FLORENTINE



À LA CARTE MENU

MADRID 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 seatbelt 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 14 / 42
Champagne, Amalfi lemon, limoncello, St. Germain
Fresh, citrusy, floral

Veneziano Spritz 11 / 33
Orange Aperitif, prosecco, soda
Classic, bitter

Cielo Spritz 14 / 42
Champagne, St. Germain elderflower liqueur, Savoia & lychee
Fruity, floral, bubbly

Prosecco Sangria 10 / 30
Italicus, Bombay Sapphire gin, prosecco, exotic fruits
Fresh, exotic

Sicilian Sangria 10 / 30
Italian liquors, Pinot Nero, seasonal fruits
Fruity, berry

Aperitivo



Barrel Aged Negroni 15
Bombay Sapphire, Campari & Martini Rubino
Aged in french oak, round, robust



Fiero Sour 14
Martini Fiero, basil infused Grey Goose, passion fruit, lemon, basil syrup, elderflower, passion fruit foam
Classic, bitter, citrus



Diavolo 13
Patrón Silver tequila, Ilegal Mezcal, tomato, bloody mix, Parmigiano Reggiano, oregano, peperoncino
Umami, spicy



Mezcal Vesper 14
Ilegal Mezcal, Lillet blanc, St Germain, gooseberries
Smoked, floral, citrusy



King Kong Highball 14
Santa Teresa 1796, peanut butter, banana, mango, coconut water
Fruity, bubbly, sweet



Butterfly Colada 14
St Germain, Patrón Silver, prosecco, lychee, coconut, butterfly pea flower
Fruity, floral

Seasonal



Winter Goose 13
Grey Goose, Aperol, Yellow Chartreuse, lemon, mandarin
Acid, citrusy, bitter



Sexy Piccione 14
Patrón Silver, mezcal, Cynar, ginger, hibiscus, pink soda
Refreshing, citrusy



Disco Smash 13
Bombay Sapphire, melon liqueur, coconut foam, raspberry, basil
Fruity, sweet, tropical



Love Sour 14
Dewar's 12, Amaretto Disaronno, passion fruit, cinnamon, egg white
Woody, sour

Signature



Florentine on the Beach 14
Pornstar martini, Italicus, limoncello, tonka, butter
Exotic, juicy



Mezcal Coriander 14
Ilegal Mezcal, Falernum, coriander, chilli, orgeat
Fresh, spiced, smoked



Tiramisu 15
Espresso martini, mascarpone, egg, almond
Dessert, creamy



That's Amore 14
Grey Goose, Lillet rosé, clarified strawberry & raspberry, vanilla, egg white
Long, perfumy, citrusy

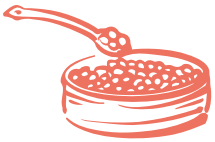


Caprese Highball 14
Bombay Sapphire, Manzanilla wine, basil, tomato, mozzarella pearl
Gastronomic, bubbly, refreshing

**Classics available upon request*

To Start With

IDEAL TO SHARE



CAVIAR

Oscietra caviar, blinis, crème fraîche, shallots

	30G	50G	100G
Oscietra	82	118	225



OYSTERS

Fine de Claire no. 2 oysters, shallot mignonette

OYSTER	HALF DOZEN	DOZEN
6	36	68

Olives 4 (V) Prosciutto e Melone 15 Bresaola e Melone 16

Antipasti

FOR A BIG TABLE GET A FEW AND SHARE

Vitello Tonnato 22
Veal tenderloin, capers, salsa tonnata

Calamari Fritti 19
Fried baby squid, lemon aioli

Burrata Pugliese 21 (V)
Sicilian caponata, pine nuts, crisp pane carasau

Tuna Tartare 24
Bluefin tuna, ginger vinaigrette, avocado mousse

**Add Oscietra caviar 5g + 15 euro*

Truffle Carpaccio 24
Beef tenderloin, truffle dressing, shaved truffle



**Please note, we add a discretionary homemade focaccia service 2.5 euro / person*

Florentine Signature Platter

ANTIPASTO GRANDE

For 3 people

24-month Prosciutto di Parma, spianata al tartufo, bresaola, ventricina

Ubriaco al prosecco, pecorino al tartufo, Piave

Stracciatella with pumpkin, pesto genovese and sun-dried tomato dips, Cerignola olives, focaccia

