

# 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 22 / 70**  
Champagne, Amalfi lemon, Limoncello, St. Germain  
*Fresh, citrusy, floral*

**VENEZIANO SPRITZ 20 / 65**  
Aperol, prosecco, soda  
*Classic, bitter*


**CIELO SPRITZ 22 / 70**  
Champagne, St Germain, elderflower liqueur, Savoia, Lychee.  
*Fruity, floral, bubbly*

**PROSECCO SANGRIA 18 / 60**  
Italicus, Bombay sapphire, prosecco, exotic fruits  
*Fresh, exotic*


**SICILIAN SANGRIA 18 / 60**  
Italian liquors, Pinot Nero, seasonal fruits  
*Fruity, berry*

## Seasonal

 **CAPRESSE HIGHBALL 20**  
Bombay sapphire, manzanilla wine, basil, tomato, mozzarella pearl  
*Gastronomic, bubbly, refreshing*

 **FUNKY PALOMA 22**  
Patrón Silver, mezcal, cynar, ginger, hibiscus, pink soda  
*Refreshing, citrusy*

 **DISCO SMASH 22**  
Bombay Sapphire, melon liqueur, coconut foam, raspberry, basil  
*Fruity, sweet, tropical*

 **LOVE SOUR 22**  
Dewar's 12, amaretto disaronno, passion fruit, cinnamon, egg white  
*Woody, sour*

## Aperitivo

 **BARREL AGED NEGRONI 22**  
Bombay sapphire, campari, Martini Rubino  
*Aged in french oak, round, robust*

 **GARIBALDI 20**  
Italian bitter, fluffy orange juice  
*Classic, bitter*

 **BLOODY CHEESE 20**  
Patrón Silver tequila, Illegal mezcal, tomato, bloody mix, anchovies, Parmigiano Reggiano  
*Umami, spicy*

 **JUNGLE NEGRONI 20**  
Coconut rum, italian bitter, Martini rubino, pineapple, salted almond orgeat  
*Tropical, exotic, bitter*

 **VITA ROSA HIGHBALL 20**  
Grey Goose, campari, rinquinquin, lemon & strawberry, merengue  
*Fruity, bubbly*

 **DRAGON SGROPPINO 22**  
Italicus, prosecco, Amalfi lemon sorbet, dragon fruit, coconut foam  
*Creamy, sweet, dessert*

## Signature

  **FLORENTINE ON THE BEACH 22 / 38 (FOR 2)**  
Pornstar martini, Italicus, limoncello, tonka, butter  
*Exotic, juicy*

 **MEZCAL CORIANDER 22**  
Illegal Mezcal, Falernum, coriander, chilli, orgeat  
*Fresh, spiced, smoked*

 **TIRAMISU 22**  
Espresso martini, mascarpone, egg, almond  
*Dessert, creamy*

 **THAT'S AMORE 22**  
Grey Goose, Lillet rosé, clarified strawberry & raspberry, vanilla, egg white  
*Long, perfumy, citrusy*

 **LEMON CURD 22**  
Grey Goose vanilla infused vodka, Amalfi lemon, curd, egg white  
*Sweet, short, dessert*

\*Classics available upon request

# To Start With

IDEAL TO SHARE



## CAVIAR

*Crème fraîche, blinis, diced shallots & chives*

	30G	50G	100G
OSCIETRA	99	135	250

MARINATED OLIVES 9 

MARCONA ALMONDS 9 



## OYSTERS

*Fine de Claire no 2, mignonette sauce & shallots*

	OYSTER	HALF DOZEN	DOZEN
	7	40	75

PROSCIUTTO E MELONE 20

BRESAOLA E MELONE 22

# Antipasti

FOR A BIG TABLE GET A FEW AND SHARE

## BURRATA PUGLIESE 24

*Sicilian Caponata, Pine Nuts, Carasau*

## TUNA TARTARE 34

*Almadraba Bluefin tuna, avocado mousse, cucumber, ginger vinaigrette & chives*

*\*(Add Oscietra caviar 5g/15 euro)*

## VITELLO TONNATO 30

*Veal tenderloin, salsa tonnata, capers*

## GAMBERI ALLA GRIGLIA 38

*Grilled prawns, garlic, herbs, Amalfi lemon mayo*

## CALAMARI FRITTI 26

*Fried baby squid, lemon aioli*

## TRUFFLE CARPACCIO 34

*Rib Eye, shaved truffle, truffle dressing & chives*



Vegetarian

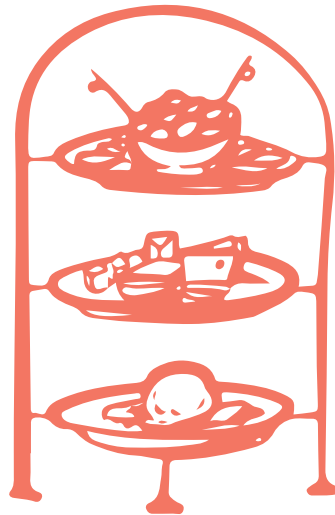
\*Please note, we add a discretionary homemade focaccia service 4 euro / person

