

FLORENTINE



À LA CARTE MENU

ITALIA

STOCKHOLM

MARBELLA



Florentine invites you home to celebrate authentic Italian cuisine, cooked with passion using the finest ingredients carefully selected from small artisanal producers.

Fasten your seat belt as we are taking you on an unforgettable journey of flavours and the genuine hospitality of a glamorous local Trattoria.

Buon Appetito!



@florentine_spain

Cocktails

We are proud to serve our cocktails using homemade cordials, syrups, infusions and molto amore.



Spritz & Sangria

AMALFI SPRITZ 20 / 60

Champagne, Amalfi lemon, Limoncello, St. Germain
Fresh, citrusy, floral

VENEZIANO SPRITZ 18 / 55

Aperol, Prosecco, Soda
Classic, bitter

CIELO SPRITZ 20 / 60

Champagne, St Germain, Elderflower liqueur, Savoia, Lychee.
Fruity, floral, bubbly

PROSECCO SANGRIA 16 / 50

Italicus, Malfy gin, Prosecco, Exotic fruits
Fresh, exotic

SICILIAN SANGRIA 16 / 50

Italian liquors, Pinot Nero, Seasonal fruits
Fruity, berry

Aperitivo



BARREL AGED NEGRONI 22

Bombay Sapphire, Campari, Vermouth rosso
Aged in french oak, round, robust



GARIBALDI 16

Campari, Fluffy orange juice
Classic, bitter



BLOODY CHEESE 20

Patrón Silver tequila, Mezcal, Tomato, Bloody mix, Anchovies & Parmigiano Reggiano
Umami, spicy



JUNGLE NEGRONI 20

Plantation Cut & Dry rum, Campari, Vermouth rosso, Pineapple, Salted almond orgeat
Tropical, exotic, bitter



VITA ROSA HIGHBALL 20

Grey Goose, Campari, Rinquiquin, Lemon & strawberry, Merengue
Fruity, bubbly



DRAGON SGROPPINO 20

Italicus, Prosecco, Amalfi lemon sorbet, Dragon fruit, Coconut foam
Creamy, sweet, dessert

Seasonal



CAPRESSE HIGHBALL 20

Bombay Sapphire, Manzanilla wine, Basil, tomato, Mozzarella pearl
Gastronomic, bubbly, refreshing



SEXY PICCIONE 20

Patrón Silver, Mezcal, Cynar, Ginger, Hibiscus, Pink soda
Refreshing, citrusy



DISCO SMASH 20

Bombay Sapphire, Melon liqueur, Coconut foam, Raspberry, Basil
Fruity, sweet, tropical



LOVE SOUR 20

Dewar's 12, Amaretto Disaronno, Passion fruit, Cinnamon, Egg white
Woody, sour

Signature



FLORENTINE ON THE BEACH

20 / 38 (FOR 2)
Pornstar martini, Italicus, Limoncello, Tonka, Butter
Exotic, juicy



MEZCAL CORIANDER 20

Mezcal, Falernum, Coriander, Chili, Orgeat
Fresh, spiced, smoked



TIRAMISU 20

Espresso martini, Mascarpone, Egg, Almond
Dessert, creamy



THAT'S AMORE 20

Clarified strawberry & raspberry, Vanilla, Lillet rosé, Vodka, Egg white
Long, perfumy, citrusy



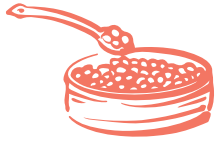
LEMON CURD 20

Amalfi lemon, Vanilla vodka, Curd, Egg
Sweet, short, dessert

*Classics available upon request

To Start With

IDEAL TO SHARE



CAVIAR

Crème fraîche, blinis, diced shallots & chives

	30G	50G	100G
OSCIETRA	92	130	250



OYSTERS

Fine de Claire no 2, mignonette sauce & shallots

OYSTER	HALF DOZEN	DOZEN
6	30	55

MARINATED OLIVES 9



MARCONA ALMONDS 9



Antipasti

FOR A BIG TABLE GET A FEW AND SHARE

GRILLED CARABINEROS 34/P

Lime infused butter

TRUFFLE BURRATA 26

Porcini truffle cream, seasonal mushrooms, shaved truffle, hazelnuts, panne carasao

