CAFÉ GINORI

THE ST. REGIS FLORENCE

MENU

Welcome to Café Ginori at The St. Regis Florence, a bold and unexpected dining experience where creativity and culinary excellence meet exemplary elegance. Embrace the essence of 'La Dolce Vita' and immerse yourself in an Italian-inspired culinary journey that redefines the art of dining in every detail: bold, playful, artistic and innovative. Savour timeless Italian classics reimagined by the Executive Chef, from Tagliatelle Verdi "Ginori" and Paccheri with Lobster Sauce to the refined Beef Fillet, with potato purée and truffle. Complete your experience with an intriguing selection of daily desserts crafted by our Pastry Chef.

Every day, 11 am to 7 pm

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

- ⊡ Vegetarian
- ✦ Signature dish

THE LINE BENEATH A DISH

Paccheri al sugo di astice *(2)(7)(9)(12)*

Paccheri pasta with lobster sauce

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(1) Cereals containing gluten
(2) Crustaceans
(3) Eggs
(4) Fish
(5) Peanuts
(6) Soy beans
(7) Milk and dairy products
(8) Nuts
(9) Celery
(10) Mustard
(11) Sesame seeds
(12) Sulphur dioxide and sulphites
(13) Lupins
(14) Mollusc

MENU

Italian classics, reimagined

PICCOLI ASSAGGI — BITES

Supplì con pomodoro e mozzarella (2 pezzi) *(1)(3)(7)(9)* 12
Supplì with tomato and mozzarella (2 pieces)

Polenta fritta con ragù di funghi *(5)(9)(12)* 15
Fried polenta with mushroom (2 pieces)

Crostino toscano con crema di fegatini di pollo (2 pezzi) *(1)(3)(4)(7)(9)(12)* 15
Tuscan crostino with chicken liver pâté (2 pieces)

ANTIPASTI — APPETIZERS

Misticanza di campo con formaggio gorgonzola, noci e lamponi *(7)(8)(12)* 24
Mixed field greens with gorgonzola cheese, walnuts and raspberries. An international comfort food, elevated by the elegance of Ginori porcelain.

Prosciutto crudo e bufala *(7)(12)* 26
Cured ham and buffalo mozzarella. The perfect blend of two authentic symbols of Italian cuisine. With the finest quality buffalo mozzarella from Campania and carefully selected cured ham, this dish celebrates the elegance and freshness of Italian cuisine.

ITA Toast con prosciutto cotto, fonduta di parmigiano, rucola e aceto balsamico 28
(1)(3)(5)(7)(8)(10)(11) ✦
ITA Toast with cooked ham, parmesan Fondue, rocket salad and balsamic vinegar

PRIMI PIATTI — FIRST COURSES

Spaghetti di Gragnano IGP, salsa di pomodori e basilico *(1)(9)* 30
Spaghetti Gragnano IGP with tomato sauce and basil. Homage to Italy's most famous fruit: the tomato. The sauce is made with datterini tomatoes, exquisitely paired with IGP Gragnano pasta and fresh basil.

Tagliatelle verdi "Ginori" *(1)(3)(7)(8)(9)(12)* 36
"Ginori" green tagliatelle. A unique reinterpretation of Lasagna alla Bolognese with green tagliatelle and white veal ragù, elevated by a refined and delicate Parmigiano Reggiano fondue.

Paccheri al sugo di astice *(2)(7)(9)(12)* ✦ 44
Paccheri pasta with lobster sauce. A celebration of the authentic flavours of Mediterranean cuisine, with a perfect harmony brought by a delicate lobster sauce.

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Coperto 8,00 per persona I.V.A. inclusa / Cover charge of 8,00 per person V.A.T. included
T: Territorialità / Territoriality. V: Vegetariano / Vegetarian. S: Piatto d'autore / Signature dish. *Prodotto surgelato / *Frozen product
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SECONDI PIATTI — SECOND COURSES

Pizza al padellino con pomodoro pelato bio, mozzarella fior di latte e basilico *(1)(5)(7)(8)(13)* 20
Pan-baked pizza with organic peeled tomatoes, fior di latte mozzarella and basil. Pan-baked pizza topped with organic peeled tomatoes, fior di latte mozzarella, and fresh basil. An Italian classic, with a soft, airy texture and fragrant flavours.

