

Special Edition

FIRENZE, SATURDAY
SEPTEMBER 8TH 1979

CIBRÈO

RISTORANTE
& COCKTAIL BAR

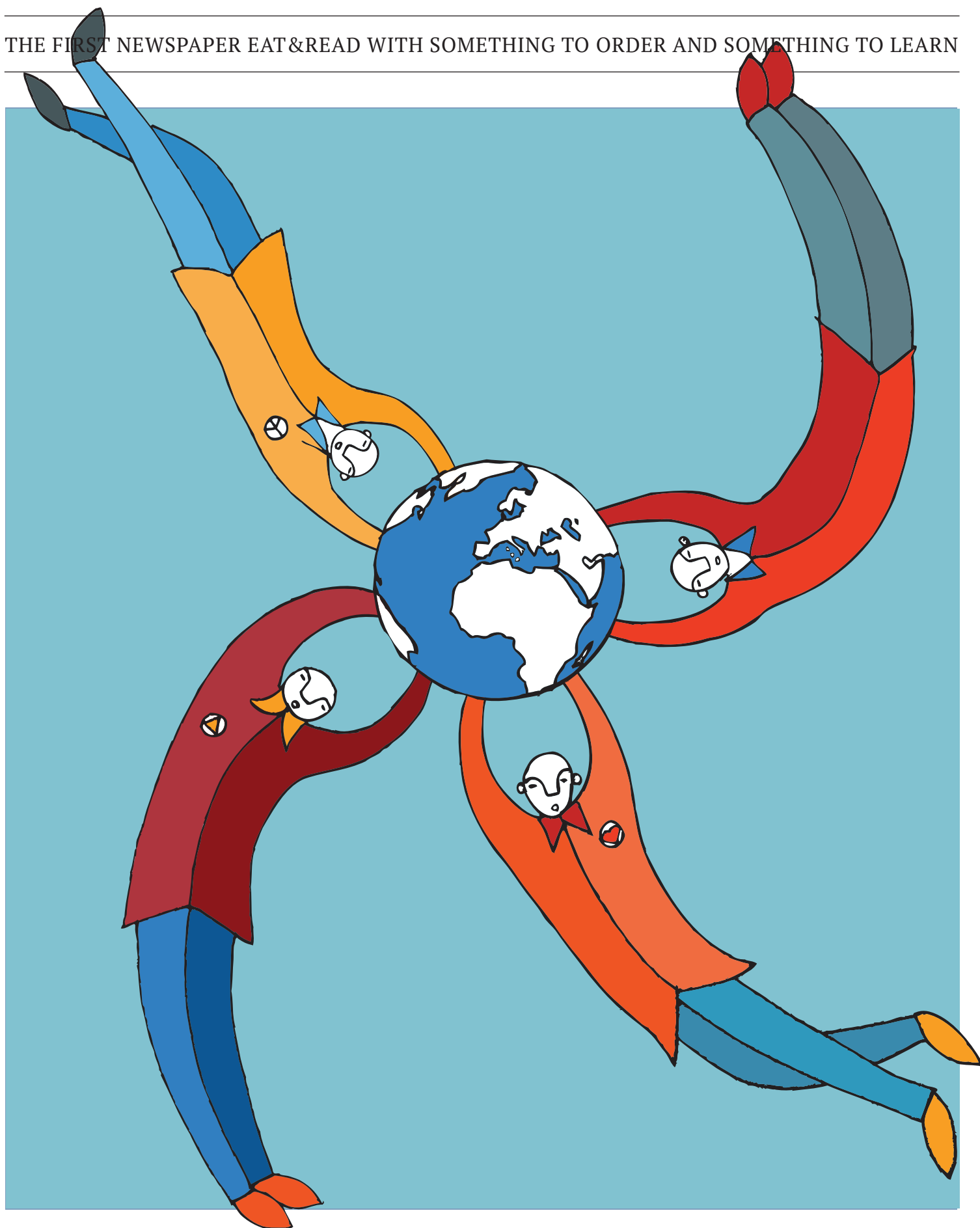
L'Orto Bioattivo
di Firenze



THE GARDEN WITH THE SOUL.
*Andrea's bioactive culture among
Cistercian practices and virtues
of symbiosis.*

www.ortobioattivo.com

THE FIRST NEWSPAPER EAT&READ WITH SOMETHING TO ORDER AND SOMETHING TO LEARN



Good food nourishes the soul

Quote of the day

Tuscan hills, with their famous farms, villas, villages that are almost cities, in the most moving countryside that exists.

