEON
Laura Peri pigeon, red beetroot and cherry vinegar

predessert

SWEET RIBOLLITA
White beans, carrot, celery, black cabbage, white chocolate and olive oil

small pastries

98

wine pairing

55

Each tasting is intended for the table as a whole

À LA CARTE

Starters

AGAINST THE CURRENT 25
Salmon trout and its roe, citrus and pumpkin kimchi

A SECRET ON THE TONGUE 26
Veal tongue, langoustine, mustards, persimmon and apple

NOT A FIORENTINA 25
Beef tartare, bone marrow, potatoes and smoke

UNDER THE CRUST 24
Celeriac, koji mole, truffle and hazelnut

First Courses

MOUNTAIN AIR 25
Carnaroli Margherita rice, Formadi Frant, herbs and Mugolio

EXPLOSIVE RAVIOLI 25
Liquid ravioli with Vacche Rosse Parmesan, onion and lemon

BLACK AND WHITE 26
Tagliolini, squid and its guts, smoked scamorza and lemon

Main Courses

FISHING FIGS 35
Daily catch, zucchini, yoghurt and fig

COLD-BLOODED PIGEON 35
Laura Peri pigeon, red beetroot and cherry vinegar

PEPOSO TO THE EAST 35
Beef, pepper, white beans and tahini

Desserts

TUSCAN TIRAMISU' 14
Mascarpone cheese, coffee, dark chocolate, and tobacco

SWEET RIBOLLITA 14
White beans, carrot, celery, black cabbage, white chocolate and olive oil

MILK DREAMS 14
Rice, smoked milk, honey, miso and koji

With the aim of becoming a benchmark for ethical and conscious dining, we have chosen to collaborate with EVEREST26, a company specializing in the development of products and services for water treatment.
By eliminating bottled water, we are able to reduce emissions associated with production, transportation, and disposal.
The still or sparkling water we serve at your table comes from the local area, is filtered and refined according to strict hygiene and safety standards.
With this choice, we hope to inspire other businesses to do the same, contributing to a more sustainable future both in and beyond the kitchen.

Some fresh animal-based products, as well as fish products served raw, are subjected to rapid blast chilling in order to ensure quality and safety, as outlined in the HACCP Plan in accordance with EC Regulation 852/04 and EC Regulation 853/04.

For information regarding ingredients and allergens, please consult the relevant documentation, which will be provided by our service staff upon request.

Service charge, cover charge, welcome amuse-bouche, bread basket with extra virgin olive oil, and petit fours: €7