
DAL 1948 **IL BARGELLO**

THE STEAK GAME

*We begin with raw meat
Tasting of lean scottona tartare
hand-cut battuta in three versions*

*The classic slightly spicy
The indulgent with burratina
The modern with fruit*

*Tasting
Three types of premium steaks,
grilled over charcoal and served without sides,
because steak should be eaten only with salt and Tuscan bread*

*Scottona, a tender female with naturally sweet notes
Italian cow, yellow fat, persistent flavour
Dry-aged cut, a concentration of aroma and taste*

*After the meat,
mixed leaf salads
with aromatic herbs to open the heart*

*To finish beautifully
Friendship Tiramisù*

*Price per person €43,00 minimum two people
The tasting menù is intended for all guests all the table*

WI-FI: WIFIBARGELLO
SUBSCRIBE AND NAVIGATE

COVER CHARGE € 3.50

ICONIC DISHES

HAM TASTING: TUSCAN SHOULDER & BUONTOSCANO & VIOLONE	€ 18.00
THE BEEF "CARPACCIO" WITH BARGELLO SAUCE	€ 17.00
HANDMADE TORTELLONE FILLED WITH FLORENTINE-STYLE BRAISED BEEF, SAGE-BUTTER CREAM, AND A REDUCTION OF ITS OWN SAUCE	€ 21.00
THE "PICIO" PASTE FOR FIORENTINA, CREAMY GARLIC, BEEF TARTARE WITH LEMON AND ALMONDS	€ 18.00
THE SIGNORIA'S SLICED BEEF SERVED ON THE BONE	€ 29.00
THE FLORENTINE STEAK FROM "VAL DI CHIANA" CASTRATED BEEF <i>The White Veal of the Apennines at its finest</i>	€ 9.30 X HG

THE TRUFFLE

TRUFFLE "BRUSCHETTA"	€ 19.00
BARGELLO'S PAPPARDELLA, PORCINI MUSHROOM AND TRUFFLE	€ 20.00
CARBONARA PICIO PASTA HANDMADE, WITH FRESH TRUFFLE	€ 22.00
FRIED POTATO WITH TRUFFLE	€ 12.50
ASH-BAKED POTATO WITH PARMESAN FONDUE AND TRUFFLE	€ 12.50

APPETIZERS

BEEF CARPACCIO WITH THE BARGELLO'S TRADITIONAL SAUCE	€ 17.00
MEATS AND CHEESES FROM TUSCANY <i>Selection of artisanal cold cuts, Tuscan pecorino cheeses, seasoned olives, crunchy flatbread, and a touch of sweetness</i>	€ 15.50
PECORINO CHEESES FROM "MAREMMA", JAM AND FRUIT <i>Tasting of Tuscan pecorino cheeses with artisanal fruit compotes and seasonal fruit</i>	€ 16.50
AN EXAGGERATED DISH <i>Sliced meats, cold cuts, cheeses, vegetables in oil, fresh fruit, strogolini breadsticks; generous portion for two</i>	€ 47.00
"BRUSCHETTA" BUFALINA	€ 11.00
CLASSIC "BRUSCHETTA" WITH TOMATO, BASIL, AND GARLIC	€ 8.50
CRISPY ARTICHOKE WITH PECORINO CREAM AND ANCHOVY-FLAVORED BREAD CRUMBS	€ 16.00