(Fernand Braudel)

A GASTRONOMIC JOURNEY TO UNEARTH THE BEST SEASON'S RAW MATERIALS

Anti-flu tripe salad

If you have a kilo of pink tripe- from our tripe mongers with their steam cauldro-

sand not the whites stuff bleached with sodium hydroxide that's found in most of Europe - you can

and should cut it into strips 1/2 centimeter wide and 4 in length, immerge in plenty of water with vinegar,

the same thing you've done in the Florentine tripe recipe. Rinse it 5 times with running water, making

sure all the stinky fat molecules have vanished. Drained and dried, it can already be eaten with salt. I never

resist. Try it and you'll understand. Back to the kilo of tripe, add chopped red onion, 2 carrots and a celery heart, chopped with a knife or mezzaluna knife.

Two garlic cloves, minced, half a glass of extra virgin, and a 4 spoonfuls of red wine vinegar, ground chili pepper, pepper and salt to taste, all mixed with a spoonful of minced parsley will complete the alchemy of this powerful cure for the flu.

Serving 10-15 people: 1 kilo tripe, 2 small onions, 1 celery heart, 1 carrot, 4 table-spoons red vinegar, 1/2 glass of extra virgin, 1 table spoon chopped parsley, 4 garlic cloves, salt, pepper and red chilli.

The miraculous alchemy of bread dipped in sauce
If you are cooking while somebody keeps trying to tell you a sad but trivial story, to persuade him to keep quiet about the little misfortunes of life, our own and others', without being



ENTRÉE

A BUNCH OF GOOD THINGS

€26

A Selection of the Best Products of the Daily Market by Cibrèo Ristorante & Cocktail Bar
1 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12

GOLDEN TOMATO

€14

Salad of Yellow Datterino, "Tigrato" Tomato, Piennolo Tomato from Vesuvius, Camone, Black Tomato and Strawberries, Dressed with Burnt Black Garlic Oil
12 |

L'INVIDIA

€14

Warm Leek Salad with Endive and Walnut, Topped with Burnt Leek Oil
8 |

FROM THE SEA

€26

Squid Tagliatella with Its Black Ink
4

THE OYSTERS

€10

Fine Brittany Oysters Served with Pickled Spring Onions
12 - 14 |

THE POCHÉ

€22

Poached Egg Served on Our Mashed Potato, Covered with Parmigiano Cheese Cream, Extra Vergin Olive Oil and Katsuobushi
3 - 4 - 7 |

THE CIBRÈO PATÉ

€22

Free Range Chicken Liver Paté Served with Toasted Brioche Bread Made in Our Kitchen and Candied Citrus
1 - 3 - 7 - 9 - 12

THE WILD SKEWER

€25

Grilled Wild Pork Belly Skewers from Casentino Accompanied by Fennel-Rosemary-Sage Flavoured Extra Virgin Olive Oil

BEEF TARTARE WITH MOTHIA SALT

€30

Hand-cut Beef Tartare Seasoned with Extra Virgin Olive Oil and Mothia Salt, Served with Quail Egg Yolk, Cantabrian Anchovies, Horseradish, Capers and Our Homemade Grain Mustard
3 - 4 - 10 |

rude, try an emotional counter-attack. Ask him to dip a toasted round of bread in anything that happens to be boiling at the moment.

For this purpose, even a pot of broth will do. In this case, put the toasted rounds of bread on warmed plates and give your guest a fork.

But if you are cooking tomato sauce or meat sauce, you will attain your goal of precious silence, smiling and praying as you give

your friend the chance to oil his hands in the beauty of life.

You will immediately see the effects of the one, the dipped bread, and the other, prayer, on his face.

Redone boiled beef, also called francesina

Thinly slice an absurd amount of red onions. Wilt them in abundant extra virgin in a large low pot, then add water to soften

the onions. When the water has evaporated onions will continue to cook in the extra virgin. It's a job that calls for patience and a wooden spoon. Heat, stirring dexterity, until the onions turn blond and then become perfectly



MENU INFO



GLUTEN FREE



LACTOSE FREE



VEGETARIAN



VEGAN

Water: €5 | Coffee: €3,50
Cover charge: €3,50 per person

sautéed to a color beyond copper, fully bronzed. Add a few garlic cloves, depending on the proportion of the onions and the boiled beef, and on how much you love garlic. Use two of four bay leaves, crushing to smell their strength and measure their



taste, bearing in mind that the resulting pan juices should be sapid enough to sauce the thin slices.

There are endless variations, one well-loved example is adding 3 garlic cloves, 4 ripped sage leaves, and a tiny bit of minced rosemary, gently tossed in the pot a few minutes before the red wine.

If you don't have these ingredients, open your pantry.

You'll find in the back, on the right, that jar of Dijon mustard, that, if you're not French, you've forgotten for months. Well, while the red wine is evaporating, add 3-4 teaspoons.

I've never understood why this optimum Frenchified version is called English roast beef by my mother.

Finally, this variation is my favorite and can be made stovetop or in an oven with a capacious grill. Make an incision with a long slim knife that goes through the length of the meat. Make an abundant mince of sage, rosemary, lemon zest and garlic, mixed with salt and abundant pepper. With a teaspoon and your fingers, evenly staff the incision.

