



The fish for excellence

Fuor d'acqua
Via Pisana, 37/r
Florence (FI) - Italy
P.I. 05778410489
REA: PT - 170478
www.fuordacqua.it
e-mail: pesce@fuordacqua.it
Ph. 055 222299
Fax 055 2281816

Laboratory of taste

Our chef, to satisfy the taste and the requests of our precious customers, **with both ability and professionalism, create high level quality menus, well elaborate but never the less genuine.**

Our fish dishes, always top fresh. **Are decided by the daily arrival of the catch**, according to season, **served with light and tasty contours.**
Creation of **simple or elaborated recipes** like **“Trabaccolara paccheri”** and other, are obtained according to tradition.

Our specialties are the raw and warm appetizers, but we also like to remind you that we are very famous for our **crudit ** dishes, to which, lovers of these goodness, can't say no.
All our desserts are home made.

Tasting men  (minimum 2 people)

Appetizer

Raw appetizer (Tuna, Sea Bass, Mullet, Tartar)

Warm appetizer (select three among)

Fillet of sole with cream of vegetables

Mediterranean squid over rucola and date mussels

Fillet of grouper with lemon

Cacciucco (soup) of mediterranean cuttle-fish with crusty bread

“Mazzancolle” with mayonnaise and spices

First course

“Trabaccolara pacchero” (De Cecco selected pasta)

with cherry tomatoes and basil

or

First fruits of the sea risotto

Second course (select among the following)

Catch of the day mixed grilled vegetables with oven

Catch of the day “all’isolana” served with potatoes, zucchini,

carrots, cherry tomatoes, fine caper and basil

Dessert (your choice)

Mineral water

Coffee and sgroppino

€ 70,00

We kindly remind you that the men  is not subject to change