38





SALUMI & FORMAGGI



SALUMI 90g		FORMAGGI 60g	
Salame al tartufo	*15*	*Ubriaco al prosecco*	*11*
Prosciutto San Daniele	*15*	*Pecorino al tartufo*	*13*
Salame ventricina	*11*	*Piave*	*11*
Bresaola	*15*	*Parmigiano Reggiano*	*11*

CHEESE SELECTION 22

Pecorino al tartufo, Ubriaco al prosecco, Piave, Parmigiano Reggiano, truffle honey

Vegetarian

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

Primi

Pasta Fresca

HANDMADE, EVERYDAY

Lobster Pasta 42
Lobster, cherry tomatoes, bisque

Frutti di Mare 24
Shellfish bisque, mussels, squid, prawns

Bomba Rigatoni 30
'Nduja & Grey Goose vodka sauce, lime zest, stracciatella

Caviar Pasta 65
Amalfi lemon cream sauce, 15 g Caspian Pearl caviar

Spaghetti al Manzo 26
Porcini sauce, Galician beef tenderloin, mushrooms, Parmigiano Reggiano

Truffle Tagliatelle 26
Truffle beurre blanc, shaved fresh truffle

Holy Carbonara 22 / person
(for 2 people)
Crispy guanciale, egg yolk, served in a whole pecorino wheel
**Also with beef or chicken*



Pizza Napoletana

48 HOURS FERMENTED

Mortadella e Pistacchio 23
Potato cream, provola, mortadella, burrata, pistachio pesto

Spicy 'Nduja 21
San Marzano tomato, smoked scamorza, salame piccante, 'nduja, stracciatella

Prosciutto Dolce 21
Yellow datterino tomato, mozzarella di bufala, fig jam, almonds, prosciutto di Parma

Truffle Royale 29
Potato cream, Comté, morels, stracciatella, shaved truffle

Big Boy Manzo 26
San Marzano tomato, fior di latte, cherry tomatoes, Parmigiano Reggiano, beef tenderloin

**Gluten free pizza dough & pasta available!*

Secondi
MAINS

CARNE
Meat

Grilled Striploin 44
400 g Galician striploin, red wine jus

Bone-in Beef Tenderloin 36
350 g bone-in Galician beef tenderloin, seasonal vegetables, red wine jus

Lamb Chops 31
New Zealand lamb, carrot purée, artichokes, gremolata

Baby Chicken 26
Grilled boneless chicken, lemon thyme glaze, chicken jus

Bistecca Alla Fiorentina 80
1 kg dry-aged T-bone steak

PESCE
Fish

Seared Turbot 31
Fennel, confit leeks, citrus sauce

Grilled Octopus 29
Baby potatoes, pico de gallo, mojo rojo

INSALATA
Salad

Caesar Salad 22
Corn fed chicken, crispy bresaola, baby gem, kale, red onions, croutons, Parmigiano Reggiano, Caesar dressing

Florentine Seasonal Salad
Selection of green leaves, seasonal vegetables, quinoa, citrus dressing, pistachio

Chicken 22 Burrata 21

CONTORNI
Sides

Baked Baby Potatoes	Green Salad	Truffle Mashed Potato	Tenderstem Broccoli
6	8	9	7

Vegetarian

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

Vino

WINES BY THE GLASS

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

Spumante

2025 Prosecco Millesimato Extra Dry, Riondo, Prosecco DOC 6
White peach, pear, elderflower

NV Moscato d´Asti Tenuta Del Fant, Il Falchetto, Moscato d´Asti DOCG 8
Blossom, peach, delicate

2022 Essential Cava Reserva brut, Juvé&Camps, Cava DO 9
Citrus, green apple, brioche

NV Telmont Réserve Brut, Telmont, Champagne AOC 17
Complex, yellow apple, apricots

NV Telmont Réserve Rosé Brut, Telmont, Champagne AOC 21
Wild strawberry, raspberry, citrus zest

Bianco

2025 Rocca Ventosa, Pinot Grigio, Cantina Tollo, Terre di Chieti IGP 6
Light, crisp, neutral, easy

2025 Marqués De Riscal, Verdejo, Marqués de Riscal, Rueda DO 7
Fresh, herbal, citrus, light

2025 A Traba, Godello, Viña Costeira, Valdeorras DO 8
Round, fruity, soft, balanced

2025 Meleira, Albariño, Viña Costeira, Rías Baixas DO 7
Crisp, citrus, saline, fresh

2025 Etichetta Bianca Gavi Del Comune Di Gavi, Cortese 8
Nicola Bergaglio, Gavi di Gavi DOCG
Fresh, citrus, light, elegant