If cooking in a pot, follow the same timing and procedure as the first version above. If baking in the oven, surround the meat with little potatoes, cut into pieces, drizzled with abundant extra virgin. Quickly brown the meat with the grill

power. Bear in mind that fresh leaves have excess bitter chlorophyll and defects in their fragrance.

A hint of canned tomato will stop the cooking process; then add the boiled beef in little pieces and, eventually, a

cup of broth if it's too dry.

You'll note that some pieces will be tender and whole, others will shred. I don't know which I prefer. In either case this dish requires abundant pepper although only with the shredded

meat you should add a variable quantity of fried potatoes - which I'm amused to call Pelliccia's stew, lots of potatoes and very little "ciccia", meat. Bear in mind that this dish needs to rest when it's finished so that flavors combine with

their scents and moods.



When the pieces of meat are whole, in my city, for some unknown reason this dish is called Francesina. I like to think, knowing of our amusing and well known competition with the French, that someone, to win a personal challenge, dedicated the idea of boiled beef recooked with onions to a young Frenchwoman.

Roast beef
You need to buy a kilo and four-six hundred grams of beef rump. If this cut has been prepared by an expert it will be trapezoidal in shape. You need to own (forever) a deep pot that you'll need for violent and complete roasting, in this case in two centimeters of extra virgin. Turn the meat on its three sides until completely dark bronze color, 10-12 minutes.

Stop the cooking process with a glass or two of red wine, obviously Chianti.

Turn off the heat, let meat rest and that's all it takes, rare roast beef: its unctuousness will settle with its humors and the evaporated wine.

Salt and pepper to



away. Look for real chicken, raised well, with their heads, combs and wattles whole, and if you're unable to bone the necks ask your trusted chicken seller to do it with professional ease. For each chicken neck prepare a stuffing with 50 gr lean beef, finely ground twice, and mixed with 10 gr of Parmigiano and 20 gr crustless bread softened in milk. Add one whole egg to give it body. A hint of a hint of nutmeg and a microscopic amount of ground black pepper are added to the



FIRST COURSES

CAVATELLI PASTA WITH "CRUSCO AND SANTO" €18
Cavati Pasta with Senise Crusco Pepper, Cantabrian Anchovies and the Crust of Our "Santo" Bread
1 - 4 | 🍴

THE TOMATO RISOTTO €22
Risotto Made with Tomato Water, Mozzarella di Bufala Campana and Basil
7 | 🍴 🍷

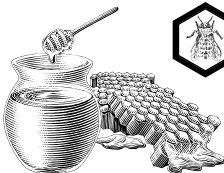
AGLIO, OLIO & BOTTARGA €24
Gragnano Durum Wheat Spaghetti with Sardinian Mullet Bottarga and Lemon Scent
1 - 4 - 14 | 🍴

STOLEN TAGLIOLINO €18
Tagliolini Pasta Made in Our Kitchen, with "Cacio & Butter" and Black Truffle
1 - 3 - 7 | 🍷

LIKE A CANNELLONE €20
Fresh Egg Pasta and Spinach Cannelloni, Stuffed with Ricotta Cheese, Accompanied by Cibrèò Ragù
1 - 3 - 7 - 9 - 12

THE PLIN REDUCTION €22
Classic Plin Stuffed with Beef Tail Slowly Braised in Wine, Parmigiano Cream, Brown Stock Reduction and Noalya 85% Extra Dark Chocolate
1 - 3 - 7 - 9 - 12

MIELE BALLINI
Honey from Elba Island



From "Orto dei Semplici" in Rio dell'Elba, the nectar of the former cyclist who speaks to the bees

The best from the nature.

which shouldn't take more than 20 minutes, remove the meat from the oven.

Finish cooking the potatoes roasting them as much as possible.

Slice the meat which should be, even with this method, decidedly rare, dress with the pan juices and potatoes, suggesting that your guests spread the herbal stuffing on each slice.

Various stuffed chicken necks
Look for chickens that have been raised with intelligence, beg for those with necks that have fallen under an ax that resonates on a cutting board from a revolution called, in other times, the "fifth quarter", a solution utilized by the highly creative working class as a response to deprivation with nutrition wisdom. Common sense chased hunger

mixture as well as a teaspoon of minced celery and lemon zest from a few strokes on the “apple” side of a grater. Fill the neck, from a pastry bag, with

the stuffing- don’t use too much stuffing, and close the neck with a knotted string. Double the quantities if you’ve got two

necks. Slowly simmer in a pot with water politely salted and flavored with onion, celery, carrot and a clove and, if you don’t have any good

basil, you can add a little bunch of parsley. After 30 minutes remove the neck from the broth and cool. Slice 4 mm thick and serve with

a good mayonnaise made with true extra virgin and lemon (the nice broth can be used for a soup with small pasta or rice dressed with

butter and Parmigiano). Another way to use the neck is to slowly braise it in meat sauce or a simple tomato sauce. In either case, dress



your pasta, let’s say maccheroni, with one of the two sauces and then serve this unparalleled dish, with slices displayed around the pasta, dressed with the oily or tomato-y condiment. A sprinkling of Parmigiano, in this case, is obligatory. If you’re wise and have made potato gnocchi, it goes without saying, that when you dress them they’ll be tasty. But I swear that if you try them dressed with meat sauce, breaking the stuffed neck into it, with each forkful you’ll raise your eyes to heaven for universal thanks.