# Florentine Signature Platter

## ANTIPASTO GRANDE

Carefully selected mix of charcuterie & cheeses,  
Florentine stracciatella, caponata Pugliese

60



### SALUMI & FORMAGGI

90g

60g



*Prosciutto San Daniele* 18  
*Salame ventricina* 14  
*Salame con tartufo* 18  
*Bresaola* 18

*Ubriaco al prosecco* 14  
*Pecorino con tartufo* 16  
*Piave* 14  
*Parmigiano Reggiano* 14

## CHEESE SELECTION 36

*Truffle pecorino, Ubriaco al prosecco, Piave, Parmigiano,  
Truffle honey & almonds*



Vegetarian



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

*Primi*  
*Pasta Fresca*  
HANDMADE, EVERYDAY

TRUFFLE TAGLIATELLE 38  
*Truffle beurre blanc, shaved fresh truffle* 

FRUTTI DI MARE 36  
*Calamarata pasta, seafood in a bisque sauce*

TAGLIATELLE RAGU 40  
*Slowly braised beef ragu, Amalfi ricotta*

BOMBA RIGATONI 36  
*Nduja, vodka, stracciatella, lime zest*

HOLY CARBONARA 34/PERSON  
(FOR 2 PEOPLE)  
*Served in Pecorino cheese wheel,  
crispy guanciale, egg yolk*  
*\*(available with beef or chicken)*



*Pizza Napoletana*  
48 HOURS FERMENTED

MORTADELLA E PISTACCHIO 30  
*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 29  
*Yellow datterino, mozzarella di bufala,  
prosciutto di Parma, provolone, almonds,  
figs jam*

BIG BOY MANZO 29  
*San Marzano tomato, beef tenderloin, cherry  
tomatoes, fior di latte, rucola, Parmigiano  
Reggiano, pine nuts*

SPICY 'NDUJA 30   
*San Marzano tomato, smoked scamorza, 'nduja,  
red onions, salame piccante, stracciatella*

CAVIAR DELUXE 92  
SHARING PIZZA  
*Crème Fraîche, smoked salmon, oscietra  
caviar, red onions & herbs*



*\*Gluten free pizza dough & pasta available!*

# Secondi

## MAINS

### CARNE

#### MEAT

#### LAMB CHOPS 40

*Grilled New Zealand lamb cutlets, peas, mojo verde*

#### GRILLED BEEF TENDERLOIN 46

*Grilled Galician beef, seasonal vegetables, red wine jus*

#### BABY CHICKEN 34

*Grilled boneless chicken, lemon thyme glaze, chicken jus*

#### BISTECCA ALLA FIORENTINA 95 (per kg)

*Dry aged grilled whole T-Bone steak*

### PESCE

#### FISH

#### SEARED COD LOIN 36

*Sicilian caponata, pine nuts*

#### SEARED SEA BASS 36

*Piquillo pepper sauce, tenderstem broccoli*

#### GRILLED OCTOPUS 40

*Mojo rojo, baby potatoes, pico de gallo*

### INSALATA

#### SALAD

#### CAESAR SALAD 34

*Corn fed chicken, crispy bresaola, baby gem, kale, red onions, croutons, Parmigiano Reggiano, Caesar dressing*

#### FLORENTINE SEASONAL SALAD

*Market-driven seasonal vegetables and fresh herbs with house dressing*

CHICKEN 34

SHRIMPS 36

BURRATA 28 

### CONTORNI

#### SIDES

BAKED BABY  
POTATOES

9

TOMATO SALAD

9

TENDERSTEM  
BROCCOLI

12



Vegetarian



*For allergy info please scan  
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# Vino

WINES BY GLASS

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

## Spumante

NV PROSECCO EXTRA DRY, PROSECCO 9  
DE ANGELI, VENETO DOC  
*White peach, pear, elderflower*

2023 CAVA SELECCIÓN ESPECIAL MM BRUT 14  
MARQUÉS DE LA CONCORDIA, CAVA DO  
*Crisp, green apple, almond*

NV TELMONT, CHARDONNAY, PINOT NOIR, TELMONT, CHAMPAGNE AOC 23  
*Complex, yellow apple, apricots*