HOMEMADE PASTA RICE AND SOUP

*Pasta made entirely in our kitchen,
flour, semolina, egg yolk and our passion*

LONG "FUSILLONE" PASTA WITH STEAK RAGÙ	€ 13.50
"DELLA PILOTTA" TORTELLINI SERVED IN MEAT SOUP	€ 18.00
"PAPPARDELLE" WITH WILD BOAR*	€ 16.50
PACCHERO IN CARBONARA SCUCE	€ 16.50
THE FLORENTINE "PICIO" PASTE, CREAMY GARLIC, BEEF TARTARE WITH LEMON AND ALMONDS	€ 18.00
HANDMADE TORTELLONE WITH FLORENTINE-STYLE BRAISED BEEF, SAGE BUTTER, AND A REDUCTION OF ITS OWN SAUCE	€ 21.00
GREEN "LASAGNA" WITH STEAK MEAT SAUCE	€ 14.50
RICOTTA AND SPINACH "RAVIOLI" WITH PARMESAN ZABAGLIONE AND HAZELNUTS	€ 18.50
CHITARRA SPAGHETTI WITH TOMATO SAUCE AND MEATBALLS	€ 21.00
CARNAROLI RISOTTO WITH STEWED AND CRISPY LEEKS, BLU DEL MUGELLO CHEESE, AND CANDIED LEMON PEEL	€ 18.00
FRESH VEGETABLE SOUP	€ 11.50



FLORENTINE STEAK

The real steak, cooked on wood grill, in the fillet, at least 1.2 kg

OUR CHOICE, FLORENTINE STEAK € 6.50X HG
Steak from the pastures of Galicia, lots of flavour and softness

OUR CHOICE IN DRY-AGE, FLORENTINE STEAK ITALIAN COW € 7.70X HG
Selected breeds with long maturation

ITALIAN COW, THE LADY OF MILK € 7.50X HG
Pezzata Rossa, the historic cows of Parmigiano

OUR TRADITIONAL CHOICE, CHIANTINA FLORENTINE STEAK € 8.50X HG
Chianina bull steak, traditional from Tuscany, tough meat with little fat

THE CASTRATO OF "VAL DI CHIANA" € 9.30X HG
Chianina breed bull, castrated at birth

OUR STEAK IN THE RIB MIN. 500 GR € 29.00

ROTISSERIE

SKEWERED QUAIL, SAUSAGES, LOIN, AND PANCETTA, € 24.50
WITH ROASTED BREAD, SAGE, AND BAY LEAF

VEGETABLE SKEWER WITH ROASTED BREAD WITH PROVOLA CHEESE € 18.00

SELECTED MEATS: CHICKEN AND TURKEY, QUAIL, WITH BREAD, SAGE, AND BAY LEAF € 22.50

FROM THE EMBERS

SIGNORIA-STYLE SLICED STEAK SERVED ON THE BONE WITH € 29.00
SLOW-COOKED AND ROASTED MARROW

FLAMBÉED BEEF FILLET WITH GLAZED VEGETABLES AND CHIANTI SAUCE € 36.00

SWISS-STYLE MINCED MEAT, DOUBLE BURGER IN A HOMEMADE BUN € 21.00

RIB-EYE, THE PRIME CUT OF THE BEEF LOIN WITH BÉARNAISE SAUCE € 33.50

SLOW-COOKED, CRISPY PORK BELLY SERVED WITH GLAZED CERTALDO ONIONS € 24.50

DEBONED CHICKEN THIGH, PREPARED IN PORCHETTA STYLE WITH PUTTANESCA SAUCE € 22.50

SIDE DISHES

THE REAL FRIED POTATO	€ 7.50
ASH-BAKED POTATO WITH CHEESE FONDUE AU GRATIN	€ 8.50
CERTALDO ONION COOKED UNDER ASHES, GRILLED AND GLAZED WITH CHIANTI WINE	€ 7.50
GRILLED SEASONAL VEGETABLES	€ 9.50
FLORENTINE-STYLE FRIED ARTICHOKE	€ 8.50
PUMPKIN "STEAK" OF YELLOW SQUASH WITH ROSEMARY BUTTER AND AMARETTO CRUMBLE	€ 7.50