Florentine tripe
I don’t know if it’s possible to find tripe of the quality supplied by our tripe mongers elsewhere. Therefore, only attempt to make this dish if you’ve decided to live in Florence for two days or the rest of your life. You can’t trust Divine Providence. In fact our tripe, not bleached with improbably diabolic sodium hydroxide, is cleaned daily by a Cooperative of Florentine trip mongers with sweet steam cauldrons. Tripe freed from smelly molecules that vanish with this thousand year old technique.



How much knowledge does it take to make tripe that remains pink?
How much artisanal insistence to wash it, as my mother suggests, once it’s in your kitchen, in abundant

water and vinegar, after having sliced it into thin stripes 1 centimeter wide, 4 centimeters long. Five rinses in fresh water changed each time, to be certain that the vinegar’s acidity and last

traces of fat disappear. Sauté abundant red onion, three times as much as carrot and celery, to a color beyond golden, blatantly copper-colored. Wait for the moment when the copper color starts

to turn but is not quite bronze. Stop the cooking with two, three, or four canned tomatoes, depending on size. Smash them bring to a simmer and immediately add the tripe. Cook over low heat

so the tripe yields all the moisture from washing. Cooking time will vary, from 30-40 minutes up to 60, depending on tripe quality. Add two whole pink garlic cloves and a clove that you’ll remove before serving.

You’ll accept the advice of Collodi (the Tuscan author of Pinocchio), whipping in a double dose of butter and Parmigiano as an ulterior practice of generosity.



FISH MAIN COURSES

THE SEA AT MY TABLE

€42

Fresh Catch from Tuscan Archipelago Served with Local Vegetables (According to Seasonality)

4

OCTOPUS & POTATOES

€30

Double Cooked Octopus Tentacles Served with Potatoes Braised in a Veal Broth and Aioli

3 - 7 - 9 - 12 - 14 | 🍴

MUSSELS IN THE PAN

€18

Italian Mussels Served in a Pan with Our Own Roasted "Santo" Bread

1 - 9 - 12 - 14 | 🍴

GRILLED LANGOUSTINE

€48

Langoustine Grilled on Coals, Scented with Butter and Served with Our Cibrè Style Mayonnaise

2 - 3 - 7 | 🍴



MEAT MAIN COURSES

DOUBLE COOKED GUINEA FOWL

€40

Tender Breast of Guinea Fowl Cooked at Low Temperature with Crispy Skin and Malt Lacquered Leg Stuffed with Pistachios and Precious Black Truffle, Served with Mashed Potatoes, Sweet and Sour Onions and Their Sauce

3 - 7 - 8 - 9 - 12 | 🍴

THE FASSONA

€42

Fassona Fillet from the Tuscan-Emilian Apennines, Grilled on Coals and Served with Puree and the Famous "Picchi's Elegant Sauce" with Carrot and Mustard

1 - 6 - 7 - 10 - 12 | 🍴

THE ISPANIC PORK

€45

Juicy Marinated Iberian Pork, Medium Cooked, Sautéed on the Grill and Accompanied by a Green Bean Purée Enriched with Anchovies, Peaches in White Wine and Crispy Friggitelli.

1 - 4 - 7 - 12

CIBRÈO STYLE ENTRECOTE

€38

Fine Steak from Sustainable Breeding, Tuscan Style Grill on Coal, Served with King Trumpet and Oyster Mushroom Sautéed in their Juice

300 Gr

7 - 9 - 12 | 🍴

ETRUSCAN STEAK

€65

Superior Marbled Tomahawk Steak, Grilled on Coals

1 Kg / 1.2 Kg

🍴

THE ROSTICCIANA

€28

Pork Ribs from Tuscan Apennines Seasoned with Spices of Our Own Selection and Glazed with Honey from Elba Island

🍴

Beef foot, florentine style
After having boiled the beef feet for not less

than three or three and a half hours, bone them carefully, then slice into strips

the same size as Florentine tripe. Same exact recipe. Avoid the double

dose of butter and whipping with Parmigiano, which will be sprinkled on

the strips before serving. This dish is a territorial memory, a dish for expert eaters which necessitates infinite bread and abundant wine. Fasting is obligatory before and after.



