

# ATRIUM BAR

FOUR SEASONS HOTEL FIRENZE

## MENU

Bar Service 9:00 am – 12:30 am · Food Service 12:00 noon – 12:30 am

FOUR SEASONS HOTEL FIRENZE · BORGO PINTI 99 · FLORENCE

A KISMET MENU · FOUR SEASONS HOTEL FIRENZE

# ALL-DAY DINING

## CAVIAR SELECTION

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|                  |     |
|------------------|-----|
| SIBERIAN CLASSIC | 70  |
| 10 g             |     |
| OSCIETRA CLASSIC | 75  |
| 10 g             |     |
| SEVRUGA IMPERIAL | 90  |
| 10 g             |     |
| BELUGA SIBERIAN  | 95  |
| 10 g             |     |
| GOLDEN STERLET   | 170 |
| 30 g             |     |
| BELUGA IMPERIAL  | 270 |
| 30 g             |     |

## CAVIAR TASTING 200

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*Choose three types of Caviar from Oscietra Classic, Sevruga Imperial, Siberian Classic and Beluga Siberian.*

## SALADS AND SANDWICHES

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|                                                                   |    |
|-------------------------------------------------------------------|----|
| 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                  |    |

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All prices are in EUR.

Please advise our team should you have any allergies or dietary requirements. Detailed allergen information can be provided upon request.

# ALL-DAY DINING

## SALADS AND SANDWICHES • CONTINUED

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Chianina Burger 38  
Smoked Scamorza Cheese, Sautéed Aubergine, Tomato, Curly Endive

Caprese Salad  
Selection of Seasonal Tomatoes, Buffalo Mozzarella, Basil

## APPETIZERS

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Aubergine Cutlet 29  
Steamed, Breaded and Fried Milanese-style Aubergine, Cherry Tomato Salad, Marinated Onion, Basil

Tuna Tartare 36  
Avocado, Toasted Sesame, Pico de Gallo (Tomato, Red Onion, Cilantro, Chilli Pepper)

Culatello di Zibello Famiglia Spigaroli 36  
con Covaccino all'Olio EVO

## FIRST COURSES

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Penne all'arrabbiata 34  
Tomatoes, Garlic, Chilli Pepper, Parsley

Spaghetti 38  
with Clams

Spaghetti alla Crudaiola 32  
Pomodoro Fresco, Aglio, Peperoncino e Parmigiano Reggiano

## MAIN COURSES

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

Wild Range Chicken Cooked under Brick 46  
Tuscan Aromas, Crispy Skin, Slightly Spicy Roast Sauce, Roasted Potatoes

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# ALL-DAY DINING

## MAIN COURSES · CONTINUED

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|                          |    |
|--------------------------|----|
| Milanese Style Veal Chop | 60 |
| Rocket, Cherry Tomatoes  |    |

## FROM OUR PASTRY CHEF

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|                             |    |
|-----------------------------|----|
| Seasonal Fresh Sliced Fruit | 20 |
|-----------------------------|----|

|                                         |    |
|-----------------------------------------|----|
| Our Selection of Ice Creams and Sorbets | 20 |
|-----------------------------------------|----|

|                         |    |
|-------------------------|----|
| Watermelon              | 15 |
| Fresh Sliced Watermelon |    |

|                      |    |
|----------------------|----|
| Traditional Tiramisù | 23 |
| Coffee, Chocolate    |    |

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# COCKTAILS

## NEGRONI SELECTION

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Vintage - aged in barrel 25  
Ginarte Dry Gin, Mancino Amaranto Vermouth, Bitter Fusetti, Arancia Essentiae Lunae

## THE TASTING GLOBE - SIGNATURE DRINKS

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Anolini in Brodo 25  
Johnny Walker Black Label, Chicken Broth, Mancino Vermouth Ambrato, Black Pepper Bitters, Italian Classic Method Bubbles, Parmesan Foam, Savoury Red Wine Foam

Spaghetti Fritti al Pomodoro 25  
Altamura Vodka Distilleries, Fried Spaghetti Distillate, Noam Beer, Roasted Tomato Water

Buffalo Wings 25  
Michter's Bourbon US\*1, Ginarte Dry Gin, Rinomato Americano Bianco, Fermented Maple Syrup, Spicy Verjus, Ranch-style Aromatic Water

Bagel & Lox 25  
Siete Misterios Doba Yej, Salmon Redistilled Altamura Vodka, Cadello 88, Pickled Cucumber and Sour Cream, Acid-Adjusted Agave, Celery Bitters, Sesame Essence

Crêpe Suzette 25  
Diplomatico Planas, Ferrand Dry Curaçao, Fusetti Cocoa Bitters, Salted Caramel Butter, Aged in an Ex-Vin Santo Cask by Winestillery

Huître Bretonne 25  
Fords Gin, Acqua Bianca Liquore Salvatore Calabrese, Oyster Leaf and Shallot Water, Pedro Ximénez Sherry Vinegar Spheres

Brigadeiro 25  
Blu Amburana Cachaça, Amaro Lucano Essenza, Condensed Milk, Cocoa Butter, Cocoa Bitters

Moqueca 25  
Casamigos Blanco, Yerbito Liquore Yerba Mate, Verjus, Tonkatsu Sauce, Grilled Bell Pepper, Coconut Yoghurt

## NON-ALCOHOLIC DRINKS

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Strawberry Timur Sorbet 18  
Bitter 0.0% Vs Spirits, Paragon Timur Berry Cordial, Strawberry RossiNO Sei Bellissimi

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# COCKTAILS

## NON-ALCOHOLIC DRINKS · CONTINUED

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Yuja

18

Tanqueray 0.0, Yuzu Juice, Paragon Labdanum Cordial, Three Cents Fig Leaf Soda

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# SNACK MENU

## SNACKS

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### Quinoa and Broccoli Falafel

Vegetable Mayonnaise, Vegetable Giardiniera

### Saffron Crispy Rice

Tuna Tartare, Marinated Shallot, Light Handmade Mayonnaise

### Traditional Emilian Tigelle

Mortadella, Mayonnaise, Black Pepper

### Bagel and Lox

Mini Bagels, Smoked Salmon, Pickled Cucumbers, Cream Cheese, Chives

### Buffalo Chicken Wings Croquettes

Smoked Paprika, Cayenne Pepper, Barbecue Sauce

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