



GUIDA ALLE MIGLIORI
PIZZERIE DEL MONDO



50 TOP PIZZA ITALIA 2025

48°

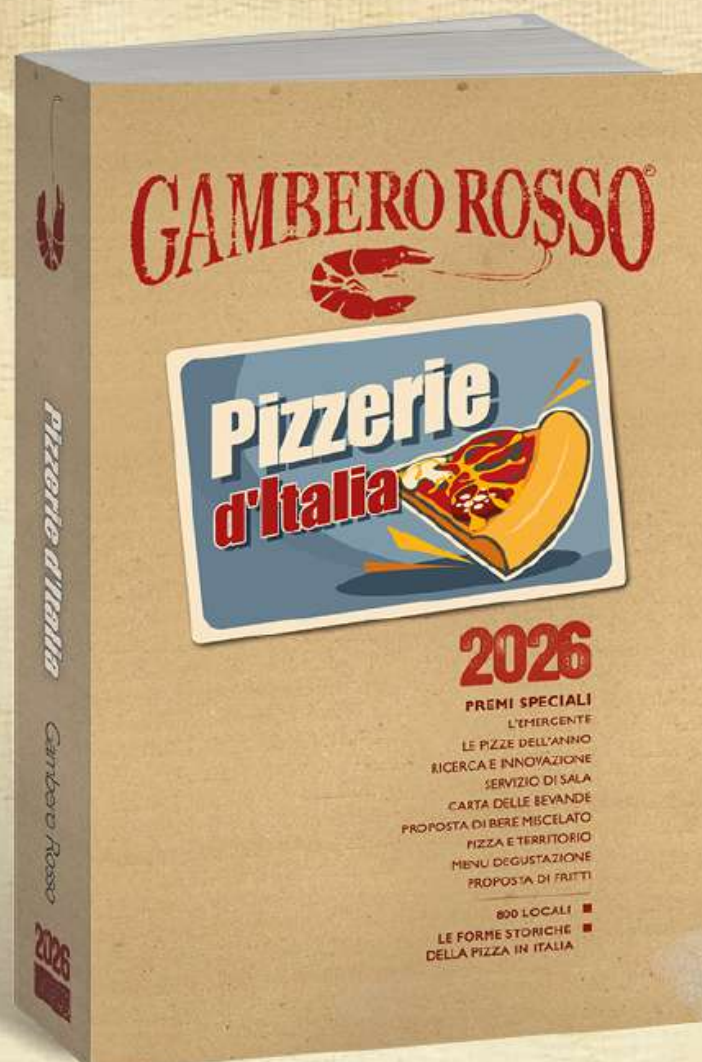
CLASSIFICATO

Il Vecchio e il Mare

Firenze - Toscana



GAMBERO ROSSO®



TRE SPICCHI

**DELLA NUOVA GUIDA
PIZZERIE D'ITALIA 2026**

Starters*

Salmon Tartare €15.00

with pineapple pico de gallo, fresh tomato, Tropea red onion, lime, coriander and sesame, served with fennel yoghurt scented with mint. (3/5/6/9)

Seafood Panzanella €16.00

crispy panzanella with "Laudemio" extra virgin olive oil and Mediterranean red prawns (8/9/13)

Steamed Seafood Selection €18.00

with cuttlefish, squid, octopus, mussels, white fish and the day's shellfish, served with mixed vegetables and marinara sauce. (3/4/5/8/9/14)

Bluefin Tuna Tartare €18.00

with avocado, radishes, guacamole and tomato gazpacho. (5/13)

Chargrilled Octopus €18.00

with creamy potato, Belgian endive, cherry tomatoes, peaches and walnuts. (2/5)

Parma Ham, Coccoli and Stracciata Burrata €13.00

with 18-month-aged Parma ham. (3/9)

Selection of Artisan Cured Meats €14.00

with 18-month-aged Parma ham, salami, finocchiona, capocollo, semi-aged pecorino cheese and tomato bruschetta. (3/9)

Fassona Beef Tartare €16.00

with sun-dried tomatoes, capers, Taggiasca olives, ricotta and "Delfino" anchovies from Cetara. (3/5)

* All our fresh fish intended to be served raw is blast-chilled in compliance with European health regulations (EC Regulation 853/2004). We also use fresh fish blast-chilled either on-site or directly on board fishing vessels; only in exceptional cases, when fresh fish is unavailable, do we use frozen fish. For further information, please ask a member of our waiting staff.

*First Course's **

"Mancini" Spaghetti with Clams €16.00
 with lupini clams. (4/5/9/14)

"Mancini" Spaghetti with Seafood Carbonara €18.00
 with crushed Sicilian pistachios. (2/3/5/8/9/14)

Fresh Chitarrina Pasta with Sicilian Red Prawn Tartare €21.00
 with prawn bisque and courgette cream. (3/5/9/14)

"Mancini" Linguine with Seafood Nerano €23.00
 with courgette cream, courgette chips, Mediterranean king prawn and Provolone del Monaco PDO. (3/5/8/9/14)

Fresh Paccheri with Mixed Seafood €25.00
 with lupini clams, mussels, fasolari clams, squid, octopus, langoustine, prawn and cherry tomatoes. (4/5/8/9/14)

Fresh Potato Tortelli €14.00
 with Scottona beef ragù. (3/9/14)

Wholewheat Spaghetti with Tomatoes €14.00
 with "Sabelli" stracciatella made from Italian milk. (3/9/14)

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*Main Courses **

Fried Squid and Pink Prawns €21.00
with fried vegetables. (4/8/9)

Chargrilled Squid €23.00
with pea cream, sautéed baby spinach, roasted cherry tomatoes and squid-ink crumble
(4/7)

Sea Bass Fillet €23.00
in a potato and samphire crust, with a vegetable mille-feuille, confit cherry tomato coulis,
capers and olives. (3/5/11)

Tuna Fillet €26.00
mustard-glazed and coated in toasted sesame, served with wok-sautéed vegetables and
peanuts, soy caviar, coconut milk and chive sauce, and mirin-braised endive (1/5/6/7/9/11)

Low-Temperature Cooked Chicken Tagliata €14.00
with sesame, teriyaki sauce and mixed baby leaf salad. (6/9)

Scottona Beef Tagliata €24.00
with roast potatoes. (13)

Side Dishes

Roast Potatoes €5.00

Mixed Salad €6.00

Sautéed Spinach €6.00

Sautéed Swiss Chard €6.00

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All food served is prepared in a kitchen that uses ingredients containing the allergens listed below. Therefore, the possible presence of these allergens, either as ingredients or traces, cannot be excluded.

List of substances or products causing allergies or intolerances used in this establishment and included in Annex II of EU Regulation No. 1169/2011:

- 1. Peanuts and products thereof*
- 2. Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts, and products thereof*
- 3. Milk and products thereof (including lactose)*
- 4. Molluscs and products thereof*
- 5. Fish and products thereof*
- 6. Sesame seeds and products thereof*
- 7. Soybeans and products thereof*
- 8. Crustaceans and products thereof*
- 9. Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains*
- 10. Lupin and products thereof*
- 11. Mustard and products thereof*
- 12. Celery and products thereof*
- 13. Sulphur dioxide and sulphites at concentrations above 10 mg/kg*
- 14. Eggs and products thereof*

Information on the presence of substances or products causing allergies or intolerances is available from the staff on duty.