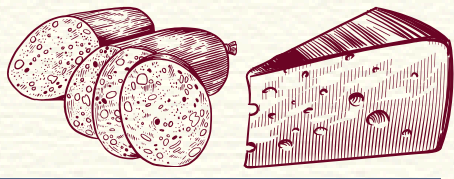


OUR WELCOME



GRANDE ANTIPASTO DELLE NOSTRE FATTORIE | 22

A genuine taste of Tuscany: local cured meats, aged pecorino cheese, and a variety of traditional crostini. Recommended for two people.

PERFECT FOR TWO

SELEZIONE DI FORMAGGI | 16

A tasting experience of Tuscany's finest dairy products: fresh, aged, flavored, and bloomy rind cheeses, each one celebrated for its unique taste and texture.

PERFECT TOGETHER

BRUSCOTTO DELLA TRATTORIA | 9,80

A twist on the classic bruschetta: toasted Tuscan bread with blanched and seared whole tomato, garlic, fresh basil, stracciatella cheese, EVO olive oil, and a touch of black pepper.

CHIANINA TARTARE | 16,50

Premium IGP Chianina tartare, seasoned with extra virgin olive oil from Podere Il Pozzo and aromatic Maldon salt.

RADICCHIO FIORE DI TOSCANA | 12,50

Oven-baked red radicchio with balsamic vinegar, Tuscan pecorino, chestnut honey, and toasted walnut crumble.



THE TRATTORIA EXPERIENCE

CARBONARA SFIZIOSA (PISTACHIOS) | 17,50

Handmade Pici pasta with crispy guanciale, Pecorino Romano DOP, egg yolk, and crushed pistachios.

BEST QUALITY

PICI ALLA CARBONARA | 13,80

Handmade Pici pasta with aged guanciale, Pecorino Romano DOP, and egg yolk.

PICI ALLA MARIO | 13,50

Handmade Pici pasta with crispy aged guanciale and tomatoes.

PICI SUL CINGHIALE (WILD BOAR) | 13,50

Handmade Pici pasta with a traditional slow-cooked wild boar ragù.

PICI CACIO E PEPE | 13

Handmade Pici pasta with Pecorino Romano D.O.P. and Brazilian black pepper.

PACCHERI A MODO MIO | 13,50

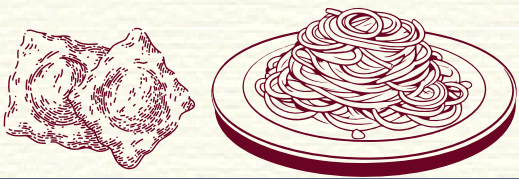
Handmade Paccheri pasta (short) with a blend of spices, fresh garlic, chili pepper, Grana cheese, and Pecorino Romano DOP.

UN'ESPERIENZA AL TARTUFO

Our chef has selected a series of house dishes to pair with premium **black truffle**, making your experience **unforgettable** | +10



PASTA SPECIALTIES



TORTELLI IN ROSSO | 15,80

Handmade potato Tortelli with lightly seared whole tomato, garlic, and fresh basil.

PACCHERI DELLA TRATTORIA | 13,80

Handmade egg Paccheri pasta with a creamy pumpkin sauce, Sbriciolona di Siena (a traditional Tuscan sausage), and Pecorino "Il Grezzo", aged in extra virgin olive oil.

PICI O PACCHERI AI 4 SUGHI | 36 (18 euros per person)

Minimum 2 People:

Pasta sautéed in extra virgin olive oil, served with our exclusive and traditional sauces: Beef Ragù , Wild Boar Ragù, Fresh Tomatoes Suace, Creamy Pumpkin sauce. (Optional: Tuscan liver pâté or white ragù with dark chocolate fondant +2€ per portion.)

BEST SELLER

DOLCI RAGGI DI LUNA | 16,30

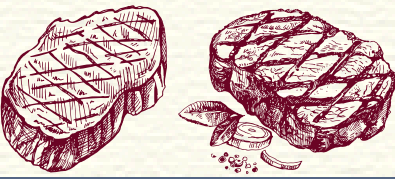
Handmade Mezzelune (half-moon pasta) filled with creamy aged pecorino and pears, served with butter and sage, topped with Parmesan shavings.

PICI DEL CAVATORE | 19,30

Handmade Pici pasta with Pecorino Romano DOP, crispy guanciale, and fresh truffle.

TORTELLI ALLA MAREMMANA | 15,80

Handmade potato Tortelli in the Maremma style, with white veal ragù and dark bitter chocolate fondant.



PREMIUM CUTS

FILETTO DI MANZO ALLA GRIGLIA | 26

250g of grilled beef fillet, selected by our Chef.

TAGLIATA RUSTICA DELLA TRATTORIA | 28,80

Beef tagliata (250g) served with crispy roasted potatoes, guanciale crumble, and caramelized red onions.

EXPLOSION OF FLAVORS

TAGLIATA DI POLLO MEDITERRANEA | 19,80

Grilled marinated chicken tagliata (250g), served on a bed of wild arugula with sun-dried tomatoes, shavings of Parmigiano Reggiano DOP, and a balsamic vinegar reduction.