TUNA TARTARE 34

Red tuna, avocado mousse, cucumber, ginger vinaigrette & chives

**(Add Oscieta caviar 5g/15 euro)*

VITELLO TONNATO 28

Veal tenderloin, salsa tonnata, capers

GAMBERI ALLA GRIGLIA 36

Grilled prawns, garlic, herbs, Amalfi lemon mayo

CALAMARI FRITTI 24

Fried baby squid, lemon aioli

TRUFFLE CARPACCIO 32

Rib Eye, shaved truffle, truffle dressing & chives



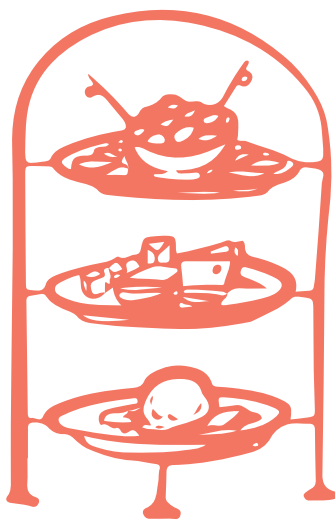
Vegetarian *Please note, we add a discretionary homemade focaccia service 3.5 euro/ person

Florentine Signature Platter

ANTIPASTO GRANDE

*Carefully selected mix of charcuterie & cheeses,
wintery stracciatella, olives*

55



SALUMI & FORMAGGI

90g

60g



<i>Prosciutto San Daniele</i>	<i>18</i>
<i>Salame ventricina</i>	<i>14</i>
<i>Salame con tartufo</i>	<i>18</i>
<i>Bresaola</i>	<i>18</i>

<i>Ubriaco al prosecco</i>	<i>14</i>
<i>Pecorino con tartufo</i>	<i>16</i>
<i>Piave</i>	<i>14</i>
<i>Parmigiano Reggiano</i>	<i>14</i>

CHEESE SELECTION 36

*Truffle pecorino, Ubriaco al prosecco, Piave, Parmigiano,
Truffle honey & almond wheel*



Vegetarian



*For allergy info please scan
qr-code or ask your waiter*

Primi

Pasta Fresca

HANDMADE, EVERYDAY

TRUFFLE TAGLIATELLE 36

Truffle beurre blanc, shaved fresh truffle 

FRUTTI DI MARE 36

Calamarata pasta, seafood in a bisque sauce

BIG BOY MANZO 38

*Spaghetti, Galician beef & porcini cream,
Parmigiano Reggiano*

LOBSTER PASTA 52

*Spaghetti, lobster meat, bisque sauce & cherry
tomatoes*

HOLY CARBONARA 32/PERSON

(FOR 2 PEOPLE)

*Served in Pecorino's cheese wheel,
crispy guanciale, egg yolk
(available with beef or chicken)



Pizza Napoletana

48 HOURS FERMENTED

MORTADELLA E PISTACCHIO 29

*Potato cream, provola, mortadella, burrata,
pistachio pesto*

TARTUFATA 32

Porcini cream, truffle, prosciutto cotto

FLORENTINE'S GARDEN 26

*Caponata, vegetables from mamas' garden,
fior di latte, rucola & pine nuts* 

PROSCIUTTO DOLCE 28

*Yellow datterino, mozzarella di bufala,
prosciutto di Parma, provolone, almonds, figs jam*

TONNO NAPOLETANO 32

*Yellow datterino, Red tuna, fior di latte,
confit tomatoes, olives, capers*

SPICY 'NDUJA 28

*San Marzano tomato, smoked scamorza, 'nduja,
red onions, salame piccante, stracciatella* 

CAVIAR DELUXE 92

SHARING PIZZA

*Crème fraiche, smoked salmon, oscietra caviar,
cheddar cheese, red onions & herbs*



BIG BOY MANZO 29

*San Marzano tomato, beef tenderloin, cherry
tomatoes, fior di latte, rúcola, Parmigiano
Reggiano, pine nuts*

