PICTEAU BISTROT & BAR

HOTEL LUNGARNO

MENU

Executive Chef — Claudio Mengoni

BREAKFAST

From 7.00 am to 11.00 am

AMERICAN BREAKFAST 40

Dalla caffetteria
From our bar · Espresso, american coffee, caffè latte, cappuccino, decaffeinated coffee, hot chocolate, selection of tea. Freshly squeezed orange or grapefruit juice, selection of juices.

Dal nostro buffet
From our buffet · Selection of cereals, yogurts, fresh fruits, bread, pastries, honey and butter. Selection of cold cuts, cheeses, and smoked salmon.

Dalla nostra cucina
From our kitchen · A choice of eggs: scrambled, fried, boiled, poached, à la coque, plain omelette served with: bacon, sausages, mushrooms, tomatoes, spinach, beans, hash browns or avocado.

YUMMY...

Pancakes *(1)(3)(7)* 16

Crepes *(1)(3)(7)* 16

Waffle con Nutella *(1)(3)(7)(8)* 16
Waffle with Nutella

Porridge *(7)* 10
Oat meal

Pan brioche al caramello e panna montata *(1)(3)(7)* 16
with caramel sauce and whipped cream

...with Nutella even better!

SAVORY CORNER

Uova bollite, strapazzate *(3)(7)* 12
Boiled eggs, scrambled eggs

Uova fritte, in camicia, omelette semplice *(3)(7)* 14
Fried eggs, poached eggs, plain omelette

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(14) Molluscs

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BREAKFAST

SAVORY CORNER · CONTINUED

Per ogni ingrediente extra: *(7)* 3
For each extra ingredients: bacon, cheese, spinach, avocado, beans, mushrooms, rösti

Uova alla Benedettina · Eggs Benedict

· con prosciutto *(1)(3)(7)(12)* 18
with ham

· con salmone affumicato *(1)(3)(4)(7)(12)* 21
with smoked salmon

Uova alla Fiorentina *(1)(3)(7)* 16
Eggs Florentine

Uovo asparagi e fonduta di Parmigiano al tartufo *(3)(7)* 25
Eggs, asparagus, and truffled Parmesan fondue

OUR SIGNATURES

AVOCADO TOAST *(1)(7)* 15

AVOCADO TOAST *(1)(3)(7)(11)* 23
with fried eggs o with poached eggs

CROQUE MONSIEUR *(1)(7)* 23
White sandwich bread, béchamel, Edam cheese, cooked ham

CROQUE MADAME *(1)(7)* 26
White sandwich bread, béchamel, Edam cheese, cooked ham, fried egg

UOVA STRAPAZZATE *(1)(3)(4)(7)* 38
Scrambled eggs with Royal Traditional caviar, multigrain bread, chive and butter

HOT DRINKS

Espresso 5

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BREAKFAST

HOT DRINKS · CONTINUED

Caffè Americano 6
American coffee

Infuso d'orzo *(1)* 5
Barley infusion

Cappuccino *(7)* 6

Caffè latte/Latte macchiato *(7)* 6

Cioccolata Calda *(7)* 8
Hot chocolate

Tè e tisane 8
Tea and infusions

FRESH AND ORGANIC JUICES

DETOX *(9)* 12
Pineapple, apple, cucumber, celery and spinach

VITAMINA 12
Carrot, fennel, red apple, turmeric and black pepper

ENERGY 12
Green apple, lemon and ginger

Arancia 10
Orange

Pompelmo 10
Grapefruit

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SANDWICHES AND SALADS

Picteau Signature Burger con patatine fritte o misticanza *(1)(3)(7)(10)(11)* 38
Picteau Signature Burger served with french fries or mix salad · 180 gr beef burger, lettuce, Edamer cheese, sun-dried tomatoes, jalapeños, bacon and Aurora sauce

Club Sandwich con patate fritte o misticanza *(1)(3)(7)(10)* 37
Club Sandwich served with French fries or mixed salad · chicken, bacon, egg, lettuce, tomato, mayonnaise

Caesar Salad *(1)(3)(7)(10)* 27

– con gamberi *(1)(2)(3)(7)(10)* 38
with prawns *

– con pollo *(1)(3)(7)(10)* 32
with chicken

STARTERS

Selezione di salumi e formaggi toscani *(1)(7)* 40
Selection of Tuscan cured meats and cheeses

Seppie "in zimino" con bietola e pomodoro *(4)* 34
Slow-cooked cuttlefish with Swiss chard and tomato

Puntarelle, burrata D'Andria e acciughe del Cantabrico *(4)(7)* 32
Puntarelle chicory, burrata from Andria and Cantabrian anchovies

FIRST COURSES

Spaghetti "Martelli" al pomodoro del Mugello e basilico *(1)* 28
"Martelli" spaghetti with Mugello tomato sauce and basil

Trofie al pesto di basilico *(1)(7)* 30
Trofie pasta with basil pesto

Lasagna della tradizione *(1)(3)(7)* 29
Traditional lasagna

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The philosophy of our kitchen is to protect the well-being of the environment. This course use only quality ingredients from your best local producers.