BURGER DELLA TRATTORIA | 19,80

Chianina beef burger (200g), lettuce, Mortadella di Siena, onion jam, and Pecorino "Il Grezzo." Served with roasted potatoes.

BIG BLACK ANGUS BURGER | 21,30

Black Angus burger (285g), five-grain bread, smoked scamorza cheese, iceberg lettuce, our balsamic ketchup, and onion jam. Served with roasted potatoes.

PULLED PORK BURGER | 18,30

Pulled pork (shredded pork) burger (200g), five-grain bread, iceberg lettuce, balsamic BBQ sauce, and onion jam. Served with roasted potatoes.

Gourmet

Gourmet

Gourmet



CHIANINA IGP T-BONE STEAK, WHITE CHIANINA HEIFER STEAK ON THE BONE | 85 €/KG

A premium cut of meat, tender and flavorful—true to tradition. Honest, simple, and deeply satisfying.



CONTORNI SELEZIONATI



PATATE ALLA GHIOTTA | 6,50

Golden roasted potatoes, flavored with Mediterranean herbs and a touch of saltiness that makes them irresistible.

CANNELLINI ALLA SALVIA | 6

Soft and creamy cannellini beans sautéed with extra virgin olive oil and fragrancd with garlic and sage.

RATATOUILLE DI VERDURE AL FORNO | 7

A mix of fresh seasonal vegetables, slowly roasted in the oven to enhance their natural flavors.

RADICCHIO AL FORNO | 6,50

Oven-roasted red radicchio, seasoned with aromatic extra virgin olive oil.

INSALATINA | 5

A fresh, seasonal mixed salad.



BIG SALADS

CATERINA DE MEDICI | 11,40

Iceberg lettuce, red radicchio, crunchy walnuts, shavings of Pecorino "Il Chiantigiano," sun-dried tomatoes, and a balsamic vinegar reduction.

CAESAR SALAD | 13,80

Crispy iceberg lettuce with light Caesar dressing made with Parmesan and garlic, grilled marinated chicken with herbs, shavings of Parmigiano Reggiano DOP, and croutons.

CAPRESE RUSTICA | 10,40

Crispy iceberg lettuce, Pachino cherry tomatoes, fior di latte mozzarella, black olives, capers, and fresh basil oil.

EXTRAS OR ADD-ONS

Stracciatella +2,5 | Burrata +4 | Buffalo Mozzarella +4

VEGAN DISHES

VEGETARIAN DISHES

DAL 1870

RINOMATA D·I·T·T·A BELLINI

L'ARTE DEL GUSTO

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Rinomata Ditta Bellini is part of the MY ACCADEMY S.r.l. group and donates a portion of the cover charge to the Il Sicomoro Social Cooperative, an organization that provides assistance to mothers in difficulty with minor children.

COVER CHARGE | 3

La storia della Rinomata Ditta Bellini affonda le sue radici nella tradizione agricola di famiglia, che sin dalla fine dell'Ottocento ha coltivato e distribuito prodotti delle proprie fattorie: formaggi, salumi, ortaggi, olio extravergine d'oliva e vini pregiati. Negli anni '50, la Ditta Fratelli Bellini ampliò i suoi orizzonti, esportando i propri vini oltre i confini italiani, dapprima in Europa e poi negli Stati Uniti.



Oggi, giunta alla quinta generazione, la famiglia Bellini continua ad espandere il proprio mercato internazionale, con un'attenzione sempre maggiore alla qualità e all'innovazione. Pur restando a conduzione familiare, l'azienda ha saputo coniugare tradizione e rinnovamento, adottando tecnologie all'avanguardia per esaltare l'eccellenza dei suoi vini. Un impegno costante che si riflette in ogni bottiglia, ambasciatrice di un territorio ricco di storia e passione.

Nel 2025, Andrea, erede del ramo vinicolo della famiglia, e Michael, rinomato ristoratore fiorentino, decidono di aprire un punto vendita dei prodotti tipici della Rinomata Ditta Bellini, affiancato da un bistrot dedicato alla cucina toscana. Qui, i sapori autentici del territorio incontrano una visione gastronomica moderna, dando vita a un'esperienza culinaria unica. Seduto al ristorante della Rinomata Ditta Bellini, ti aspetta un viaggio nei sapori di un tempo, reinterpretati con eleganza e passione.



The history of the Renowned Bellini Company is deeply rooted in the family's agricultural tradition, which since the late 19th century has produced and distributed cheeses, cured meats, vegetables, extra virgin olive oil, and fine wines from its own farms. In the 1950s, the Bellini Brothers expanded their reach, exporting wines beyond Italy, first to Europe and later to the United States. Now in its fifth generation, the Bellini family continues to grow its international presence, with a strong focus on quality and innovation. Still family-run, the company has successfully combined tradition and modernity, using cutting-edge technology to enhance the excellence of its wines.



In 2025, Andrea, heir to the family's winemaking branch, and Michael, a renowned Florentine restaurateur, decided to open a store showcasing the typical products of the Renowned Bellini Company, alongside a bistro dedicated to Tuscan cuisine. Here, the authentic flavors of the region meet a modern culinary vision, creating a truly unique dining experience

Andrea - Michael

ENGLISH

DAL 1870

RINOMATA D·I·T·T·A BELLINI

L'ARTE DEL GUSTO

ME NÙ FOOD



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