SALADS

CAPRESE SALAD WITH BUFFALO MOZZARELLA <i>Buffalo mozzarella, tomato, capers, and basil</i>	€ 16.50
BARGELLO'S WINTER SALAD <i>Crispy cabbage, red radicchio, pancetta, boiled potatoes, bread crumble, and pink sauce</i>	€ 15.00
BARGELLO' CAESAR SALAD <i>Green salad, grilled chicken breast, Parmesan shavings, celery, croutons, crispy pancetta, and garlic mayonnaise</i>	€ 17.50
NIÇOISE-STYLE VEGETABLE SALAD WITH TUNA <i>Steamed green beans* and potatoes, olives, tuna in oil, capers, hard-boiled egg, cherry tomatoes, and anchovies</i>	€ 17.50

*Depending on seasonal availability, some products may be frozen directly by us and in any case of quality, respecting the current regulations**

For any information regarding the allergen list, customers are kindly requested to consult the 'ALLERGEN LIST,' which can be requested from the staff

PINSA ON THE PALA

For two people

PINSA WITH TWO FLAVOORS TO CHOOSE	€ 24.50
MERAVIGLIA <i>Gorgonzola, cured ham, fig compote</i>	€ 26.50
MEDITERRANEA <i>Stracciatella cheese, yellow cherry tomatoes, anchovies, and pitted olives</i>	€ 25.50
FAVOLOSA <i>Pinsa with exquisite mortadella, stracciatella cheese, and pistachio crumble</i>	€ 23.50
MARGHERITA <i>Marinated tomato, fiordilatte mozzarella, basil</i>	€ 18.50

CLASSIC PIZZA

FIVE CHEESE <i>Mozzarella, "gorgonzola", emmenthal, burrata and soft cheese</i>	€ 16.50
FLORENTINE <i>Marinated tomato, fior di latte mozzarella, peppers and Tuscan salami</i>	€ 15.50
TUSCAN GARDEN <i>Marinated tomato, mozzarella, zucchini, eggplant, grilled peppers</i>	€ 13.50
SAUSAGE WITH ONION <i>Marinated tomato, fior di latte mozzarella, onion and sausage</i>	€ 12.50
BOTTICELLI <i>Mozzarella cheese, rocket, dried and cherry tomatoes with burrata</i>	€ 13.50
MAURO'S CALZONE <i>Mozzarella fior di latte cheese, ricotta cheese and tomato, cooked ham</i>	€ 13.50

TOSCANACCIA <i>Mozzarella fior di latte, caramelized red onions, finocchiona and pecorino flakes</i>	€ 15.50
CLASSIC MARGHERITA <i>Marinated tomato, mozzarella fior di latte, oregano and basil</i>	€ 9.00
BELLA NAPOLI <i>Marinated tomato, mozzarella fior di latte, raw Cantabrian anchovy, oregano</i>	€ 12.50
FOUR SEASON <i>Marinated peeled tomato, mozzarella fior di latte, cooked ham, black olives, mushrooms and artichokes</i>	€ 11.50
HAM AND MUSHROOMS <i>Marinated peeled tomato, mozzarella fior di latte, cooked ham and mushrooms</i>	€ 11.50
ATOMICA <i>Marinated tomato, mozzarella fior di latte, peppers, spicy salami, chili pepper</i>	€ 15.50
WHITE WINTER <i>Fior di latte, gorgonzola, Treviso radicchio, and speck</i>	€ 15.50

WOULD YOU LIKE TO ADD...

D.O.P. BUFFALO MOZZARELLA € 4.00

BURRATA CHEESE € 4.00

SCALES OF PARMESAN € 4.00

TRUFFLE € 9.50

*We make pizzas with a long leavening dough,
our flours with wheat germ and high quality give a soft,
tasty and highly digestible pasta*

*For any information relating to any allergens present in our dishes,
kind customers are kindly requested to consult the specific
documentation that can be requested from the dining room staff.*

WINES BY THE GLASS

WHITE WINES

GLASS OF PROSECCO OR MOSCATO	€ 8.50
GLASS OF VERMENTINO	€ 8.00
GLASS OF PINOT GRIGIO	€ 10.50
GLASS OF SOUVIGNON	€ 9.50
GLASS OF ROSÈ	€ 8.00
GLASS OF CHARDONNAY	€ 9.50

