

DAL 2017

CALISTRO

MANGIABEVIPIASTRA

TORTELLI ALLA PIASTRA®

Gluten free +2

PUPO / 10 vegetarian

2 Tortelli with pecorino sauce, caramelized onions, and peanuts.

ROSBIF / 12



2 Tortelli with pork loin of Grigio del Casentino, peas cream, and gravy sauce hm.

MARYLOU / 10 vegan

2 Tortelli with dry tomatoes pesto, vegan mayo hm, fresh spinach, and almonds.

CUCCAGNA / 11

2 Tortelli with herring fillet, coleslaw, crumble of multicereal bread, and parsley.

GRIGIO / 12



2 Tortelli with capocollo of Grigio del Casentino, burrata cheese, and zuchinis.

A PARTE

SWEET FRIES/ 6 vegetarian

With spicy mayo hm.

RAVIOLI FRITTI/ 7 vegetarian

Fried ravioli with spinach and ricotta served with vegan mayo hm with sage.

CHEESE POP / 5 vegetarian

Pop corn flavored with pecorino and pepper.

PANCIANELLA / 8

Crunchy bread with fresh tomatoes, cucumber, onion, origan served with burrata and crunchy bacon.

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 it depending on our creativity.

SERVICE / 2

ALL THE GRIGIO MEATS ARE BORN AND RAISED IN A SEMI-BRADES METHOD BY WWW.GRIGODELCASENTINO.IT

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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 hm, tomatoes, iceberg salad, caramelized onions, crunchy bacon.

SOSSIO PØLSER / 11



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

CALISTR-O-FISH / 13

Bun with fried codfish and potatoes burger with panko, tzatziki sauce hm, cabbage, tomatoes and cheddar.

BETA / 10 vegan

Multicereal bread with beetroot and chickpeas burger, vegan mayo, fresh spinach and pickled seasonal fruits.

DESSERT

LATTAILOLO / 5

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

S'MORE / 6

An america dessert with digestive biscuits hm, marshmallow and chocolate.

OF THE DAY / 6

Ask us what we've done!

TAGLIERE / 20

Grigio del Casentino salami, cheese, fruit, honey, moustard, dried fruit and our tortello.
The best to share during happy hour time.

BRUNCH / 25

SATURDAY AND SUNDAY 11.30-15.00

Tortello alla piastra with crispy bacon, scrambled eggs and cinnamon, rocket and peanuts.

Bagel with sausage and stracchino cheese cook in the oven and served with salad and dried fruit.

FruitSando! Typical Japanese dessert: whipped cream and fresh fruit into a sando bread.

WATER, COFFE AND ONE DRINK FOR FREE

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DELIVERY
ROBIN FOOD - GLOVO - DELIVEROO

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SOFT DRINKS

Water (gas-nat) Bottle 0,75 / 2
Mint and milk / 4
Juices BIOBACCHE 0,33 / 5
Coca Cola 0,33 vetro / 4
Bitterino (no-alchol aperitivo) / 3

BY THE GLASS

Prosecchino / 4
Rosato / 5
Red and white wine from Casentino / 5
Amaro (liquor) of Camaldoli
monastery (Casentino) / 4

CAFFÈ

Espresso / 1,3
Decaffeinated / 1,5
American coffe / 3
Cappucino / 2

AGRARIAN BEER

AZ.AGRICOLA
LA CAMPANA D'ORO - Casentino
Guelfa (Blonde, unfiltered and not
pasteurized - 4,8%) / 6
Ghibellina (Amber, unfiltered and
not pasteurized - 6%) / 6

COCKTAILS

ABETO SPRITZ/ 6
Our version of the famous Spritz, with
Lacrime d'Abeto, a balsamic liquor
from Camaldoli monastery (Casentino)

TONICO E COLA / 7
Amaro Tónico, a typical liquor from
Camaldoli monastery (Casentino), cola
and lime.

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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ROSSI

AZ.AGR. ORNINA - Casentino

Ornina I.G.T Toscana Rosso 2017
(80% sangiovese 20% canaiolo) / 24

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

ROSATI E BOLLE

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

BIANCHI

AZ.AGR. ORNINA - Casentino

Vallechiusa Bianco 2019
(malvasia toscana, trebbiano moscato) /
22

BENNICELLI - Perugia

Vermentino 2020 / 20

VILLA LA RIPA - Arezzo

Namaste' 2021 (trebbiano, malvasia
bianca) / 18

PODERE PELLICCIANO - Pisa

Mafefa Bianco 2021
(malvasia bianca, grechetto,
vermentino) / 24

BORG PAGLIANETTO - Macerata

Verdicchio "Terravignata" BIO 2021
(verdicchio 100%) / 18

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