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 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_marbella

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, Bombay Sapphire, prosecco, exotic fruits
Fresh, exotic

Sicilian Sangria 16 / 50
Italian liquors, Pinot Nero, seasonal fruits
Fruity, berry

Aperitivo

Barrel Aged Negroni 20
Bombay Sapphire, Campari, Martini Rubino
Aged in french oak, round, robust

Caprese Highball 20
Bombay Sapphire, Manzanilla wine, basil, tomato, mozzarella pearl
Gastronomic, bubbly, refreshing

Diavolo 18
Patrón Silver tequila, Ilegal mezcal, tomato, bloody mix, Parmigiano Reggiano, oregano, peperoncino
Umami, spicy

Jungle Negroni 20
Coconut rum, italian bitter, Martini Rubino, pineapple, salted almond orgeat
Tropical, exotic, bitter

King Kong Highball 20
Santa Teresa 1796, peanut butter, banana, mango, coconut water
Fruity, bubbly, sweet

Fig Affair 20
Dewar's 12, Pedro Ximénez, fig jam, fig leaf soda
Fruity, bubbly, woody

Seasonal

Butterfly Colada 20
St Germain, Patrón Silver, prosecco, lychee, coconut, butterfly pea flower
Fruity, floral

Funky Paloma 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 / 36 (for 2)
Pornstar martini, Italicus, limoncello, tonka
Exotic, juicy

Mezcal Coriander 20
Ilegal Mezcal, Falernum, coriander, chilli, orgeat
Fresh, spiced, smoked

Tiramisu 20
Espresso martini, mascarpone, egg, almond
Dessert, creamy

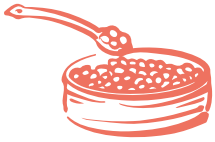
That's Amore 20
Grey Goose, Lillet rosé, clarified strawberry & raspberry, vanilla, egg white
Long, perfumy, citrusy

Lemon Curd 20
Grey Goose vanilla infused vodka, Amalfi lemon, curd, egg white
Sweet, short, dessert

** Classics available upon request*

To Start With

IDEAL TO SHARE



CAVIAR

Oscietra caviar, blinis, crème fraîche, shallots

	30G	50G	100G
Oscietra	92	130	250



OYSTERS

Fine de Claire no. 2 oysters, shallot mignonette

OYSTER	HALF DOZEN	DOZEN
7	40	75

Cerignola Olives 9 V

Prosciutto e Melone 18

Antipasti

For a big table get a few and share

Truffle Carpaccio 32

Beef tenderloin, truffle dressing, shaved truffle

Vitello Tonnato 28

Veal tenderloin, capers, salsa tonnata

Calamari Fritti 24

Fried baby squid, lemon aioli

Burrata Pugliese 24 V

Sicilian caponata, pine nuts, crisp pane carasau

Tuna Tartare 32

Bluefin tuna, ginger vinaigrette, avocado mousse

**Add Oscietra caviar 5 g +15€*

Gamberi alla Griglia 36

Tiger prawns, lime, 'nduja butter

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

Florentine Signature Platter

ANTIPASTO GRANDE

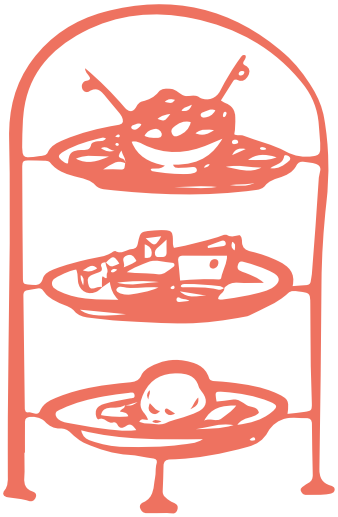
For 3 people

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

55





SALUMI & FORMAGGI



SALUMI	90g	FORMAGGI	60g
Salame al tartufo	*18*	*Ubriaco al prosecco*	*14*
Prosciutto San Daniele	*18*	*Pecorino al tartufo*	*16*
Salame ventricina	*14*	*Piave*	*14*
Bresaola	*18*	*Parmigiano Reggiano*	*14*

CHEESE SELECTION 36

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

HOMEMADE, EVERYDAY

Lobster Pasta 52
Lobster, cherry tomatoes, bisque

Frutti di Mare 36
Shellfish bisque, mussels, squid, prawns

Bomba Rigatoni 34
'Nduja & Grey Goose vodka sauce, lime zest, stracciatella

Caviar Pasta 69
Amalfi lemon cream sauce, 15 g Caspian Pearl caviar

Spaghetti al Manzo 38
Porcini sauce, Galician beef tenderloin, mushrooms, Parmigiano Reggiano

Truffle Tagliatelle 36 V
Truffle beurre blanc, shaved fresh truffle

Holy Carbonara 32 / 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 29
Potato cream, provola, mortadella, burrata, pistachio pesto

Spicy 'Nduja 28
San Marzano tomato, smoked scamorza, salame piccante, 'nduja, stracciatella

Prosciutto Dolce 28
Yellow datterino tomato, mozzarella di bufala, fig jam, almonds, prosciutto di Parma

Truffle Royale 38 V
Potato cream, Comté, morels, stracciatella, shaved truffle

Big Boy Manzo 29
San Marzano tomato, fior di latte, cherry tomatoes, Parmigiano Reggiano, beef tenderloin

**Gluten free pizza dough & pasta available!*

Secondi

MAINS

CARNE
MEAT

Grilled Striploin 58
400 g Galician striploin, red wine jus

Bone-in Beef Tenderloin 46
350 g bone-in Galician beef tenderloin, seasonal vegetables, red wine jus