RED WINES

GLASS OF CHIANTI	€ 8.00
GLASS OF CHIANTI CLASSICO	€ 9.50
GLASS OF BRUNELLO DI MONTALCINO	€ 16.00
GLASS OF PINOT NERO	€ 10.50
GLASS OF BOLGHERI	€ 10.50

DRINKS

DRAFT BEER

Moretti Baffo	0.4L	€ 7.00	1L	€ 14.00
D'oro	0.4L	€ 8.50	1L	€ 16.00
Ipa Maisel's	0.4L	€ 8.50	1L	€ 16.00
Ichnusa Unfiltered				

CRAFT BOTTLE BEER

Lager	0.5L	€ 9.50
Unfiltered	0.5L	€ 9.50
Maisel's	0.5L	€ 9.50

DRINKS	0.4L	€ 5.50	1L	€ 11.00
WATER				€ 3.00
FRESHLY SQUEEZED JUICE				€ 6.50
COCKTAILS				€ 10.00
ESPRESSO				€ 2.50
AMERICANO				€ 4.50
CAPPUCCINO				€ 5.00
HOT TEA				€ 4.50
HOT CHOCOLATE				€ 5.00
APEROL SPRITZ				€ 10.00

OUR WINES

CHIANTI, THE CLASSIC, RESERVES, GREAT SELECTION

CHIANTI VERNAIOLO, ROCCA DEL LE MACIE	€ 22.00
Sangiovese, Merlot, Canaiolo	
CHIANTI CLASSICO FAMIGLIA ZINGARELLI, ROCCA DELLE MACIE	€ 25.00
Sangiovese, Merlot	
CHIANTI CLASSICO S.ALFONSO, SANGIOVESE R. MACIE	€ 29.00
Sangiovese	
CHIANTI CLASSICO CASTELLO DI AMA	€ 44.00
Sangiovese	
RISERVA CHIANTI CLASSICO RISERVA DUCALE, RUFFINO	€ 38.00
Sangiovese, Merlot	
RISERVA CHIANTI CLASSICO ETICHETTA NERA, ROCCA DELLE MACIE	€ 36.00
Sangiovese, Merlot	
RISERVA CHIANTI CLASSICO, MARCHESE ANTINORI	€ 65.00
Sangiovese	
RISERVA CHIANTI CLASSICO VERRAZZANO, VERRAZZANO	€ 39.00
Sangiovese	
RISERVA CHIANTI CLASSICO LA FORRA, FOLONARI	€ 41.00
Sangiovese	
CHIANTI CLASSICO, GRAN SELEZIONE, CASTELLO DI AMA, SAN LORENZO	€ 92.00
Sangiovese, Merlot, Malvasia nera	
CHIANTI CLASSICO, GRAN SELEZIONE, SERGIO ZINGARELLI	€ 90.00
Sangiovese	
CHIANTI RUFINA, RISERVA NIPOZZANO	€ 35.00
Sangiovese, Malvasia nera	
MONTESODI, CHIANTI RUFINA RISERVA	€ 95.00
Sangiovese	
BORROMEO	€ 48.00
Chianti Classico, Poggio Borgini	
CHIANTI RUFINA, SAN GIULIANO, MARCHESI GONDI	€ 33.00
Sangiovese	
CHIANTI RUFINA RISERVA, PIAN DEI SORBI, MARCHESI GONDI	€ 35.00
Sangiovese, Canaiolo	

BOLGHERI

CAMPO AL MARE, AMBROGIO E GIOVANNI FOLONARI	€ 41.00
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot	
STUPORE, CAMPO AL LE COMETE	€ 36.00
Cabernet Sauvignon, Merlot, Syrah	
OLTRESOGNO, CAMPO ALLE COMETE	€ 28.00
Cabernet Sauvignon	
CAMPO AL PERO	€ 33.00
Cabernet Sauvignon, Cabernet Franc, Merlot	
SERRE NUOVE, BOLGHERI, TENUTE DELL'ORNELLAIA	€ 115.00
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot	