**Gluten free pizza dough & pasta available!*

Secondi

MAINS

CARNE

MEAT

LAMB CHOPS 38

Grilled New Zealand lamb cutlets, peas, mojo verde

GRILLED BEEF TENDERLOIN 46

250g Grilled Galician beef, seasonal vegetables, red wine jus

WHOLE YOUNG CHICKEN 32

Grilled boneless chicken, lemon thyme glaze, chicken jus

BISTECCA ALLA FIORENTINA 95 (per kg)

Dry aged grilled whole T-Bone steak

PESCE

FISH

SEARED CORVINA 34

Seared corvina, Jerusalem artichoke purée, gravy, artichoke chips

SEARED SEA BASS 36

Piquillo pepper sauce, tenderstem broccoli

GRILLED OCTOPUS 38

Grilled octopus, mojo rojo, baby potatoes, pico de gallo

INSALATA

SALAD

CAESAR SALAD 34

Corn fed chicken, crispy bresaola, baby gem, kale, red onions, croutons, shaved parmesan, caesar dressing

FLORENTINE WINTER SALAD

Caramelised pumpkin, radicchio rosso, endives, quinoa, orange & grapefruit, fennel, hazelnuts, dried fruits & citrus vinaigrette

CHICKEN 32

PRAWNS 34

BURRATA 28

Grilled seasonal vegetables, mixed leaves, cherry tomatoes, quinoa, citrus dressing

CONTORNI

SIDES

BAKED BABY POTATOES

9

CALABRIAN SQUASH

11

TENDERSTEM BROCCOLI

12



Vegetarian



*For allergy info please scan
qr-code or ask your waiter*

Vino

WINES BY GLASS

**For full selection please check the wine list*

Spumante

NV TELMONT RÉSERVE BRUT 22
TELMONT, CHAMPAGNE AOC
Complex, Yellow apple, Apricots

2023 CAVA SELECCIÓN ESPECIAL MM BRUT 12
MARQUÉS DE LA CONCORDIA, CAVA DO
Crisp, Green apple, Almond

NV PROSECCO EXTRA DRY, PROSECCO 8
DE ANGELI, VENETO DOC
White peach, Pear, Elderflower

Bianco

SOMMELIER'S SELECTION

2024 WINKL, SAUVIGNON 24
CANTINE TERLAN, ALTO ADIGE DOC
Citrus, Passion fruit, Mineral

2024 LA FUGA CHARDONNAY SUR LIE, 18
DONNAFUGATA, CONTESSA ENTELLINA DOC
Tropical fruit, Honeysuckle, Nectarine

2024 PAZO SEÑORANS, ALBARIÑO, 17
PAZO SEÑORANS, RÍAS BAIXAS DO
Apricot, Lemon, Grapefruit

2024 NISIA VERDEJO 11
JORGE ORDOÑEZ, RUEDA DO
Peach, Honey, Melon, Lemon zest

2024 SANSALUTO PINOT GRIGIO 8
BRONI, OLTREPÒ PAVESE DOC
White flower, green apple, pear

2024 GRIFO DEL QUARTARO, GAVI DI GAVI 15
ENRICO SERAFINO, GAVI DI GAVI DOCG
Lemon, Sea salt, Minerals



**For full wine selection please check the wine list*

Rosato

2024 CHARLATÁN 8
CÉSAR PRÍNCIPE, CIGALÉS DO, CASTILLA Y LEÓN
Raspberry, Rose petals

2023 PINOT GRIGIO BLUSH 11
LAMBERTI, VENEZIA DOC
Strawberry, Raspberry, Peach

Rosso

SOMMELIER'S SELECTION

2022 PSI PINGUS, DOMINIO DE PINGUS, RIBERA DEL DUERO DO 29
Blackberry, Dry flower, Cranberry

2017 REMMELURI, TEMPRANILLO & GARNACHA 20
NUESTRA SEÑORA REMELLURI, RIOJA DOCA
Rich, Silky, Vanilla

2019 BAROLO MONCLIVIO, NEBBIOLO, E. SERAFINO, BAROLO DOCG 24
Earthy, Cherry, Leather

2022 VALPOLICELLA RIPASSO SUPERIORE 13
PASQUA VIGNETI E CANTINE, VALPOLICELLA SUPERIORE RIPASSO DOC
Red fruits, Warm, Silky Tannins