SIDE DISHES

THE “FRITTE FRITTE” POTATOES

Our Famous Potatoes from the Fields of Sansepolcro, Made Crispy by a Double Cooking

12 |

€8

POMODORO FIORENTINO

Our Iconic Tomato from Orto Bioattivo at Bellosguardo

12 |

€8

THE GREENY

Green Seasonal Salad from Orto Bioattivo in Bellosguardo (Regenerative Organic Garden)

12 |

€8

Cold meat loaf with mayonnaise
A cook’s expertise and honesty can be measured by meatloaf. This is true for men but not for women who always prepare it well.
Ingredients 130 gr crustless bread, softened in 20 cl milk, 6 eggs, 100 gr Parmigiano, 40 gr pistachio nuts.
You can also pair the sweetness of the meat and the sauce with spicy fruit mostarda.
1/2 kilo of prime leant wice-ground beef, 1/5 of a nutmeg, pepper and salt.
Attentively mix everything together, put it on a piece of cloth, rolling it onto itself to form a cylinder 10 cm in diameter, tying first one end, pressing the meat- loaf

toward the opposite end, then closing the other end with a knot. Cook in boiling water for 45 minutes, cool and serve in 6-8 millimeter slices.
These slices, if you don’t eat them cold with mayonnaise made with our potent extra virgin, can also be served with a Livorno-style sauce of garlic, tomato, parsley and chili pepper.

Meat loaf slices with sauce will also be brilliant paired with fried potatoes.

Omelette that we florentines call “little tart of artichokes”
Take artichokes that have been cooked for their first seven minutes. Still firm, not completely cooked, put them in a hot frying pan so they can scorch slightly. Pour a small quantity

of beaten eggs on them, forming a thin omelette around the artichokes.
At this point turn the omelette over, add more beaten egg, forming another thin omelette that will cover the first one. The result will be like two crepes on top of each other with a thick stuffing of artichokes. When you beat the eggs add the usual fistful of Parmigiano.

Florentine-style peas
After having shelled half a kilo of fresh sweet peas, use a medium sized saucepan and add a spoonful of young garlic, an abundant spoonful of minced fat and lean prosciutto, a heaping spoonful of minced parsley and for

my palate abundant pepper. Salt with attention because the prosciutto’s memory will add sapidity. A little extra virgin and a glass of water for a slow braise. At the end, the peas will be soft but not falling apart, and after numerous and gluttonous tastes, turn off the heat and add, with secret conviction, a spoonful of unrefined sugar.
At room temperature and cold, your peas will give you a more precise idea of the wonders of creation. Once or twice in your life you can waste them, so to speak, and use a pan of your Florentine peas to dress a few hundred grams of fresh pasta from other regions: tagliolini from Emilia, trofie from Liguria, fusilli from Naples, orecchiette from Puglia or whatever you will. Anyone, in front of this dish, will look at it with most heartfelt



DESSERT

CAFFÈ AGRUMI

Coffee and Citrus Mousse Served with a Lemon Sorbet Covered with White Chocolate and Peanut Ice Cream

5 - 7 |

€12

PASSIONE PER LA TERRA

Passion Fruit Sorbet, White Chocolate Mousse, Dark Chocolate Crumble

1 - 3 - 5 - 7 |

€14

FRAGOLE & BASILICO

Yogurt Bavarian Cream, Strawberry Popsicle, Vanilla Confit Strawberry Compote, Basil Madeleine and Sorbet.

1 - 3 - 7 |

€14

SUMMERTIME GIANDUJA

Gianduja Mousse Bar with Layers of Bitter Cocoa Madeleine and Lemon Apricot Compote, Covered in Chocolate with Crushed Hazelnuts and Salted Caramel Ice Cream

1 - 3 - 7 - 8 |

€14

CHEESE SELECTION

Cheese Selection Served with an Assortment of Jams & Honey

7 - 8 |

€26

FRESH FRUIT

According to Seasonality

€10

gratitude.
Take advantage.

Tomato jelly

Choosing top quality ingredients for this tomato jelly is the only requisite for obtaining admirable results, even while the dish is still cooking. Taste it once in a while to make sure the salt and spiciness are just as you like them.

Blend 250 gr of canned tomatoes with their juice (I use Donoratico tomatoes), about 6 tablespoons of extra-virgin olive oil, 5 big leaves of basil, a pinch of fresh oregano, 2 small cloves of Italian pink garlic, a teaspoon of chopped parsley, black pepper and/or red pepper as you prefer, salt to taste (tending toward savory), along with 0.6 gr of gelatin that has been softened in cold water and dissolved in some of the liquid from the tomatoes that are cooking. Blend these ingredients thoroughly; pour the mixture into disposable moulds to be refrigerated for 6 hours. When removing the molds from the refrigerator, set them in warm water for a few seconds before turning them out onto a platter. To make the jelly slide out whole, prick the base of each mold with the tip of a knife.

