



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 the 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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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

Carpaccio di 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

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
Homemade 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



TORRE A CONA

La melanzana alla parmigiana profumata al basilico

Auberigine Parmigiana

GF NL (3-4-9-12) € 20,00

La tagliata di petto di pollo con insalatina di stagione

Grilled chicken breast with seasonal salad

GF NL € 21,00

La milanese di vitella con patate fritte e pomodoro concassè

Veal Milanese served with French fries and diced tomatoes

(1-3-7-9-12) € 23,00

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

(1-3-7) € 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.