2023 I MURI NEGROAMARO, VIGNETI DEL SALENTO, PUGLIA IGP 9
Black Plum, Black Berry, Cloves

2022 CHIANTI CLASSICO RISERVA 15
BANFI, CHIANTI CLASSICO RISERVA DOCG
Round, Spicy, Well structured

Birra

BEER



20/40 CL



33 CL

MAHOU CLÁSICA 5,1%	<i>España</i>	<i>Lager</i>	5/9
ALHAMBRA RESERVA 6,4%	<i>España</i>	<i>Amber Lager</i>	9
PERONI NASTRO AZZURRO 5,0%	<i>Italia</i>	<i>Lager</i>	8
MAHOU IPA 6,4%	<i>España</i>	<i>IPA</i>	8
ICHNUSA NON FILTERED 5,0%	<i>Italia</i>	<i>Unfiltered Lager</i>	8
BIANCA LANCIA 5,0%	<i>Italia</i>	<i>White Beer</i>	9
ISABELLA GLUTEN FREE 4,9%	<i>Italia</i>	<i>White Ale</i>	9
BASTOLA RED ALE 6,9%	<i>Italia</i>	<i>Red Ale</i>	9

Gin & Tonic

SERVED WITH LE TRIBUTE TONIC

MONKEY 47 20
Lemon zest & Juniper berries

GIN MARE 20
Rosemary

BOMBAY SAPPHIRE 18
Lemon & Thyme

ROKU 20
Ginger slices

HENDRICKS 20
Cucumber & black pepper

TANQUERAY NO. 10 18
Grapefruit peel

BROCKMANS 20
Summer berries

MALFY ROSA 18
Grapefruit wheel

BULLDOG 18
Lemon peel & Tarragon

LE TRIBUTE 18
Lime

Dessert Wine

2022 SPERI LA ROGGIA 16/95
SPERI, RECIOTO DELLA VALPOLICELLA DOCG
Violet, Ripe, Cherry, Black Plum

NV MÁLAGA VIRGEN, NARANJA DULCE NATURAL 11/55
BODEGAS MÁLAGA VIRGEN, SIERRAS DE MÁLAGA DO
Orange Blossom, Elderflower, Peach

DON PX 10/80
BODEGAS TORO ALBALA, MONTILLA MORILES DO
Caramel, Honey, Raisins

Vermouth

MANCINO ROSSO 11
Italia

NOILY PRAT DRY 8
Italia

LUSTAU ROJO 10
España

Analcolico

SOFT DRINKS

Healthy & Homemade Sodas

AMALFI LEMONADE 8

FRESH JUICE 8

**Ask for today's flavour*

HOMEMADE ICED TEA 8

**Ask for today's flavour*

COKE 6

COKE ZERO 6

SPRITE 6

FANTA 6

GINGER ALE 7

GINGER BEER 7

PINK GRAPEFRUIT 7

Virgin Cocktails



PASSIONATE VIRGIN 12

Tropical fruits, Prosecco 0,0%



DRIVERS CHOICE 12

Strawberry, Raspberry, Gin 0,0%



VIRGIN SPRITZ 12

Prosecco 0,0%, Vetiver cordial, Gin 0,0%



GARIBALDI VIBRANTE 12

Martini Vibrante, Fluffy orange juice



CAPRI SODA 12

Basil, Tomato, Mozzarella pearl

Water

SOLAN DE CABRAS / STILL 50 CL 6

SOLAN DE CABRAS / STILL 100 CL 9

SAN PELLEGRINO / SPARKLING 75 CL 9

Alcohol free

MAHOU LAGER 6

España, 0,0% vol.

SPUMANTE 7

Italy, 0,0% vol.

CRODINO BIONDO 5

Italia, 0,0% vol.



LARGE GROUPS & PRIVATE HIRE

Florentine offers lovely indoor and outdoor spaces to celebrate special occasions in life.

A range of joyful settings for birthdays, anniversaries and bespoke events.

To find out more contact us at events.marbella@florentinerestaurants.com