Lamb Chops 38
New Zealand lamb, carrot purée, artichokes, gremolata

Baby Chicken 32
Grilled boneless chicken, lemon thyme glaze, chicken jus

Bistecca Alla Fiorentina 95
1 kg dry-aged T-bone steak

PESCE
FISH

Grilled Tuna Belly 34
Carrot & ginger purée, tenderstem broccoli, pickled aubergine

Grilled Octopus 38
Baby potatoes, pico de gallo, mojo rojo

Seared Turbot 38
Fennel, confit leeks, citrus sauce

INSALATA
SALAD

Caesar Salad 34
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 32 Shrimps 34 Burrata 28 V

CONTORNI
SIDES V

Truffle Mashed Potato	Green Salad	Baked Baby Potatoes	Tenderstem Broccoli
11	11	9	12

V *Vegetarian*

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Vino

Wines by the glass

**For full selection please check the wine list*

Spumante

NV Prosecco Extra Dry, Prosecco 8
De Angeli, Veneto DOC
White peach, pear, elderflower

2024 Cava Selección Especial MM Brut 10
Macabeo Xarel·lo Parellada, Cava DO
Crisp, green apple, almond

NV Telmont, Chardonnay, Pinot Noir, Telmont, Champagne AOC 22
Complex, yellow apple, apricots

Bianco

Sommelier's selection

2025 Winkl, Sauvignon 23
Cantine Terlan, Alto Adige DOC
Citrus, passion fruit, mineral

2024 La Fuga, Chardonnay Sur Lie 18
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 8
White flower, green apple, pear

2025 El Perro Verde, Verdejo, Uvas Felices, Rueda DO 11
Elderflower, apple, lemon

2025 La Pettegola, Vermentino, Banfi, Toscana IGT 13
Jasmine, lemon, white peach

Vino

Wines by the glass

**For full selection please check the wine list*

Rosato

2024 Sospechoso, Bobal Tempranillo 9
Uvas Felices, IGP Castilla
Rose petals, red apple, mineral

2025 Blush, Pinot Grigio 11
Lamberti, Venezia DOC
Strawberry, raspberry, peach

Rosso

Sommelier's selection

2024 PSI Pingus, Tempranillo 29
Dominio de Pingus, Ribera del Duero DO
Blackberry, dry flower, cranberry

2018 Remelluri, Tempranillo & Garnacha 19
Nuestra Señora Remelluri, Rioja DOCa
Rich, silky, vanilla

2022 Barolo Serralunga, Nebbiolo 24
Azienda Agricola Pira Luigi, Barolo DOCG
Earthy, cherry, leather

2025 Volti, Nero D'Avola 9
Volti, Sicilia DOC
Cherry, red flower, herbal

2023 Valpolicella Ripasso Superiore 13
Pasqua Vigneti e Cantine, Valpolicella Superiore Ripasso DOC
Red fruits, warm, velvety tannins

2023 Chianti Classico Riserva, Sangiovese 15
Banfi, Chianti Classico Riserva DOCG
Round, spiced, structured

Birra
BEER

			20/40 CL	33 CL
Mahou Clásica	*Spain*	*Lager*	5/9	
Alhambra Reserva	*Spain*	*Amber Lager*		8
Peroni Nastro Azzurro	*Italy*	*Lager*		8
Mahou IPA	*Spain*	*IPA*		8
Isabella Gluten free	*Italy*	*White Ale*		9

Gin & Tonic
Served with Le Tribute tonic

Monkey 47 24
Lemon zest & juniper berries

Roku 20
Ginger

Brockmans 20
Summer berries

Gin Mare 22
Rosemary

Hendrick's 22
Cucumber & black pepper

Malfy Rosa 20
Grapefruit

Nordés 18
Grapes

Bombay Sapphire 18
Lemon & thyme

Tanqueray No. 10 20
Grapefruit

Martin Miller's 20
Lemon peel

Dessert Wine

2004 Il Nostro Vin Santo del Chianti 12 / 60
Tenute Rossetti, Vin Santo del Chianti DOC
Dried fig, raisin, walnut

2021 Niepoort LBV Porto 14 / 70
Niepoort, Porto
Ripe fig, wild cherry, violet

2023 Don PX, Pedro Ximénez 10 / 50
Bodegas Toro Albalá, Montilla-Moriles DO
Caramel, honey, raisins

Vermouth

Martini Rubino 8
Italy

Noilly Prat Dry 8
France

Lustau Rojo 9
Spain

Antica Formula 12
Italy

Analcolico

SOFT DRINKS

Healthy & Homemade

Amalfi Lemonade 8
Fresh Orange Juice 8
Homemade Iced Tea 8
**Ask for today's flavour*

Sodas

Cola 6
Cola Zero 6
Sprite 6
Fanta 6
Ginger Ale 7
Ginger Beer 7
Pink Grapefruit 7

Virgin Cocktails



Capri Soda 12
Basil, tomato, mozzarella pearl



Berry Blush Spritz 12
Strawberry, raspberry, gin 0,0 %, prosecco 0,0 %



Passionate Virgin 12
Tropical fruits, prosecco 0,0 %



Lychee Colada 12
Lychee, coconut, pineapple

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
Spain, 0,0% vol.

Spumante, Italy 7
Italy, 0,0% vol.

Crodino Biondo 9
Italy, 0,0% vol

Coffee & Tea

Espresso / Double 5 / 6
Macchiato / Cortado 5 / 5
Cappuccino / Latte 6
Organic Tea 6



Large Groups & Private Hires

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