BRUNELLO DI MONTALCINO

BRUNELLO DI MONTALCINO, BARBI	€ 72.00
Sangiovese Grosso	
BRUNELLO DI MONT. ESPERIENZA N.8, ROCCA DELLE MACIE	€ 68.00
Sangiovese Grosso	
BRUNELLO DI MONTALCINO, BIONDI SANTI	€ 210.00
Sangiovese Grosso	
RISERVA DI BRUNELLO DI MONT. DEL '98, BIONDI E SANTI	€ 750.00
Sangiovese Grosso	
ARGIANO, 2019	€ 125.00
Sangiovese Grosso	

SUPERTUSCAN

IL PARETO, I.G.T TOSCANA, TENUTE DI NOZZOLE	€ 95.00
Sangiovese, Cabernet Sauvignon	
IL BORGO, I.G.T TOSCANA, TENUTE DEL CABREO	€ 64.00
Sangiovese, Cabernet Sauvignon, Merlot	
MODUS, RUFFINO	€ 59.00
Cabernet Sauvignon, Merlot, Sangiovese	
TIGNANELLO, ANTINORI	€ 158.00
Sangiovese, Cabernet Sauvignon, Cabernet Franc	
TENUTE DELL'ORNELLAIA, ORNELLAIA	€ 385.00
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot	
GUADO AL TASSO, BOLGHERI SUPERIORE, ANTINORI	€ 225.00
Cabernet Sauvignon, Merlot, Syrah	
CABREO MYTHO, AMBROGIO GIOVANNI FOLONARI, 2019	€ 290.00
Sangiovese, Cabernet Sauvignon	
LUCE, FRESCOBALDI, 2022	€ 230.00
Sangiovese, Merlot	

ROSSI DELLA TOSCANA

VILLA ANTINORI, I.G.T TOSCANA, ANTINORI	€ 34.00
Sangiovese, Cabernet Sauvignon, Merlot, Syrah	
SYRAH, CANTINA 8380	€ 30.00
Syrah	
NOBILE DI MONTEPULCIANO, ICARIO	€ 34.00
Sangiovese, Canaiolo, Colorino	
MERLOT, TRE PER UNO, ROCCA DEL LE MACIE	€ 30.00
Merlot	
MORELLINO DI SCANSANO, CANTINA 8380	€ 28.00
Sangiovese	
ROSSO DI MONTALCINO, FATTORIA DEI BARBI	€ 33.00
Sangiovese	
LUCENTE, FRESCOBALDI	€ 52.00
Sangiovese, Merlot	
MORMORETO, I.G.T TOSCANA, FRESCOBALDI	€ 115.00
Sangiovese, Cabernet Sauvignon, Cabernet Franc, Petit verdot	
ROCCATO, ROCCA DELLA MACIE	€ 56.00
Sangiovese, Cabernet Sauvignon	

RADAIA, FATTORIA LA PARRINA Merlot	€ 59.00
MONTECUCCO SANGIOVESE, VIGNA APERRONA Sangiovese	€ 31.00
IL CHIUSO, CASTELLO DI AMA Pinot nero	€ 45.00

ROSSI D'ITALIA

LAMBRUSCO DI SORBARA AMABILE O SECCO Lambrusco di Sorbara, Lambrusco Salamino	€ 22.00
BAROLO, VILLA DORIA Nebbiolo	€ 58.00
RISERVA DI BAROLO, VILLA DORIA Nebbiolo	€ 93.00
NEBBIOLO DELLE LANGHE, BRICCO MAGNO, VILLA DORIA Nebbiolo	€ 30.00
BARDOLINO CLASSICO, FRESCARIPA, MASI Corvina, Rondinella, Molinara	€ 25.00
CAMPO FIORIN, I.G.T VERONA, MASI Corvina, Rondinella, Molinara	€ 34.00
BARBARESCO, MICHELE CHIARLO Nebbiolo	€ 55.00
AMARONE CLASSICO, COSTASERA, MASI Corvina, Rondinella, Molinara	€ 92.00
RISERVA DI AMARONE, COSTASERA, MASI Corvina, Rondinella, Molinara	€ 148.00
PINOT NERO DELL'OLTREPÒ PAVESE Pinot Nero	€ 34.00
SALICE SALENTINO, NEGROAMARO RISERVA, LEONE DE CASTRIS Negroamaro e Malvasia Nera di Lecce	€ 29.00
ANGRA, NALS MAGREID Pinot Nero	€ 33.00