Filetto di manzo, purea di patate, tartufo e jus di manzo *(9)(12)* ✦ 44
Beef tenderloin with potato purée, truffle and beef jus. A tender beef fillet served with grilled vegetables and a refined beef jus.

Filetto di branzino in guazzetto con pomodori datterini e olive taggiasche *(4)(7)(9)(12)* 42
Sea bass fillet in tomato broth with cherry tomatoes and Taggiasca olives. The delicate taste of sea bass is enhanced by a light Mediterranean sauce, complemented by the freshness of cherry tomatoes and Taggiasca olives.

CONTORNI — SIDE DISHES

Patatine fritte *(1)(5)* 16
French fries

Patate arrosto *(1)(3)(6)(7)(8)(10)(11)(13)* 16
Roasted potatoes

Verdure grigliate 16
Grilled vegetables

DOLCI — DESSERTS

Cannoncino *(1)(3)(5)(6)(7)(8)(10)(11)(12)(13)* 8
Cream-filled pastry horn

Cannolo siciliano *(1)(3)(5)(6)(7)(8)(10)(11)(12)(13)* 8
Sicilian cannolo

Selezione di biscotteria *(1)(3)(5)(6)(7)(8)(10)(11)(12)(13)* 12
Selection of biscuits

Gelati e sorbetti *(1)(7)* 14
Ice creams and sorbets. Three scoops to choose from: vanilla, chocolate, strawberry, lemon or exquisite daily specials.

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DOLCI — DESSERTS · CONTINUED

Dolci tentazioni del nostro Pastry Chef *(1)(3)(5)(6)(7)(8)(10)(11)(12)(13)* 16

Pastry Chef's sweet creations. The heart of Café Ginori, encapsulating its playful essence. An intriguing choice from the daily dessert offering, carefully crafted by our Pastry Chef.

Tagliata di frutta fresca 18

Sliced fresh fruit. A creative selection of fresh seasonal fruits to conclude the culinary journey with a burst of colours and flavours.

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LA DOLCE VITA BRUNCH

Every Sunday, 11 am to 2 pm

PER PERSON

42

BRUNCH

Two selections from our pastry display
Freshly baked croissants, artisanal tarts, signature desserts, muesli with yogurt and berries, or fresh seasonal fruit salad

One à la carte dish of your choice
Eggs Benedict, Eggs Royale, Avocado Toast, Italian Toast, French Toast, Caesar Salad or our seasonal salad with fresh raspberries, toasted almonds and raspberry dressing

One beverage of your choice
Coffee, cappuccino, tea or fresh fruit juice

Mineral water

One glass of Mimosa Cocktail

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TEA

Tea experience — the interpretation of the Tea Ritual by The St. Regis Florence

TÈ CLASSICI — CLASSIC TEAS 14

English breakfast

Earl grey

Chai

Tè verde sencha
Sencha green tea

Tè verde jasmine
Jasmine green tea

RITUALE DEL TÈ — TEA RITUAL EVERYDAY FROM 3:30 TO 5 PM

Rituale del tè 55 per person or 70 with a glass of Ferrari
Premium Tea Selection combined with sandwiches, scones and homemade pastries.

TÈ ESCLUSIVI FIRMATI DALLA NOSTRA TEA SOMMELIER — IL VIAGGIO DI DANTE THE JOURNEY OF DANTE

Paradiso 18
An extraordinary reproduction of the Garden of Eden, with a blend of white tea, dried fruits such as kiwi and strawberries, and the enchanting aroma of flowers.

Purgatorio 18
A transitional phase, with oolong tea, halfway between green tea and black tea, with apple, the fruit of sin, and delicate chrysanthemum flowers.

Inferno 18
The nightmare in its stormiest form, represented by a black tea with the addition of chili, balanced by vanilla, orange peels and tart notes of hibiscus.

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