MAIN COURSES

Cuore di filetto di Salmone affumicato "Upstream" *(1)(4)(7)* 43
Smoked "Upstream" salmon fillet heart · Mango and lime compote, buffalo ricotta and baby spinach

Polpette di Manzo al sugo con pancetta e piselli *(1)(3)(7)* 36
Beef meatballs in tomato sauce with pancetta and peas

Guancia di manzo brasata con purè di patate *(7)(12)* 40
Braised beef cheek with mashed potatoes

Parmigiana di melanzane con provola affumicata *(7)* 30
Aubergine parmigiana with smoked provola cheese

SIGNATURE PIZZA

Pizza con prosciutto crudo di Parma e burrata *(1)(7)* 38
Pizza with Parma ham and burrata

Pizza con provola, asparagi e tartufo nero *(1)(7)* 34
Pizza with provola cheese, asparagus and black truffle

Pizza Regina Margherita (1,7)
Mozzarella, tomato and basil

– Pala 20
Paddle

– Spicchio 8
Slice

Schiacciata con mortadella, ricotta di bufala e limone *(1)(7)* 32
Schiacciata with mortadella, buffalo ricotta and lemon

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DESSERT

Tiramisù express *(1)(3)(7)(8)* 16
Express Tiramisu · Mascarpone mousse, savoiardi and espresso coffee

Tartelletta di frutta *(1)(3)(7)(8)* 16
Fruit tartlet · Buffalo ricotta namelaka, cocoa sablé, fresh fruit and vanilla sauce

Coppe gelato · Gelato sundaes

Soffice gelato alla vaniglia con arancia e caramello *(3)(7)* 20
Vanilla gelato with orange and caramel

Soffice gelato alla vaniglia con amarene, marshmallow al basilico e scaglie di cioccolato *(3)(7)* 23
Vanilla gelato with sour cherries, basil marshmallows, chocolate shavings

Affogato al caffè *(3)(7)* 20
Vanilla gelato with espresso coffee

THE CAVIAR EXPERIENCE 55

An experience designed for true connoisseurs of authentic and refined flavors. Beluga caviar, with its velvety texture and delicate briny notes, reveals itself in its purest form — a tasting journey that celebrates balance and the finest raw ingredients. It is accompanied by blinis (small pancakes) and crème fraîche.

Our bartender recommends a choice of:

BOLLICINA
Sparkling wine · Trento Brut Perlé Millesimato 2018, Ferrari

MARTINI
Cocktail · Premium vodka, Vermouth extra dry

OUR COCKTAILS

Negroni 20
Red vermouth, Campari bitter, London dry Gin

Spritz Cocktail *(12)* 20
Aperol or Campari, Prosecco

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OUR COCKTAILS · CONTINUED

Gin Tonic 20
London dry Gin, Indian tonic water

Bellini *(12)* 20
White peach puree, Prosecco

Paloma 20
Blanco Tequila, Agave nectar, Lime Juice, Grapefruit soda

Passion Fruit Martini *(12)* 20
Vodka, Vanilla, Passion Fruit, Prosecco

BEER (1)

NOAM, Bavarian Lager	500ml 12
Birrificio fiorentino, Lager	330ml 13 · 500ml 18
Birrificio fiorentino, IPA	330ml 13 · 500ml 18
Biova Classica, Kölsch *	330ml 13
Biova Integrale, Amber *	330ml 13
Pedavena superior, alcohol free	330ml 10

** BIOVA PROJECT is a circular economy initiative that transforms unsold bread into craft beer. Italy's first beer fighting food waste*

BEVANDE

Acqua potabile trattata, naturale o gassata 750ml 5
Filtered water, still or carbonated