Dribble good olive oil over the jelly and garnish with fresh basil leaves.

Eat these savory puddings at once, without trying to keep them for the next day. It is not only quality but freshness that makes this dish good. If allowed to sit for 24 hours, all of its



olive oil over them as a final touch.

Eggplant spread

Be courageous and blend roasted eggplant with a little Greek yogurt, a little lemon juice, garlic at your discretion, mint leaves, basil, a little olive oil, a hint of

fragrance vanishes, transformed into an unpleasant smell.

Jellied turmeric and yoghurt

Blend a kilo of Greek yogurt, after having salted it to taste, with half a teaspoon of chopped garlic; then add 100 gr of good olive oil, a generous grinding of black pepper and a heaping tablespoon of

turmeric, plus a pinch of ground red pepper, and lastly the juice of a well squeezed lemon.

Take a ladleful of this rather liquid mixture, heat it and dissolve in it 15 gr of gelatin or if you are a vegetarian, 8-10 gr of agar agar.

Stir the mixture until smooth and even, then pour it into individual dispo-

sable aluminum molds. With these amounts you can fill 15 to 20 molds.

Refrigerate for 3 hours, then dip the molds rapidly in warm water and cut a little hole in the bottom with a sharp knife.

Turn the molds out onto a platter at room temperature, dribbling a little



**CONTI
CAPPONI**

Vignaioli a Greve in Chianti
dal 1524

www.conticapponi.it



SIGNATURE COCKTAIL

COCOA TONIC

€18

Altamura Distilleries Vodka Infused with Noalya Cocoa Beans, Fever Tree Raspberry & Rhubarb Tonic

ROSEMARY BABY MARY

€18

Altamura Distilleries Vodka Infused with Rosemary, PachinEat Marinda Tomato Water, Homemade Dill Syrup, Homemade Red Onion Dust, Pink Pepper, The Bitter Truth Olive Bitters

DURO COME UN MULO

€18

Gray Goose Vodka Infused with Ginger and Vanilla, Lime Juice, Homemade Mediterranean Bitter (with Bergamot, Cardamom, Rosemary, Sage, Chilli Pepper and Pink Pepper), Fever Tree Pink Grapefruit

LA PORTI UN BACIONE A SHANGAI

€18

Winestillery Old Tom Gin, Kway Feh Lychee Liqueur, Monin Lychee Syrup, Pineapple Extract, Fever Tree Ginger Ale

cumin, salt and hot red pepper to taste. You will have a delicious sauce to spread on toasted bread or use as a dip for meatballs of all kinds, or simple zucchini or French fried potatoes.

Stewed green beans In a deep pot, put the cleaned, uncooked green beans together with an abundant amount of thinly sliced onions, chopped garlic, two hints of canned tomatoes, pepper, chili pepper salt, chopped parsley and when cooking is complete, shredded basil.

Abundant extra virgin. Timing will depend on the quality of the green beans and your patience, I'd suggest

low heat so the liquids from washing, tomatoes and extra virgin don't evaporate too quickly.

You can add, if necessary, a few spoonfuls of water if it's too dry. Not to be eaten hot, this side dish is at its maximum power between tepid and cold.

Bracioline (meat slices) with green beans sauce

Sauté onion, celery and carrots as if you were making a ragù, and when it turns from copper colored to bronze stop cooking it.

Not a second before or after.

Stop the cooking with "bracioline", in

the Tuscan sense of the word: slices of meat, not too thin but not more than 4 mm thick. Cut from what's called "bicchiere", "rosetta" or "lucertolo", perfect if it's from the end which is

thinner. Brown the meat violently in the sautéed vegetables.

Concentrate while concluding this complex operation, and end the browning with the usual glass of red

wine that you'll rapidly evaporate, adding pureed canned tomatoes along with a tiny amount of water or broth for a lengthy cooking of sauce and meat slices.

Check for tenderness frequently, remove meat, add a sensitive quantity of green beans and simmer.

Another lengthy cooking, and when concluded, the meat is added to the pot and you'll have a meat course and side dish.

If you were able to exaggerate with the condiments you'll have a small amount of sauce left over that you can use with short pasta.

Working-class dishes, ultra-greasy.

Add a walnut-sized piece of butter and a fistful of Parmigiano to the pasta. For the meat and green beans, you'll need the usual bread to use to balance the strong flavors.

If you substitute a fistful of minced spinach for the green beans, cooking will be faster but equally tasty.

If you've cooked spinach separately, in salted water, chop and stir-fry with garlic, using the meat's sauce as another condiment that you'll serve together on a plate. I have no favorites for this recipe or its variations.

The only hard part, for you, will be to find the very best meat. Therefore, make a butcher your friend. In this way you'll become a person who understands that making food can track down powerful and loving hepatic abilities.

