



TRATTORIA

PALLE D'ORO

DAL
1860

1860

Welcome to Trattoria Palle D'Oro - Since 1860

Trattoria Palle d'Oro is a place where authentic Florentine cuisine lives on every day, just as it did in 1860, when it all began.

Within walls steeped in history and dishes prepared according to recipes passed down through generations, we offer a genuine experience made of true flavors, local ingredients, and heartfelt hospitality. Here, tradition is found in every gesture, every glass of wine, every smile.

Just a few steps from the Central Market and the Medici Chapels, Trattoria Palle d'Oro is a historic osteria that for over 150 years has been serving the simple, fragrant cuisine of Tuscany. Open for both lunch and dinner, it is the perfect place for a delicious break, a lunch with friends, or an intimate dinner, all in the spirit of conviviality.

The dining rooms, renovated yet faithful to their original soul, preserve the warmth of traditional osterias: welcoming spaces where you can enjoy good food, relax, and feel at home.

APPETIZERS

CROSTINI neri di chicken liver ^{1,12}	10
BRUSCHETTA with tomato ¹	10
CAPRESE with buffalo mozzarella and cherry tomatoes ⁷	14
EGGS OF COUNT MASCETTI (fried eggs with tomato and parmesan cheese) ^{3,7,9}	14
RAW HAM AND MELON ¹²	12
BEEF TARTARE with pecorino cheese and fruit mustard ^{7,10}	18
EGGS with truffle ³	20
CUTTLEFISH IN ZIMINO (stewed with spinach and tomato) ^{9,14}	15
LARGE PLATTER OF TUSCAN COLD CUTS AND CHEESES DOP ^{7,12} (for 2 people)	15 pp

FIRST COURSES

SPAGHETTI with garlic, oil and chili pepper ¹	12
SPAGHETTI CARRIER-STYLE ^{1,9} (tomato sauce with garlic, chili pepper and parsley)	13
FRESH RIGATONI with tripe ragù ^{1,9}	14
MUGELLO TORTELLI with beef ragù stuffed with potatoes ^{1,7}	15
SPAGHETTI FIACCHERAIA-STYLE ^{1,3,7} (with tomato and chili pepper, egg yolk and parmesan cheese)	16
PAPPARDELLE with wild boar	16
TOMATO BREAD SOUP with burrata heart ^{1,7}	15
RISOTTO with asparagus and burrata ⁷	16
SPAGHETTI with octopus ragù ^{1,9,12,14}	16
TAGLIOLINI with butter and truffle ^{1,7}	23

MAIN DISHES

ROAST PORK LOIN with potatoes	14
FLORENTINE-STYLE TRIPE (tomato-based, oven-baked with parmesan)	^{1,7,9} 15
ROAST BEEF (rump cut) with potatoes	18
PEPOSO IMPRUNETA-STYLE with braised carrots	¹² 16
GRILLED CHICKEN THIGH with potatoes	16
LIVORNO-STYLE SALTED COD with chickpeas (fried and served with tomato)	⁴ 18
OCTOPUS on potato cream, confit tomatoes and Taggiasca olives	^{1,4} 18
ISLAND-STYLE SEA BASS FILLET (oven-baked with potatoes and olives)	⁴ 22
SLICED BEEF with rosemary	24
GRILLED BEEF FILLET	28
BEEF FILLET with green pepper sauce	^{1,7,12} 30
SLICED BEEF WITH TRUFFLE	30
FLORENTINE STEAK (priced by weight)	6,80/hg

SIDES

MIXED SALAD	6
ROAST POTATOES	7
SAUTÉED SPINACH with chili pepper	7
FLORENTINE-STYLE PEAS (with ham)	7

DESSERTS

TIRAMISU ^{1,3,7}	6
CRÈME CARAMEL ^{3,7}	6
PANNA COTTA ³	6
CHEESECAKE with berries ^{4,7}	8
DARK CHOCOLATE CAKE with sea salt flakes ^{3,7}	8
VIN SANTO AND HOMEMADE CANTUCCI ^{1,12}	8

BEVERAGE

STILL/SPARKLING WATER	3
SOFT DRINKS (Coca-Cola, Fanta, Sprite, fruit juices)	4
BOTTLED BEER Nastro Azzurro	5
SPRITZ (Aperol, Campari, Hugo)	8
WINE BY THE GLASS	6/8
WINE IN A FLASK Half litre	14
WINE IN A FLASK 1.5 It	30
COFFEE	3
NATIONAL DIGESTIFS	5
PREMIUM LIQUEURS	8/10

COVER CHARGE	2,5
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Dear customers, please be informed that the products on our menu may contain the following substances that can cause allergies or food intolerances, or may have been frozen – Annex II of Regulation (EU) No. 1169/2011.
Allergens list: 1 cereals containing gluten and derivatives, 2 crustaceans and derivatives, 3 eggs and derivatives, 4 fish and derivatives, 5 peanuts and derivatives, 6 soy and derivatives, 7 milk and dairy products, 8 nuts, 9 celery, 10 mustard and derivatives, 11 sesame and derivatives, 12 sulphites and sulfur dioxide, 13 lupin and derivatives, 14 molluscs and derivatives.



 trattoriapalledoro@gmail.com

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www.trattoriapalldorofirenze.com

Via Sant'Antonino, 43/45R
trattoriapalldoro@gmail.com
+39 055 288 383