Acqua minerale Lurisia 750ml 7
Mineral water Lurisia

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BEVANDE · CONTINUED

Coca-Cola regular, Coca-Cola zero 9
Coca-Cola regular or zero

Acqua tonica Indian o aromatizzata Fever Tree 9
Tonic water indian or aromatic Fever Tree

Thè freddo pesca o limone Galvanina 9
Iced tea peach or lemon Galvanina

Limonata o Aranciata Galvanina 9
Lemon soda or Orange soda Galvanina

Succhi di frutta 9
Fruit juices

FRESHLY SQUEEZED ORGANIC JUICE

Arancia 10
Orange

Pompelmo 10
Grapefruit

DETOX – Ananas, mela, cetrioli, spinaci e limone 12
Pineapple, apple, cucumber, spinach and lemon

RED VITAMINA – Fragola e mela 12
Strawberry and apple

ENERGY – Mela verde, lime e zenzero 12
Lime, ginger and green apple

RUBY – Melagrana e mela 12
Pomegranate and apple

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CAFFETTERIA

Espresso	5
Infusione d'orzo *(1)* Barley infusion	6
Caffè americano Freshly brewed coffee	6
Cappuccino *(7)*	6
Caffè latte *(7)*	6
Ginseng *(7)*	6

TEA RITUALS

Grand cru selections

King of Pu Erh, green tea	10
Marygold Rose, green tea	10
Matcha Izumi, powdered green tea	10
Lapsang Souchong, black tea	10

Classic Blends

English Breakfast, black tea	8
Earl Grey, black tea	8
Darjeeling TGFOP, black tea	8
Special Gunpowder, green tea	8
Special Jasmine, green tea	8

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TEA RITUALS · CONTINUED

Pai Mu Tan, white tea 8

Innovation and care in resource selection guide our commitment to a more conscious and responsible approach. We believe in the value of reuse, transformation, and the enhancement of existing materials, exploring new possibilities while minimizing waste.

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COCKTAILS

Let time flow to the rhythm of the Arno River

UNCHARTED POURS

Creations designed to trace unexpected routes through our mixology. Distant inspirations, refined ingredients, and contemporary details come together in cocktails crafted to surprise, sip after sip.

TROU NORMAND 23
Calvados, orange oleo saccharum, Champagne foam

COCO BAY 25
Licor 43, Veritas rum, Tio Pepe Sherry, pineapple and coconut foam

ASIA 23
Nikka From The Barrel, ginger shrub, yuzu, topped with Lapsang Souchong tea

SEASIDE MARTINI 30
No.3 London Dry Gin, Mancino Secco, samphire, caviar

ANNABELLE 20
Taddeo Gin, Santoni Amaro, lemongrass and lime cordial, strawberry foam

ESSENZA

Essenza is a pioneering vision of our mixing, that reaches beyond the realms of traditional bar.

MATCHA 20
Patron blanco, Ilegal joven, Acqua di cedro Nardini, lime cordial, Matcha green tea

COCONUT 23
Strawberry dry Cocchi, Portofino Gin Dry, Tito's vodka, coconut

CELERY 25
Macallan 12, Sherry fino Tio Pepe, cucumber & celery shrub, soda water

COCOA 23
Michter's Bourbon, Michter's Rye, Roger amaro, Pedro Ximenez San Emilio, cocoa beans

GRAPEFRUIT 20
GINARTE, Settemmezzo, Amaro Santoni, ibisco cordial, pink grapefruit

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COCKTAILS

ESSENZA · CONTINUED

COFFEE 20
Veritas blended Rum, J.Bally ambrè Rum, Lunae Caffè, Sherry fino Tio Pepe, espresso

BASIL 20
Portofino gin dry, Persichetto liqueur, Martini Ambrato infused basil, Rhubarb Nardini, Fernet Branca, lime cordial

FOR DRIVERS 18

Light, delicate, genuine, and flavorful! Ideal for anyone, anytime.

Negroni 0
• 2%vol • L'Ambrogìo Milano, bitter Riesling, house lime cordial

Cl0ver club
• 0%vol • Seedlip garden 108, raspberry syrup, lemon juice, bergamot spray, lemonade soda

French750
• 5%vol • Hyper Low Gin Winestillery, champagne cordial, ginger beer, mint

SPRITZero
• 0%vol • Martini Vibrante, house rhubarb shrub, grapefruit, soda water

Like a dripping
• 0%vol • Seedlip garden 108, Pino Mugo, Ibisco cordial, Elderflower tonic

Breeze
• 0%vol • Lucano Amaro Zero, Oppure, Eolia Rosa, mint

We've crafted a selection of low-alcohol (under 7% vol.) and alcohol-free drinks that are distinctive and sophisticated. Perfect for enjoying the pleasure of conviviality while prioritizing well-being. We think that promoting these products, we promote the well-being and the conviviality.

