



Appetizers

Vegetable flan on Gran Riserva cream from Fattoria il Palagiaccio and pepper reduction _____ € 19,00
1-3-7-9

Marinated tuna fillet with julienne vegetables in extra virgin olive oil _____ € 24,00
4-9

Quenelle of Sicilian shrimp tartare, gazpacho ingot and avocado guacamole _____ € 25,00
1-2

Grilled octopus tentacle with its mayonnaise on celeriac and truffle cream _____ € 24,00
7-9-14

Tempura egg yolk with pistachio crust, seasoned bacon and pecorino cheese sauce _____ € 23,00
1-3-5-7-8

Homemade smoked duck breast with citrus fruits with Grand Marnier pearls and salad _____ € 23,00
with pomegranate
3-12

Platter of cold cuts from the Val di Chiana and cheeses and jams _____ € 22,00
#7

Allergy advice



Mauro Forte
Executive Chef

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First Courses

Asparagus cream with seared scallops and black pepper savory biscuit _____ € 20,00
1-3-7-8-14

Lobster stuffed flakes with its sauce and truffle from the Tuscan Selection _____ € 30,00
1-2-3-9-12

Risotto in wafer with cheese, pepper, bacon and egg yolk marinated in paprika _____ € 25,00
3-7-9-12

Potato and sea bass gnocchi on mullet and wild fennel ragout _____ € 26,00
1-3-4-12

Mini paccheri from Gragnano with fresh yellow and red cherry tomatoes from _____ € 24,00
Vesuvius and smoked aged ricotta
1-7-9

Maltagliati with herbs and chopped beef with rosemary _____ € 23,00
1-3-9-12

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Second Courses

Darna of sea bass with potato crust and caramelized Certaldo onion _____ € 33,00
4-12

Turbot, Empoli artichokes, white wine from San Gimignano and seared cherry tomatoes _____ € 36,00
4-12

Pork tenderloin in sweet pepper crust, pecorino cheese fondue and vegetables _____ € 32,00
1-3-7-9-12

Lamb chop with golden bread, anchovy mayonnaise with garlic and fresh tomato _____ € 34,00
1-3-4-5

Sliced beef with aromatic oil and grilled vegetables _____ € 32,00

Seitan with sesame seeds and soybeans, sweet and sour Borrettane onions _____ € 23,00
1-5-6-9-10-11

Florentine steak _____ € 80,00 per Kg

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Dessert

Sorrento lemon delight _____ € 13,00

1-3-5-7-12

Dark chocolate and raspberry Bavarian chocolate bar _____ € 13,00

1-3-5-7-8

Pistachio burnt cream _____ € 13,00

3-5-7-8

Pineapple, mint and yogurt foam with fresh blended strawberries _____ € 13,00

7

Typical Neapolitan pastiera with vanilla bean sauce _____ € 13,00

1-3-7-8

Puffed mascarpone with coffee crumble and bitter cocoa _____ € 13,00

1-3-7-8

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Ciro Tasting in Florence _____ €78,00 per person min for two

Eggplant parmigiana with buffalo mozzarella PDO

1-5-7-9

Spaghettone XXL from Gragnano with clams from the Tyrrhenian Sea

1-12-14

Sea bass fillet in crazy water

3

Sorrento lemon delight

1-3-7-8-12

Vegetarian Tasting _____ €72,00 per person min for two

Vegetable flan on Gran Riserva cream from Fattoria il Palagiaccio and pepper reduction

1-3-7-9

Mini paccheri from Gragnano with fresh yellow and red cherry tomatoes from Vesuvius and smoked aged ricotta

1-12

Seitan with sesame seeds and soybeans, sweet and sour Borrettane onions

1-5-6-9-10-11

Pineapple, mint and yogurt foam with fresh blended strawberries

7

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Fish Tasting

€ 94,00 per person min. for two

Quenelle of Sicilian shrimp tartare, gazpacho ingot and avocado guacamole

#1-2

Potato and sea bass gnocchi on mullet and wild fennel ragout

1-3-4-12

Turbot, Empoli artichokes, San Gimignano white wine and seared cherry tomatoes

#4-12

Pistachio burnt cream

3-5-7-8

Meat tasting

€ 86,00 per person min. for two

Tempura egg yolk with pistachio crust, seasoned bacon and pecorino cheese sauce

#1-3-5-7-8

Risotto in wafer with cheese, pepper, bacon and egg yolk marinated in paprika

#3-7-12

Pork tenderloin in sweet pepper crust, pecorino cheese fondue and vegetables

#1-3-7-9-12

Puffed mascarpone with coffee crumble and bitter cocoa

1-3-7-9-12

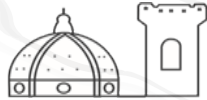
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FIRENZE HACCP

AVVERTENZA ALLERGIE ALIMENTARI ALLERGY ADVICE

Gentile cliente, negli alimenti venduti dalla nostra azienda possono essere presenti gli allergeni di seguito elencati come ingredienti o come tracce.

Per informazioni, chiedi il Menù Allergeni al nostro personale.

Dear customer, the allergens listed below may be present in foods sold as ingredients or as traces. Ask our staff for Allergens Menu.

1  Cereali contenenti GLUTINE : grano, segale, orzo, avena, farro, kamut (grano khorasan) e tutti gli alimenti che contengono questi cereali Cereals containing GLUTEN : wheat, rye, barley, oats, spelt, kamut	2  CROSTACEI : gamberi, granchio, aragosta, scampi... CRUSTACEANS	3  UOVA prodotte da tutti i volatili di allevamento EGGS produced by all breeding birds	4  PESCE FISH
5  ARACHIDI PEANUTS	6  SOIA SOYBEANS	7  LATTE (latte secreto dalla ghiandola mammaria di animali di allevamento), LATTOSIO MILK secreted by the mammary gland of farmed animals, LACTOSE	8  FRUTTA A GUSCIO : mandorle, nocciole, noci, noci di acagiù (anacardi), noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland NUTS : almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts
9  SEDANO CELERY	10  SENAPE MUSTARD	11  Semi di SESAMO SESAME SEEDS	12  Anidride solforosa e SOLFITI in concentrazioni superiori a 10 mg/kg o 10 mg/litro: vino e alcuni alimenti conservati Sulphur dioxide and SULPHITES
13  LUPINI LUPIN	14  MOLLUSCHI : polpo, totani, cozze, vongole, ostriche, calamari, seppie... MOLLUSCS		

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