



## Kids Menu

<b>Gigio *</b> Fried chicken bites, French fries, water, "Dai Dai" treat	€ 9
<b>Picio</b> Schiacciata with cooked ham and ricotta/mozzarella, French fries, water, "Dai Dai" treat	€ 9

## Beverages

Sparkling / Still Water 0,5L Pet	€ 1
Citron / Chinotto / Orange Soda 0,33L "Le Spume del Papini"	€ 4
Coca Cola / Coca Cola Zero 0,33L	€ 3
Ichnusa (Beer) 0,33L	€ 5
Moka Coffee	€ 1,5
Liquors and Digestifs	€ 4

## Craft Beers from Tuscany "La mì birra"

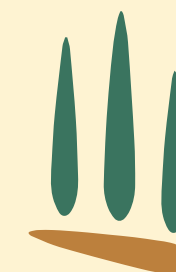
La mì bionda Keller 0,33L	€ 6,5
La mì ambra Belgian Ale 0,33L	€ 6,5
La mì rossa Mild Ale 0,33L	€ 6,5
La mì e'ssenza Without Gluten 0,33L	€ 6,5
La mì bionda Keller 0,75L	€ 14
La mì ambra Belgian Ale 0,75L	€ 14
La mì rossa Mild Ale 0,75L	€ 14

## Tuscany Wines

	Glass 100 ml	Bottle 750 ml
Bolgheri Rosso DOC	€ 6,5	€ 39
Nobile di Montepulciano DOCG	€ 6,5	€ 39
Vin Santo del Chianti DOC	€ 6,5	€ 39
Chianti Classico Riserva DOCG	€ 6,5	€ 36
Rosso di Montalcino DOC	€ 5,5	€ 29
Chianti Classico DOCG	€ 4,5	€ 26
Bolgheri Vermentino DOC	€ 4,5	€ 26
Morellino di Scansano DOCG	€ 4,5	€ 26
Sauvignon IGT	€ 4,5	€ 26
Brut Rosè	€ 4,5	€ 26
Brut Chardonnay	€ 4,5	€ 24
Chardonnay IGT	€ 3,5	€ 22



[www.mammatoscana.it](http://www.mammatoscana.it)



**MAMMA  
TOSCANA**  
mordi la tradizione

## Menu







## Schiacciate

**La Ciccìa** € 11,90  
Certified IGP Chianina carpaccio, Manciano pecorino cheese, caramelized onions

**La Ciccìa Bariccia** new product € 11,90  
Certified IGP Chianina carpaccio, stracchino cheese, radicchio cream

**La Grulla** € 11,90  
Casentino cured ham, porcini mushroom cream, Tuscan DOP pecorino cheese

**La Bellina estiva** € 10,90  
Capocollo, Manciano pecorino cheese, cherry tomatoes, olives

**La Brindellona** € 10,90  
Casentino lard, truffle bianchetta, honey, toasted hazelnut granules

**La Cinciallegra** € 10,90  
Roast turkey, parsley zucchini, pistachio cream, salad

**La Bischera** € 10,90  
Mortadella, goat cheese, pistachio granules

**La Ganza** € 10,90  
Sbriciolona salami, Tuscan DOP pecorino cheese, caramelized onions, salad

**La Nacchera** € 10,90  
Tuscan salami, buffalo mozzarella, parsley eggplants

**La Gingillona** new product € 10,90  
Porchetta, cherry tomatoes and olives, pistachio cream, salad

**La Birbona** € 9,90  
Sausage and stracchino cheese, parsley eggplants, arugula, sun-dried tomatoes

**La Lallera estiva** € 9,90  
Casentino cured ham, stracchino cheese, cherry tomatoes, olives

**La Ciacciona** € 9,90  
Cooked ham, buffalo mozzarella, cherry tomatoes

**La Barzottina** € 8,90  
Parsley eggplants, porcini mushroom cream, ricotta cream, arugula, sun-dried tomatoes

**La Senza Ciccìa estiva** € 7,90  
Parsley eggplants, parsley zucchini, radicchio cream, salad

**The Schiacciata of the Month** € 10,90  
Check our board to discover the ingredients

### Create Your Own Schiacciata

**La Ghiottona** € 10,90  
Choose your preferred Tuscan cold cuts and a cream or cheese

**Come Tuvvoi' Te** € 12,90  
Choose the ingredients from the counter and create it as you like



## Appetizers

**French Fries\*** € 4  
**Florentine Coccoli** € 5



## Platters

**Mixed for 2 people** € 27

**XL with more proteins** € 32  
Sbriciolona salami, Casentino cured ham, capocollo, Tuscan salami, Tuscan DOP pecorino cheese, Manciano pecorino cheese, goat cheese, truffle bianchetta, caramelized onions, sun-dried tomatoes, honey, flatbread