BIANCHI

VERMENTINO, ROCCA DELLE MACIE	€ 22.00
SAUVIGNON BLANC, BOSCO DEL MERLO	€ 35.00
CHARDONNAY, ALBIZZIA, FRECOBALDI	€ 29.00
CHARDONNAY, POMINO, FRECOBALDI	€ 33.00
VERNACCIA DI SAN GIMIGNANO, ROCCA DELLE MACIE	€ 24.00
LA SCOLCA, GAVI	€ 29.00
PINOT GRIGIO, BOSCO DEL MERLO	€ 29.00
SAUVIGNON BLANC, MARLBOROUGH, KIM CRAWFORD	€ 43.00
CABREO, LA PIETRA, FOLONARI	€ 49.00
CONTE DELLA VIPERA, ANTINORI	€ 53.00
BENEFIZIO, FRECOBALDI	€ 46.00
CERVARO DELLA SALA, ANTINORI	€ 95.00
ANSONICA, FATTORIA LA PARRINA	€ 32.00

VIALETTO, FATTORIA LA PARRINA	€ 25.00
ETNA BIANCO, ALTA MORA	€ 38.00
RIBOLLA GIALLA, RONCO DEI FOLO	€ 29.00
VIGNA L'AJA BRUCIATA, VERMENTINO SUPERIORE	€ 58.00
SOUVIGNON, AURICA	€ 32.00

ROSÈ

GIARDINO, ANTINORI	€ 25.00
FIVE ROSES, LEONE DE CASTRIS, SALENTO	€ 27.00

SPUMANTI & CHAMPAGNE

FONTANA FREDDA, SPUMANTE DOLCE	€ 26.00
MOSCATO D'ASTI, CHIARLO	€ 28.00
PROSECCO SUPERIORE DI VALDOBBIADENE	€ 33.00
FRANCIACORTA, CASTELLO BONOMI, CRUPERDU	€ 48.00
FRANCIACORTA, SATEN CASTELLO BONOMI	€ 58.00
FRANCIACORTA, ROSÈ CASTELLO BONOMI	€ 58.00
LANSON GOLD LABLE, CHAMPAGNE	€ 46.00
MOET & CHANDON, RÈSERVE IMPÈRIALE	€ 92.00
MOET & CHANDON, CHAMPAGNE ROSÈ	€ 108.00
DOM PERIGNON, CHAMPAGNE	€ 396.00

HALF BOTTLES

CHIANTI VERNAIOLO, ROCCA DELLE MACIE	€ 13.00
CHIANTI CLASSICO FAMIGLIA ZINGARELLI, ROCCA DELLE MACIE	€ 14.00
RISERVA CHIANTI CLASSICO RISERVA DUCALE, RUFFINO 0,375 LT	€ 19.00
BRUNELLO DI MONTALCINO	€ 36.00
ROSÈ REMOLE, FRESCOBALDI	€ 13.00
BIANCO VERMENTINO, ROCCA DEL LE MACIE	€ 13.00
BIANCO CHARDONNAY, LIBAIO, RUFFINO 0,375 LT	€ 16.00
BIANCO PINOT GRIGIO, COL LIO, CORMONS 0,375 LT	€ 16.00
FRANCIACORTA, ANTINORI NATURE 0,375 LT	€ 29.00
CHAMPAGNE, MOET & CHANDON 0,375 LT	€ 52.00