CIBLÈO
FIRENZE



Cucina Tosco-Orientale dal 2017

Via del Verrocchio 2r, Firenze, Italy

booking@cibreo.com
Ph +39 055 2341100

© @CIBLEOFIRENZE © @CIBLÈO



SIGNATURE COCKTAIL

PAGO PEÑO #2

*Patron Tequila Silver, Chamomile Liqueur Quaglia
Homemade Red Pepper Cordial, Lime Juice, Absinthe Bitter
Ms. Better's Bitter, Tabasco Jalapeno, Nunquam Alkermes*

€18

SAM-BA-HIA

*Leblon Cachaça, Coscia Pear Liqueur from Etna, Lime Juice,
Homemade Ginger Shrub, Honey Syrup, Ms. Better's Bitters
Pineapple Star Anise*

€20

MEDI-TERRAE

*Ki No Bi Tea Dry Gin, Sage and Lemon, Yuzu Juice,
Homemade Mediterranean Syrup (Thyme, Sage, Laurel,
Rosemary, Mint, Licorice and Lemon Zest),
Fever Tree Aromatic Tonic Water*

€20

ROSSO D'ESTATE

*Tabernero Pisco Quebranta, Lemon Juice, Strawberry and
Rhubarb Extract, Fever Tree Ginger Ale*

€20

BLOODY PICCHI SUMMER '23

*Altamura Distilleries Vodka Infused with Green Olives and
Mediterranean botanicals (Rosemary, Sage, Black Pepper,
Rose Pepper), Cirio Tomato Juice, Lemon Juice, Agresto,
Tabasco, Saline Solution, Homemade Bloody Spice Mix*

€20

CAFFETTIKI

*Plantation Stiggin's Fancy Pineapple Rum, Plantation 3 Stars
Rum, Black Sinner Coffee Liqueur, Pineapple Extract,
Lime Juice, ODK Orzata Syrup*

€22

POP FESCION

*Michter's American Bourbon, Tempus Fugit Crème de Cacao,
Monin Pop Corn Syrup, Orange Angostura Bitter*

€22

butter. When the vegetables have turned golden brown, add the strips of polenta to the pan. Pour in enough hot milk to cover them and bake in a hot oven for 10 minutes. Serve the baked polenta adding to each portion a heap of grated parmigiano. Black pepper is obligatory. This is a dish that calls for Ave Maria of thanks for leftovers.

Home-made noodles
Prepare a mix of 50% parmigiano with 50% bread-crumbs. For each handful of this mixture you will need one whole egg; for 20 handfuls then, 10

eggs; and for every 8 handfuls, a pinch of nutmeg and the finely grated rind of an organic lemon, in my opinion. A little very salt, some pepper if you like. Set the dough aside to rest

before using the proper tool to squeeze the passatelli directly into hot broth. Equally good when eaten at once, or after having been left to rest. If you happen to have some meat sauce, don't

resist the temptation to lift some of the passatelli out of the broth they have cooked in and into a bowl, where you will dress them with sauce.



Onion soup

Slice a loaf of Tuscan bread made with natural yeast and good, genuine grain, toasting the slices until copper colored at 90°C for as long as necessary.

Meanwhile, make a good stock, which must contain a beef tail-bone, a fine hen and some knee bones, also of beef. Simmer these ingredients over very low heat for 3 hours, along with 2 abundant stalks of celery, 6 carrots, a bunch of parsley and, in the absence of basil, one clove and at least 8 onions charred over a high flame, whose alchemic power will infuse your stock.

Then wilt and sauté a lavish amount of finely sliced white onions, first in a little water and then adding a lot of good butter. When the onions have turned copper-colored, pour the stock over them and simmer it gently for another hour.

When this oniony broth is done, ladle some it over a first layer of sliced, toasted bread, which you will have placed in a deep wide terracotta pot that has been previously heated.

Add to this first layer a sprinkling of good parmigiano grated with an apple grater. Proceed in this way until you have at least 6 layers of toasted bread, broth, onions and parmigiano, finishing the last layer with freshly ground black pepper.

Serve the soup at once, making sure it is still good and hot. If not, carefully raise the temperature by heating the terracotta pot again.

On a cold winter day, eating this soup boiling hot is absolutely essential.

Baked polenta dish

With polenta left over from the day before, cut strips 1 cm thick, 3 cm wide and 4 cm long. In a saucepan, sauté finely sliced onions with leeks and/or shallots in abundant

Via dei Vecchietti 5
Firenze, Italy

booking@cibreo.com
Ph +39 055 266 56 51



A Bunch of
Good Things

@CIBREOFIRENZE

@CIBREO_FIRENZE

@CIBRÈO RISTORANTE & COCKTAIL BAR



IMPORTANT NOTICE

Allergen Directory

On the menu at the end of each dish name you will find a number indicating the allergen ingredients.

