



A L F R E S C O A N D P O O L T R E E B A R

FOUR SEASONS HOTEL FIRENZE

MENU



FOUR SEASONS HOTEL FIRENZE • BORGO PINTI 99 • FLORENCE

A KISMET MENU • FOUR SEASONS HOTEL FIRENZE

LUNCH

Lunch 12:00 noon – 6:30 pm

SALAD AND SANDWICHES

Caprese Salad	29
Selection of Seasonal Tomatoes, Buffalo Mozzarella, Basil	
Niçoise Salad	36
Anchovies, Eggs, Potatoes, Green Beans, Tuna in Olive Oil, Capers	
Caesar Salad	28
– with Grilled Chicken Breast – EUR 35	
– with Sautéed Prawns – EUR 38	
– with Roasted Salmon – EUR 35	
Club Sandwich	38
Chicken, Lettuce, Tomato, Egg, Bacon, Mayonnaise	
Chianina Burger	38
Smoked Scamorza Cheese, Sautéed Aubergine, Tomato, Curly Endive	

APPETIZERS

Seasonal Tomatoes	26
Crispy Tuscan Bread, Cucumbers, Red Onion, Basil and Brunello Vinegar (a, l)	
Chilled Tomato Cream	28
Genovese Pesto and Greek Yoghurt served with Crispy Quinoa, Sesame Seeds and Turmeric	
Aubergine Cutlet	29
Cherry Tomatoes, Basil, Marinated Red Onion	
Josper Tyrrhenian Prawns	36
Lime and Zolfini Beans	
Tuna Tartare	36
Avocado, Toasted Sesame, Pico de Gallo (Tomato, Red Onion, Cilantro, Chilli Pepper)	
Culatello di Zibello Famiglia Spigaroli	36
with Olive Oil Covaccino Bread	

All prices are in EUR.

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LUNCH

APPETIZERS · CONTINUED

Chianina Beef Tartare 34
Tuscan Olive Oil, Summer Truffle, Waffle-Cut Potatoes

FIRST COURSES

Risotto with Saffron from San Gimignano 36
Baby Courgette and Bottarga from Orbetello

Tagliolini 32
Lemon, Tuscan Pecorino DOP

Fusilloni 34
Roasted Canestrini Tomatoes from Lucca, Jospier-Grilled Tomatoes, Basil Cream, Caper Powder

Linguine Pasta 38
with Clams

Spaghetti alla Crudaiola 32
Fresh Tomatoes, Garlic Chili Pepper and Parmigiano Reggiano

MAIN COURSE

Sea Bream from the Island of Capraia 55
Potatoes, Courgettes, Lemon Sauce, Leccino Olives

Grilled Squid and Prawns 50
Vegetables, Salmoriglio Sauce

Brick Pressed Free-Range Chicken 46
Tuscan Herbs, Crispy Skin, Slightly Spicy Roast Sauce, Roasted Potatoes

Beef Tagliata 50
Seasonal Tomato Salad and Spring Onion

Island Style Baked Sea Bass 48 p.p.
Potatoes, Tomatoes, Olives, Capers, and Basil

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LUNCH

DESSERT

Selection of Sliced Fresh Seasonal Fruit	20
Watermelon	15
Fresh Sliced Watermelon	
Selection of House-Made Ice Creams and Sorbets	20
Raspberry Mousse	21
Yoghurt, Red Berries	
Dark Chocolate Cherry Cake	22
Traditional Tiramisù	21

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DINNER

Dinner 7:00 pm – 10:30 pm

APPETIZERS

Seasonal Tomatoes	26
Crispy Tuscan Bread, Cucumbers, Red Onion, Basil and Brunello Vinegar	
Burrata and Tomatoes	32
Confit Tomato, Grilled Tomato in Jospers Cream, Datterino Tomato, Basil	
Jospers Tyrrhenian Prawns	32
Lime and Zolfini Beans	
Selection of Fracassi Cured Meats	36
Aged Pecorino by Andrea Dé Magi, Served with Artisan Preserved Vegetables and Warm Covaccino Bread	
Vitello Tonnato	32
Veal Carpaccio, Tuna Mayonnaise Sauce, Candied Capers, Tomato Powder	
Lampredotto Meatballs	28
Finished in the Jospers Oven, with Green Sauce	