## Bianco

### SOMMELIER'S SELECTION

2024 WINKL, SAUVIGNON CANTINE TERLAN, ALTO ADIGE DOC 24  
*Citrus, passion fruit, mineral*

2024 LA FUGA CHARDONNAY SUR LIE 19  
DONNAFUGATA, CONTESSA ENTELLINA DOC  
*Tropical fruit, honeysuckle, nectarine*

2025 PAZO SEÑORANS, ALBARIÑO 17  
PAZO SEÑORANS, RÍAS BAIXAS DO  
*Apricot, lemon, grapefruit*

2025 VOLTI, PINOT GRIGIO VOLTI, TERRE DI ABRUZZO IGT 9  
*White flower, green apple, white peach*

2025 EL PERRO VERDE, VERDEJO, UVAS FELICES, RUEDA DO 12  
*Elderflower, apple, lemon*

2025 LA PETTEGOLA, VERMENTINO, BANFI, TOSCANA IGT 14  
*Jasmine, lemon, white peach*

# Vino

WINES BY GLASS

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

## Rosato

2024 SOSPECHOSO, BOBAL TEMPRANILLO 10  
UVAS FELICES, IGP CASTILLA  
*Rose petals, red apple, mineral*

2024 BLUSH, PINOT GRIGIO 12  
LAMBERTI, VENEZIA DOC  
*Strawberry, raspberry, peach*

## Rosso

### SOMMELIER'S SELECTION

2023 PSI PINGUS TEMPRANILLO 29  
DOMINIO DE PINGUS, RIBERA DEL DUERO DO  
*Blackberry, dry flower, cranberry*

2017 REMMELURI, TEMPRANILLO & GARNACHA 20  
NUESTRA SEÑORA REMELLURI, RIOJA DOCA  
*Rich, silky, vanilla*

2020 BAROLO MONCLIVIO 24  
NEBBIOLO, E. SERAFINO, BAROLO DOCG  
*Earthy, cherry, leather*

2023 I MURI NEGROAMARO, VIGNETI DEL SALENTO, PUGLIA IGP 10  
*Black plum, blackberry, cloves*

2023 VALPOLICELLA RIPASSO SUPERIORE 13  
PASQUA VIGNETI E CANTINE, VALPOLICELLA SUPERIORE RIPASSO DOC  
*Red Fruits, warm, velvety tannins*

2023 CHIANTI CLASSICO RISERVA BANFI, CHIANTI CLASSICO RISERVA DOCG 15  
*Round, spiced, structured*

# Birra

BEER



20/40 CL



33 CL

MAHOU CLÁSICA 5,1%	<i>España</i>	<i>Lager</i>	6/10	
ALHAMBRA RESERVA 6,4%	<i>España</i>	<i>Amber Lager</i>		9
PERONI NASTRO AZZURRO 5,0%	<i>Italia</i>	<i>Lager</i>		9
MAHOU IPA 6,4%	<i>España</i>	<i>IPA</i>		9
ISABELLA GLUTEN FREE 4,9%	<i>Italia</i>	<i>White Ale</i>		9

## *Gin & Tonic*

SERVED WITH LE TRIBUTE TONIC

MONKEY 47 26 <i>Lemon zest &amp; juniper berries</i>	GIN MARE 24 <i>Rosemary</i>	BOMBAY SAPPHIRE 20 <i>Lemon &amp; thyme</i>
ROKU 22 <i>Ginger</i>	HENDRICKS 24 <i>Cucumber &amp; black pepper</i>	TANQUERAY NO. 10 24 <i>Grapefruit</i>
BROCKMANS 22 <i>Summer berries</i>	MALFY ROSA 22 <i>Grapefruit</i>	BULLDOG 20 <i>Lemon peel</i>
		NORDÉS 20 <i>Grapes</i>

## *Dessert Wine*

2004 IL NOSTRO VIN SANTO DEL CHIANTI 12/60 TREBBIANO MALVASIA, TENUTE ROSSETTI, VIN SANTO DEL CHIANTI DOC <i>Dried fig, raisin walnut</i>
NV MÁLAGA VIRGEN, NARANJA DULCE NATURAL 11/55 BODEGAS MÁLAGA VIRGEN, SIERRAS DE MÁLAGA DO <i>Orange blossom, elderflower, peach</i>
2023 DON PX, PEDRO XIMÉNEZ, BODEGAS TORO ALBALÁ, MONTILLA-MORILES DO 10 / 50 <i>Caramel, honey, raisins</i>

## *Vermouth*

MARTINI RUBINO 10 <i>Italia</i>
NOILY PRAT DRY 8 <i>France</i>
LUSTAU ROJO 10 <i>España</i>
ANTICA FORMULA 15 <i>Italia</i>

# Analcolico

## SOFT DRINKS

### Healthy & Homemade Sodas

AMALFI LEMONADE 9  
FRESH ORANGE JUICE 9  
HOMEMADE ICED TEA 9  
*\*Ask for today's flavour*

COKE 7  
COKE ZERO 7  
SPRITE 7  
FANTA 7  
GINGER ALE 8  
GINGER BEER 8  
PINK GRAPEFRUIT 8

### Virgin Cocktails

-  PASSIONATE VIRGIN 14  
*Tropical fruits, prosecco 0,0 %*
-  DRIVERS CHOICE 14  
*Strawberry, raspberry, gin 0,0 %*
-  VIRGIN SPRITZ 14  
*Prosecco 0,0 %, Vetiver cordial, gin 0,0 %*
-  GARIBALDI VIBRANTE 14  
*Martini Vibrante, fluffy orange juice*
-  CAPRI SODA 14  
*Basil, tomato, mozzarella pearl*

### Water

SOLAN DE CABRAS / STILL 50 CL 7  
SOLAN DE CABRAS / STILL 100 CL 10  
SAN PELLEGRINO / SPARKLING 75 CL 10

### Alcohol free

MAHOU LAGER 6  
*España, 0,0% vol.*

SPUMANTE 7  
*Italia, 0,0% vol.*

CRODINO BIONDO 9  
*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](mailto:events.marbella@florentinerestaurants.com)*