Please find here below the corresponding legends.

1. Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridized strains) and derivate
2. Shellfish and derivate
3. Eggs and derivate
4. Fish and derivate
5. Peanuts and derivate
6. Soy and derivate
7. Milk and derivate (including lactose)
8. Nuts as almonds (*Amigdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh) K. Koch], brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derivate
9. Celery and derivate
10. Mustard and derivate
11. Sesame seeds and derivate
12. Sulphur dioxide and sulphites at concentrations over 10 mg/kg or mg/l identified as SO₂
13. Lupine and lupine-based products
14. Molluscs and mollusc-based products

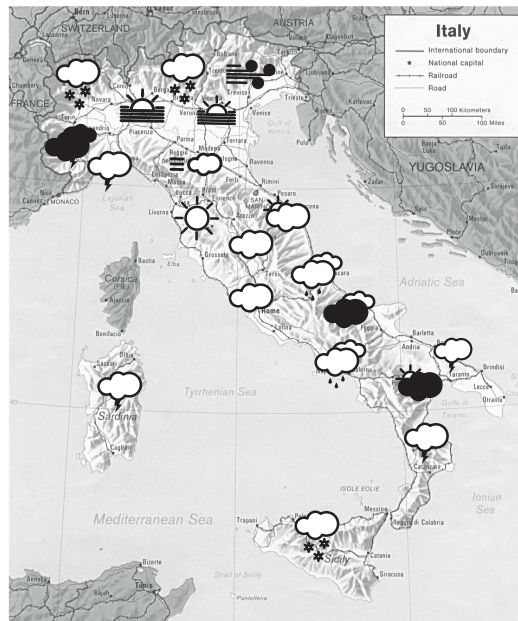
Sudoku

			1			4		6
4	3		6		2	7	9	1
6			8			5	3	
		6		1			4	3
		2						7
1	5		3				6	8
	6	3		9		8	2	
5		4	2		6		1	
2	1			8				



THE BOARD MUST BE FILLED IN SUCH A WAY THAT EACH ROW, EACH COLUMN AND EACH SQUARE CONTAIN THE NUMBERS FROM 1 TO 9. THE CONDITION IS THAT NO ROW, COLUMN OR SQUARE HAS THE SAME NUMBER TWICE.

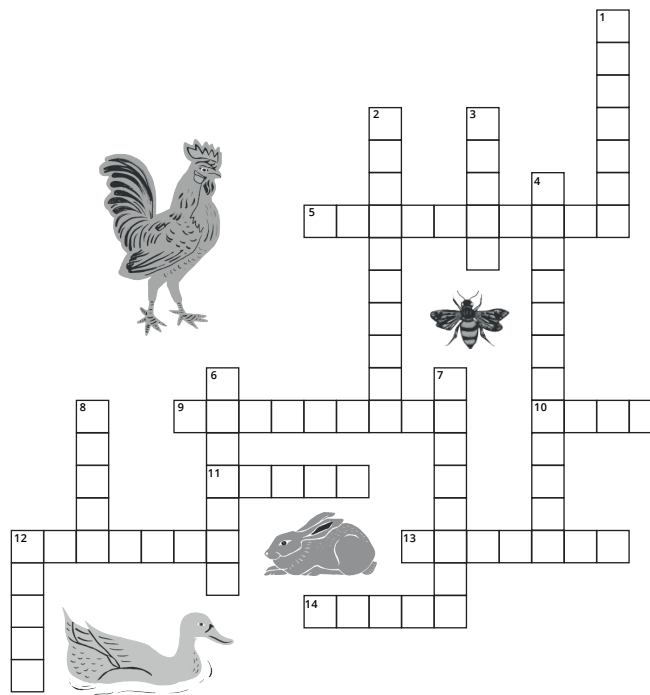
What the weather will be?



Morning: Sun all over Florence.
Evening: Nice weather in Florence.

AOSTA		PERUGIA	
TORINO		L'AQUILA	
MILANO		ROMA	
TRENTO		CAMPOBASSO	
VENEZIA		NAPOLI	
TRIESTE		BARI	
GENOVA		POTENZA	
BOLOGNA		CATANZARO	
FIRENZE		CAGLIARI	
ANCONA		PALERMO	

The Tasty Crossword



Horizontal:

5. Small but filled
9. Bacon & egg meeting
10. When meat and vegetables go for a SPA
11. The scent of food
12. It's about a single part
13. It's ready when becomes brown
14. Most famous Margherita

Vertical:

1. Potato dumpling
2. It's ok when she bleed
3. Long spoon
4. It gives taste to bread when you've finished
6. Flat, baked & layered
7. Sauce from south Italy
8. Bonfire leftover
12. Short tubes that you can eat

To lift up the mood...

April



June



September



March