SOMMELIER'S SELECTION

2024 I Klivi, Sauvignon Blanc, I Clivi, Friuli Colli Orientali DOC 12
Mineral, complex, structured, elegant

2023 Ossian, Verdejo, Ossian, Castilla y León VT 15
Intense, mineral, structured, deep

Vino

WINES BY THE GLASS

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

Rosato

2024 Gufo, Pinot Grigio Blush, Cantina Tollo, Terre di Chieti IGP 6
Light, crisp, fruity, delicate

2025 Bobal Rosa, Bobal, Vicente Gandía, Utiel-Requena DO 7
Fresh, red fruit, light, crisp

Rosso

2024 Curatolo Arini, Nero D'Avola, Curatolo Arini, Sicilia DOC 6
Rich, dark fruit, ripe, spice

2022 La Requemada, Garnacha, D. Mateos, Rioja DOCa 7
Red berries, spice, balanced

2025 Terre Magre, Pinot Nero, Piera, Friuli DOC 7
Elegant, red fruit, light, fresh

2025 Lc La Linde, Tinto Fino, López Cristóbal, Ribera del Duero DO 7
Plum, toasted oak, structured

2024 Chianti Superiore Santa Cristina, Sangiovese
Marchesi Antinori, Chianti Superiore DOCG 10
Fresh, red fruit, light, balanced

SOMMELIER'S SELECTION

2021 Barolo Del Comune Di La Morra, Nebbiolo, Dosio, Barolo DOCG 14
Structured, elegant, tannic, complex

2020 Valduero Una Cepa, Tinto Fino, Valduero, Ribera del Duero DO 15
Fresh, pure, elegant, fruity

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Birra

BEER

Mahou Clásica	*Spain*	*Lager*	4/6	
Alhambra Reserva	*Spain*	*Amber Lager*		5
Peroni Nastro Azzurro	*Italy*	*Lager*		6
Mahou IPA	*Spain*	*IPA*		5

Gin & Tonic

SERVED WITH LE TRIBUTE TONIC

Monkey 47 19
Lemon zest & juniper berries

Brockmans 15
Summer berries

Gin Mare 14
Rosemary

Hendrick`s 15
Cucumber & black pepper

Tanqueray No.10 16
Grapefruit

Nordés 13
Grapes

Beefeater 12
Lemon peel

Bombay Sapphire 12
Lemon & thyme

Dessert Wine

Manzanilla Papirusa, Palomino 6 / 36
Lustau, Sanlúcar de Barrameda

2023 Late Harvest, Furmint 9 / 52
Royal Tokaji, Tokaj

2019 L´Eremita Recioto della Valpolicella, 11 / 60
Corvina, Corvinone
Ca´ Rugate, Recioto della Valpolicella DOC

Vermouth

Martini Rosso 5
Italy

Martini Bianco 5
Italy

Lustau Rojo 7
Spain

Analcolico

SOFT DRINKS

Healthy & Homemade

Amalfi Lemonade 5

Fresh Juice 4

**Ask for today's flavour*

Homemade Iced Tea 4

**Ask for today's flavour*

Sodas

Cola 3,50

Cola Zero 3,50

Sprite 3,50

Fanta 3,50

Ginger Ale 3,50

Ginger Beer 3,50

Pink Grapefruit 3,50

Virgin Cocktails



Passionate Virgin 9

Tropical fruits, prosecco 0,0%



Driver's Choice 9

Strawberry, raspberry, gin 0,0%



Virgin Spritz 9

Prosecco 0,0%, Vetiver cordial, gin 0,0%



Garibaldi Vibrante 9

Martini Vibrante, fluffy orange juice



Capri Soda 8

Basil, tomato, mozzarella pearl

Alcohol free

Mahou 00 Tostada 5

Beer, Spain, 0,0% vol.

Spumante 5

Sparkling wine, Italy, 0,0% vol.

Water

Solan De Cabras / Still 50 cl 4,50

Solan De Cabras / Still 100 cl 5,50

San Pellegrino / Sparkling 75 cl 5,50

Coffee & Tea

Espresso / Double 4 / 5

Macchiato / Cortado 4

Cappuccino / Latte 4

Organic Tea 4



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 ventas.madrid@florentinerestaurants.com