



TORRE A CONA

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. Glutine (cereali, grano segale, orzo, avena, farro , kamut, inclusi ibridi e derivati) - *Gluten (cereals, wheat rye, barley, oats, spelt, kamut, including hybrids and derivatives)*
2. Crostacei marini e di acqua dolce - *Sea and freshwater crustaceans*
3. Uova e derivati - *Eggs and egg products*
4. Pesce e derivati- *Fish and fish products*
5. Arachidi e derivati - *peanuts and derivates*
6. Soia – *Soya*
7. Latte e derivati (yoghurt, burro) - *Milk and milk products (yoghurt, butter)*
8. Frutta a guscio (Mandorle nocciole, noci comuni, anacardi, pistacchi) – *Nuts (almonds, hazelnuts, walnuts, cashews, pistachios)*
9. Sedano e prodotti a base di sedano - *Celery and celery products*
10. Senape e prodotti a base di senape - *Mustard and mustard products*
11. Sesamo- *Sesame*
12. Anidride Solforosa e Solfiti - *Sulphur dioxide and sulphites*
13. Lupini e prodotti a base di lupini - *Lupins and lupin products*
14. Molluschi e prodotti a base di molluschi - *Shellfish and shellfish products*

- (1) And derived products, in so far as the transformation that the allergens has undergone does not increase its allergenicity level, according to the Authority that regulates the base product.

We would like to inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures according to EC reg. 852/04. We therefore invite you to contact the

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www.torreacona.com



OSTERIA
TORRE A CONA
LIGHT LUNCH



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LIGHT LUNCH

L'insalata Caprese profumata al basilico

Caprese salad -Buffalo mozzarella, tomatoes and basil

VEG GF (7) € 17,00

La carne salata di Calvanina con insalatina e scaglie di formaggio stagionato

"Calvanina" salted Beef carpaccio with salad and flakes of aged cheese

GF (7) € 19,00

Il crostone di stagione verdure e pecorino

Vegetable and pecorino cheese bruschetta

VEG (1-7)€ 15,00

Le primizie dell'orto

Seasonal fresh organic mixed salad

VEG VG GF NL € 15,00

Gli spaghetti al pomodoro e basilico

Home made spaghetti with tomato and basil

VEG NL (1-3-9) € 18,00

Gli gnocchetti di patate con ragù antico Toscano

Home made potato gnocchi with Tuscan beef ragout

(1-3-7-9-12) € 18,00

Gli gnudi di ricotta e spinaci burro e salvia

Ricotta cheese and spinach "Gnudi" with butter and sage

VEG (1-3-7)€ 18,00

Stampato su carta riciclata ottenuta da residui di uva
printed on recycled paper obtained from grape residue



TORRE A CONA

Il vitello tonnato

Vitel tonnè

GF NL (3-4-9-12) € 24,00

La tagliata di petto di pollo con insalatina di stagione

Grilled breast of chicken with seasonal salad

GF NL € 21,00

Le polpette di manzo stufate al Fontesanta

Beef meat bowl in Fontesanta torre a Cona rosè wine

(1-3-7-9-12) € 22,00

DESSERT

La crème brûlée

crème brûlée

VEG GF NL (3) € 15,00

Il dessert del giorno

Dessert of the day

€ 15,00

Il gelato

Ice cream

€ 10,00

VG .Vegano VEG Vegetariano GF gluten free NL No lattosio (OR) On request
Preghiamo i nostri ospiti di informare lo Staff di eventuali allergie e/o intolleranze alimentari
Please inform the front-of-house staff of any food allergies and/or intolerances