

DAL 2017

# CALISTRO

MANGIABEVIPIASTRA

## TORTELLI ALLA PIASTRA®

Gluten free +2

1979 /11 **vegan**

2 Tortelli with peanut butter and baked flavored pumpkin.

CARBOTORTELO /13

2 Tortelli con carbonara cream and bacon of "Grigio del Casentino"



INCAVOLATO /12 **vegan**

2 Tortelli with Zolfino beans cooked in a old way and kale chips.

FUNGAIOLO /14 **vegetarian**

2 Tortelli with provolone and shiitake mushroom from eco-friendly CirculaFarm Firenze.

SUPERIORE /13

2 Tortelli with crispy bacon of "Grigio del Casentino" and pecorino cream.



All the meat that we use comes from free-range porks in Casentino (AR) .

[www.grigiodelcasentino.it](http://www.grigiodelcasentino.it)

## FRITTI & PIATTI

SWEET FRIES /6 **vegetarian**

Served with spicy mayo.

RAVIOLI FRITTI /7 **vegetarian**

Fried ravioli full of ricotta e spinach, with vegan mayo and sage.

LA GALETTE CASTAGNE /13

Homemade crepes of chestnut flour served with shiitake mushroom of CirculaFarm Firenze, craft würstel of "Grigio del Casentino", pecorino cream and chive.



VELLUTATA /9 **vegetarian**

Seasonal soup (ask us what is available) with peanuts, creme fraiche, lime and ginger.

PIPE AND CHEESE /10 **vegetarian**

The famous "mac and cheese" with pipe pasta, Calistro's cheese cream and crumbled panko.

### DO YOU KNOW TORTELLO?

AN ANCIENT RECIPE OF CASENTINO VALLEY, NEAR AREZZO (TUSCANY).

A STREETFOOD PASTA MADE ONLY WITH FLOUR, WATER, OLIVE OIL AND SALT; INSIDE THERE IS A MIXTURE OF SMASHED POTATOES, TOMATOES AND SPICES. THE TORTELLO IS GRILLED DIRECTLY ON PLATE AND IT BECOMES CRUCHY SO YOU CAN EAT WITH YOUR HANDS.

CALISTRO IS THE FIRST IN FLORENCE (AND IN ITALY!) TO SERVE IT WITH SEASONAL TOPPINGS THAT CHANGE DEPENDING ON OUR CREATIVITY.

SERVICE /2

SIAMO A FIRENZE - VENIAMO DAL CASENTINO - MANGIABEVIPIASTRA

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All the gravies  
are homemade!

## PANINI

We enjoy taking inspiration from different culture and cuisine, putting them in our panini in a very Calistro style!

### CISPORCO /13



Bun with sausage of "Grigio del Casentino", cheddar, mayo aioli, tomatoes, iceberg salad, caramelized onions, crunchy bacon.

### SOSSIO PØLSER /12



Hotdog with würstel of "Grigio del Casentino", fresh and fries onions, pickled cucumber and remoulade sauce.

### RIBOLLITA BURGER /11 vegan

Multicereal bread with vegetarian burger, tomatoes and vegan mayo, radicchio, pickled seasonal fruits.

## DOLCE

### LATTAIOLO /5

Milk, cream, eggs and coffee cooked in water bath. A kind of creme caramel! Gluten free.

### DOLCE NERO /7 vegan

Cake of chestnut flour and cocoa, with veggy frosting and chocolate flakes. Gluten and milk free.

## CALIBRUNCH

Our brunch,  
only

Saturday and  
Sunday

11.30 - 15.00

Check the menu in our website!

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DELIVERY

ROBINFOOD - GLOVO - DELIVEROO

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## S O F T D R I N K S

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.Water (gas-nat)0,75 /2

.Water and mint /4

.Organic apple juice

from Casentino

Az. Agr. Albamora (AR) /5

.Coca Cola 0,33 vetro /4

.Bitterino 0,25 /3

## B Y T H E G L A S S

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.Prosecco /4

.Rosè /5

.Glass of wine from Casentino

red or white /5

.Amaro of Monaci Camaldolesi /4

## C A F F È

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.Espresso /1,3

.Decaf. /1,5

.American coffe /3

.Cappuccino /2

## A G R A R I A N B E E R

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A craft beer made in Casentino, where we are born and raised.

With the taste of woods and Appenino mountains.

That's our beer!

**OTÈ - Chiara, 4,8%, 33cl /6**

**TÒH - Ambrata, 6%, 33cl /6**

MADE BY

AZ.AGRICOLA "LA CAMPANA D'ORO" SOCI (AR)

## W O U L D Y O U L I K E O U R S P R I T Z ?

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### TONICO SPRITZ /7

Amaro Tónico, a typical liquor from Camaldoli monastery (Casentino), Prosecco and soda. Sweet and citrusy.

### ABETO SPRITZ /7

Amaro Tónico, a typical liquor from Camaldoli monastery (Casentino), Prosecco and soda. Sweet and balsamic.

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#### IMPORTANT INFOS

+It could be possible a little bit of contamination in the kitchen because Calistro uses food with gluten.

+All of our products can be frozen according to the regulations in force.

+If you have any allergies or intolerance we can show you the allergen menu.

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## R E D

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**AZ.AGR. ORNINA - Casentino**

Vallechiusa Rosso 2018

(sangiovese Canaiolo merlot) /22

**BENNICELLI - Perugia**

Sangiovese Merlot 2019 /18

Petit Verdot 2018 /24

**VILLA LA RIPA - Arezzo**

Peconio 2019 I.G.T Rosso Toscana

(sangiovese 100%) /22

**I BALZINI - Firenze**

Balze verdi 2020 (sangiovese,  
mammolo) /22

**PODERE PELLICCIANO - Pisa**

Sanminiatello 2019

(sangiovese, canaiolo colorino) /20

**ALBERTO MOTTA - Grosseto**

Ciliegiolo BIO 2021 (ciliegiolo 100%) /24

Morellino di Scanzano BIO DOCG 2021

(95% sangiovese 5% alicante) /20

**ANNA MARIA ABBONA - Cuneo**

Dolcetto 2019 (dolcetto 100%) /18

**BOVERI GIACOMO - Alessandria**

Barbera "Carassa" 2018

(barbera 100%) /20

**CALATRONI VINI - Pavia**

Pinot nero "Fioravanti" BIO DOC 2021

(pinot nero 100%) /24

## R O S È   A N D B U B B L E S

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**BENNICELLI - Perugia**

Pinot Grigio 2020 (macerato) /24

**VILLA LA RIPA - Arezzo**

Spazio Libero 2021 IGT Rosato

Toscana (sangiovese, sirah) /22

**I BALZINI - Firenze**

Balze rosa Rosato 2021

(sangiovese, merlot) /20

**LA VIGNA DI SARAH - Treviso**

Borgo Luna Brut BIO

(Glera 100%) /24

## W H I T E

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**AZ.AGR. ORNINA - Casentino**

Vallechiusa Bianco 2019

(malvasia toscana, trebbiano moscato)

/22

**BENNICELLI - Perugia**

Vermentino 2020 /20

**PODERE PELLICCIANO - Pisa**

Mafefa Bianco 2021

(malvasia bianca, grechetto,

vermentino) /24

**BORGHO PAGLIANETTO - Macerata**

Verdicchio "Terravignata" BIO 2021

(verdicchio 100%) /18

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WWW.CALISTROFFICIAL.COM

SEGUICI SU INSTAGRAM

SIAMO A FIRENZE - VENIAMO DAL CASENTINO - MANGIABEVIPIASTRA