

## SOFT DRINKS

**WATER (NAT/GAS) 0,75 CL /2**  
**APPLE JUICE "ALBAMORA FARMHOUSE" from Casentino /5**  
**COCA COLA (regular/zero) 0,33 CL /4**  
**BITTERINO( no alcohol) /3.5**  
**MELIJO (apple juice, tonic water, lime e fresh mint) /7**  
**TONIC WATER /4**

## WINE AND COCKTAILS

**GLASS OF RED OR WHITE FROM "CASENTINO" /5**  
**ROSÈ/5**  
**PROSECCO /4**  
**AMMAZZACAFFÈ /4**

## CAFFÈ

**ESPRESSO /1.3**  
**DECAF /1,5**  
**CAPPUCCINO /2**  
**CAPPUCCINO SOIA /2.5**  
**CAFFELATTE /2.5**  
**AMERICANO /3**

### CALISTRO TONIC /12

Gin tonic with " Nicchie di toscana" gin , made with erbs from Casentino served with Franklin indian Tonic, lemon zest and rosemary

### CALISTRO SBAGLIATO /8

Amaro of " Nicchie di Toscana", Campari bitter, prosecco with lemon zest and orange.

### ABETO SPRITZ /7

Prosecco, soda and Liquor of Monaci Camaldolesi "Lacrime d'abeto"; balsamic and sweet

### TONICO SPRITZ /7

Prosecco, soda and Liquor of Monaci Camaldolesi "Amaro Tonic"; sweet and citrusy

## BEER

A craft beer with the taste of our Casentino Valley.  
Made by "Birrificio Agricolo Fatucchio", Chiusi della Verna (AR)

**OTÈ (Golden ale, 4,5%, 33cl ) /6,5**

**TÒH (American Pale Ale, 5%, 33cl ) /6,5**

# PIATTI

## BRODO-LAMEN / 15 1,3,6,9,12

Meat and mushroom broth, with grilled pancetta, hard boiled egg pickled in soy sauce, kale chips and sage

## BOMBETTE DI CASTAGNE / 11 GLUTEN FREE 7,8

Chestnut polenta with bacon, grilled and served with taleggio fondue, rosemary and salt

## VELLUTATA / 9 GLUTEN FREE 8,11 VEGAN

Seasonal vegetables soup with ginger and mixed seeds on the top

# SIDES

## CHILI FRENCH FRIES/8 VEGAN FROM 1 TO 14

French fries served with vegan chili sauce

## RAVIOLI FRITTI /7 VEGETARIAN FROM 1 TO 14

Fried ravioli filled with spinach and ricotta, served with vegan mayo and sage

# TORTELLI ALLA PIASTRA

ALSO AVAILABLE GLUTEN FREE +2 (LIMITED AVAILABILITY)

## 1979 /12 1,5 VEGAN

2 Grilled tortelli with potatoes, served with stew pumpkin and peanut butter

## CUCCAGNA/13 1,4,7

2 Grilled tortelli with potatoes, served with herring, sour cream, crumble of rye bread, pickled cucumber, dill

## BELLY /14 1,6,10,11

2 Grilled tortelli with potatoes, braised bacon, coleslaw, sesame and spring onion

## BRIE-ACO /13 1,7,8,12 VEGETARIAN

2 Grilled tortelli with potatoes, brie, pan-fried radish with red wine, toasted almonds

## SBARBATELLO /12 1 VEGAN

Slice of grilled tortelli with potatoes, sugar beet hummus, crispy chickpea and curry, ginger and parsley

## DO YOU KNOW TORTELLO?

An ancient recipe of Casentino valley, near Arezzo (Tuscany). A streetfood pasta made only with flour, water and olive oil. Inside there is a mixture of mashed potatoes, tomatoes and spices. The tortello is grilled directly on plate and it becomes crunchy so you can eat with your hands! Calistro is the first and only in Florence (and Italy) to serve it with seasonal toppings that change depending on our creativity.

# PANINI

WE ENJOY TAKING INSPIRATION FROM DIFFERENT CUISINE AND COUNTRIES,  
PUTTING THEM IN OUR PANINI IN A VERY CALISTRO STYLE!

## DOUBLEPORCO /13 1,3,7,

Hamburger with double sausage, double cheddar,  
bacon jam and smokey mayo

## BAOCCALÀ /14 1, 4

2 Bao filled with codfish "in umido" (tomato sauce) olives  
and capers, cabbage and flakes of fried onions

## PANELLASANDO /12 VEGANO 1,6,12

Sandwich bread filled with Sicilian panella (chickpeas  
flour fried), vegan sriracha mayo and fresh spinach

## KIDS MENU /12

1 TORTELLO WITH HAM AND CHEESE

OR

HAMBURGER OF SAUSAGE, CHEDDAR AND AIOLI MAYO

DRINKS

APPLE JUICE OR 1/2 LT WATER OR COCA COLA

### COVER CHARGE 2

#### ALCUNE INFO IMPORTANTI

+ VI RICORDIAMO CHE CALISTRO MANIPOLA GIORNALMENTE NEI SUOI AMBIENTI MATERIE PRIME CONTENENTI GLUTINE, PER TANTO È POSSIBILE LA  
CONTAMINAZIONE DEI PIATTI.

+ TUTTI I NOSTRI PIATTI POTREBBERO ESSERE STATI ABBATTUTI E CONGELATI RISPETTANDO LE NORMATIVE DI HACCP VIGENTI.

+ LE INFORMAZIONI CIRCA LA PRESENZA DI SOSTANZE O DI PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE, COME PREVISTO DAL REGOLAMENTO UE  
1169/2011,

SONO VISIBILI CON GLI APOSITI NUMERINI ACCANTO AL NOME DI CIASCUN PIATTO (DI SEGUITO LA LEGENDA):

1 GLUTINE - 2 CROSTACEI - 3 UOVA - 4 PESCE - 5 ARACHIDI - 6 SOIA - 7 LATTE - 8 FRUTTA A GUSCIO - 9 SEDANO - 10 SENAPE - 11 SESAMO - 12  
SOLFITI - 13 LUPINI - 14 MOLLUSCHI