GREATEST HITS 22

Cocktails that marked an era at Picteau Cocktail Bar. Drinks that survive fashions and trends.

Smoked Boulevardier
2016 · Michter's Kentucky Bourbon, Campari bitter, Antica Formula Carpano Vermouth, Ratafia Toro

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COCKTAILS

GREATEST HITS · CONTINUED

Conte Di Picche
BEST NEGRONI SIGNATURE COCKTAIL FCW 2019 · Winestillery Old Tom Gin, Blend of Nardini Bitter, Raspberry wine

Dripping
2021 · GINARTE dry gin, Pino Mugo, Ibisco cordial, Elderflower tonic

Chicha Morada
2022 · Winestillery Old Tom Gin, Blend of Nardini Bitter, Raspberry wine

OUR VINTAGE COCKTAILS 200

This curated collection celebrates the rare and the refined, using the finest vintage spirits to capture the timeless essence of the classic cocktail.

ROYAL NEGRONI
We are in Florence, 1919, at Caffè Casoni, when the Count Camillo Negroni, perhaps inspired by his trips to London, asks his fellow bartender Fosco Scarselli to strengthen his Americano cocktail by adding a "generous" part of gin instead of Soda water. · 1950 Gordon gin, 1960 Carpano Classico rosso, 1970 Martini Rosso

CLASSIC MANHATTAN
The drink originated at the Manhattan Club in New York City in 1874, where it was invented by Iain Marshall for a banquet hosted by Jennie Jerome, mother of Winston Churchill, in honor of presidential candidate Samuel J. Tilden. · 1980 Four Roses Bourbon, 1970 Carpano Punt&Mes, Angostura bitters

CASINO ROYALE
The cocktail was invented in 1953 by Ian Fleming in the novel Casino Royale. The secret agent James Bond orders and names the cocktail after Vesper Lynd, the Bond girl he is in love with. This is where the famous sentence "Shaken not stirred" comes from. · 1950 Gordon gin, 1970 Smirnoff Vodka, 1970 Martini Dry

KENTUCKY JULEP
The Mint Julep was first mentioned in 1862 by Jerry Thomas in one of his books and it was already very popular in the beginning of the 1900's. In 1938 it became the official drink of the Kentucky Derby, one of the most important horse races which is held annually in May in Louisville. · 1980 Four Roses, mint, sugar

THE BOULEVARDIER
It first appears in 1927 thanks to Erskyne Gwynne, an American-born writer who founded a monthly magazine in Paris called "The Boulevardier", and his favourite barman Harry McElhone, escaped from the United States during the prohibition. · 1980 Four Roses Bourbon, 1960 Carpano Classico rosso, 1960 Campari

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COCKTAILS

OUR VINTAGE COCKTAILS · CONTINUED

SCOTTISH OUTLAW

The Rob Roy cocktail was named after an operetta that narrated in New York City in late 1800's, and a bartender at the nearby Waldorf Astoria Hotel created the cocktail for opening night and to publicise the play. · 1970 Johnnie Walker Black Label 12 y.o., 1960 Carpano Classico rosso, Angostura bitter

TADDEO GIN

Crafted by the mixologists of Lungarno Collection, this gin pays tribute to the city's true soul. Inspired by Taddeo Gaddi — 14th-century artist and architect who played a role in the creation of Ponte Vecchio — it bears his name as a symbol of ingenuity and identity. Lavender, juniper, rosemary, iris, and broom come together in a refined aromatic profile that captures the essence of Florence in every sip.

Our bartenders recommend

Taddeo Tonic – Mediterranean Soul 18

Taddeo Martini – Dry Spirit 18

If you want to gift or treat yourself to our Taddeo Gin, ask our staff

Our cocktail bar operates with the utmost respect for the environment. We use only eco-friendly tools and carefully select high-quality ingredients, making the most of every part, from the nectar to the discarded elements. Even the menu in your hands reflects this commitment: it is printed entirely on recycled paper.

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NIGHT BITES

Available from 11pm to 6am

NIGHT BITES

Ham and cheese toast	15
Vegetable soup	15
Traditional baked lasagna	32
Caprese salad with Bufala mozzarella	24
Tiramisù desert	12

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