FIRST COURSES

Gnocchetti	34
Pesto and Baby Squid	
Tagliolini	32
Lemon, Tuscan Pecorino DOP	
Fusilloni Pasta with Roasted Canestrini Tomatoes from Lucca	34
Charred Tomatoes from the Jospers Oven, Basil Cream, Caper Powder	
Spaghetti alla Crudaïola	32
Fresh Tomatoes, Garlic, Chilli Pepper and Parmigiano Reggiano	
Paccheri Pasta	50 p.p. (Serves two)
Lobster, Tomatoes, Basil	

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DINNER

FIRST COURSES • CONTINUED

Handmade Pici Pasta 38
White Chianina Beef Ragù, Fresh Garden Herbs

MAIN COURSES FROM THE JOSPER GRILL

Capraia Island Sea Bream 55
Potatoes, Courgette, Lemon Sauce, Leccino Olives

Calamari and Prawns Skewer 48
Seasonal Vegetables, Oregano Salmoriglio Sauce

Brick-Pressed Marinated Free-Range Chicken 46
Lightly Spiced Roast Sauce, Seasonal Vegetables

Beef Rib 52
Cooked with Aromatic Herbs, Brunello di Montalcino, Citrus Fruits, Finished Over the Grill

30-Day Dry-Aged Fiorentina Steak 65 p.p. (Serves two)
Grilled Over Charcoal, Served with Vegetables, Roasted Potatoes

30-Day Dry-Aged Rib-Eye Steak 60 p.p. (Serves two)
Vegetables, Roasted Potatoes

Catch of The Day 48 p.p.
Roasted Potatoes, Grilled Vegetables

PIZZAS SELECTION

Margherita 22
Tomato, Fior di Latte Mozzarella

Napoli Gialla 26
Yellow Pacchettelle Cherry Tomatoes, Cetara Anchovies, Capers, Taggiasca Olives

Vegetariana 24
Fior di Latte Mozzarella, Josper-Grilled Vegetables

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DINNER

PIZZAS SELECTION · CONTINUED

Four Seasons	26
Tomato, Fior di Latte Mozzarella, Semi-Dried Cherry Tomatoes, Marinated Courgette, Pecorino Shavings, Prosciutto Crudo	
Piegata Morbida	25
Folded Pizza Filled with Roast Ham, Buffalo Mozzarella, Truffle Oil	
Diavola	25
Tomato, Fior di Latte Mozzarella, Fracassi Selection Salami and Chilli Pepper	

DESSERT FROM OUR DESSERT TROLLEY 15

Tart of the Day
with Fresh Fruit

Lemon Almond Caprese Cake

Mugello Ricotta Cheesecake

Apricot Sbrisolona Cake

DESSERT FROM OUR PASTRY CHEF

Selection of Stuffed Fruit with Ice Cream or Sorbet	24
Ideal for sharing	
Watermelon	15
Fresh Sliced Watermelon	
Chocolate	18
Profiteroles Cup	
Traditional Tiramisù	27 (Serves two)

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COCKTAILS

SIGNATURE COCKTAILS

25

Sunset Driver

Casamigos Blanco Tequila, Fusetti Mexico, Lime, Three Cents Pineapple Soda

Last Hand

Winestillery Copper Strength Dry Gin, Mancino Bianco Ambrato, Saffron Peach Syrup

Match Point

Fords Gin Infused with Chamomile, Altamura Vodka, Naturale Orange Vermouth, Three Cents Mandarin Bergamot Soda

Red Jocker

Santoni Amaro, Mancino Rosso Amaranto Infused with Pink Pepper and Cardamom, Three Cents Pink Grapefruit Soda

MOCKTAILS

18

Poolside Rally

Bitter 0.0 VS Spirits, Lime, Three Cents Pineapple Soda

Checkmate Tonic

Martini Floreale, Saffron Peach Syrup, Three Cents Dry Tonic

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