**Casentino** new product € 16  
Casentino cured ham, Casentino lard, Tuscan DOP pecorino cheese, pappa al pomodoro\*, panzanella, flatbread

**Non ci resta che piangere** · Tribute to Benigni and Troisi € 15  
Casentino cured ham, buffalo mozzarella, cherry tomatoes, flatbread

**Mixed Cold Cuts & Cheeses** € 14  
Sbriciolona salami, Casentino cured ham, goat cheese, Manciano pecorino cheese, caramelized onions, flatbread

**Florentine** € 13  
Florentine coccoli, Casentino cured ham, stracchino cheese



## Tuscany Special

**Mamma Gigia's Pappa al Pomodoro\*** € 12  
Tomato, Tuscan bread, organic Tuscan olive oil

**Panzanella** new product € 10  
Tuscan bread, salad, cherry tomatoes, cucumbers, red onion, chickpeas, celery, organic Tuscan olive oil

**Lampredotto** € 9  
with salt and pepper or with green sauce or with green and spicy sauce (lampredotto, artisanal bread made with our flatbread dough)



## Big Salads

**Pohè with Meat** € 12  
Salad, certified Chianina IGP carpaccio, buffalo mozzarella, radicchio cream, sun-dried tomatoes, chickpeas, flatbread

**Tuscan Pohè** € 12  
Salad, sbriciolona salami, Manciano pecorino cheese, caramelized onions, cherry tomatoes, chickpeas, flatbread

**Chianti Pohè** new product € 11  
Salad, porchetta, stracchino cheese, porcini mushroom cream, tomatoes and olives, chickpeas, flatbread

**Summer Meatless Pohè** € 10  
Salad, parsley eggplant, parsley zucchini, cherry tomatoes and olives, radicchio cream, caramelized onions, chickpeas, flatbread

- ★ EXTRA
- Super Zeppa (+ 50% cold cuts) + € 3
- Additional schiacciata slice + € 2
- Gluten-free + € 2

Service Fee € 2,00 \* Frozen food Available gluten-free



## Burger Certified IGP Chianina

**Farfallone** € 16  
Certified IGP Chianina burger 150gr, pistachio cream, Casentino lard, goat cheese, salad, French fries

**Buho Pilonzi** € 15  
Certified IGP Chianina burger 150gr, truffle bianchetta, salad, caramelized onions, French fries

**Ruzzolone** new product € 15  
Certified IGP Chianina burger 150gr, porchetta, radicchio cream, cherry tomatoes and olives, salad, French fries

**Toscana** € 14  
Certified IGP Chianina burger 150gr, sbriciolona salami, salad, porcini mushroom cream, French fries

**Giuggiolone** € 14  
Certified IGP Chianina burger 150gr, Tuscan DOP pecorino cheese, salad, cherry tomatoes, French fries

*Choose whether served on a plate accompanied by our schiacciata or in a sandwich made with our schiacciata dough*



## Certified IGP Chianina

**Sua Maestà Tartare** 130 gr € 16  
Certified IGP Chianina hand-chopped, seasoned with salt, pepper, and organic Tuscan olive oil, radicchio cream, caramelized onions, flatbread 180 gr € 19

**Carpaccio** 130 gr € 16  
Certified IGP Chianina, seasoned with salt, pepper, and organic Tuscan olive oil, Manciano pecorino cheese, flatbread 180 gr € 19



## Traditional sweets

**Handcrafted Cantucci by Mamma Adriana with Vin Santo from Chianti** € 7

**Artisanal gelato with Vin Santo from Chianti and crumbled Cantucci by Mamma Adriana** € 6

**Handcrafted Cantucci by Mamma Adriana** € 5

**Tart with artisanal jams from F.lli Chiaverini** € 5

**Schiacciata alla Fiorentina** € 5  
served with jam or artisanal gelato

**"Dai Dai" bite-size treat** € 1,5  
Choose from cream - coffee - chocolate - raspberries

Allergen Information:  
The full list is available at the checkout and on our website.

To ensure freshness and depending on current availability, our ingredients may undergo temperature reduction processes or be frozen at the source.