50 TOP PIZZA

GUIDA ALLE MIGLIORI
PIZZERIE DEL MONDO

50 TOP PIZZA ITALIA 2026

46°

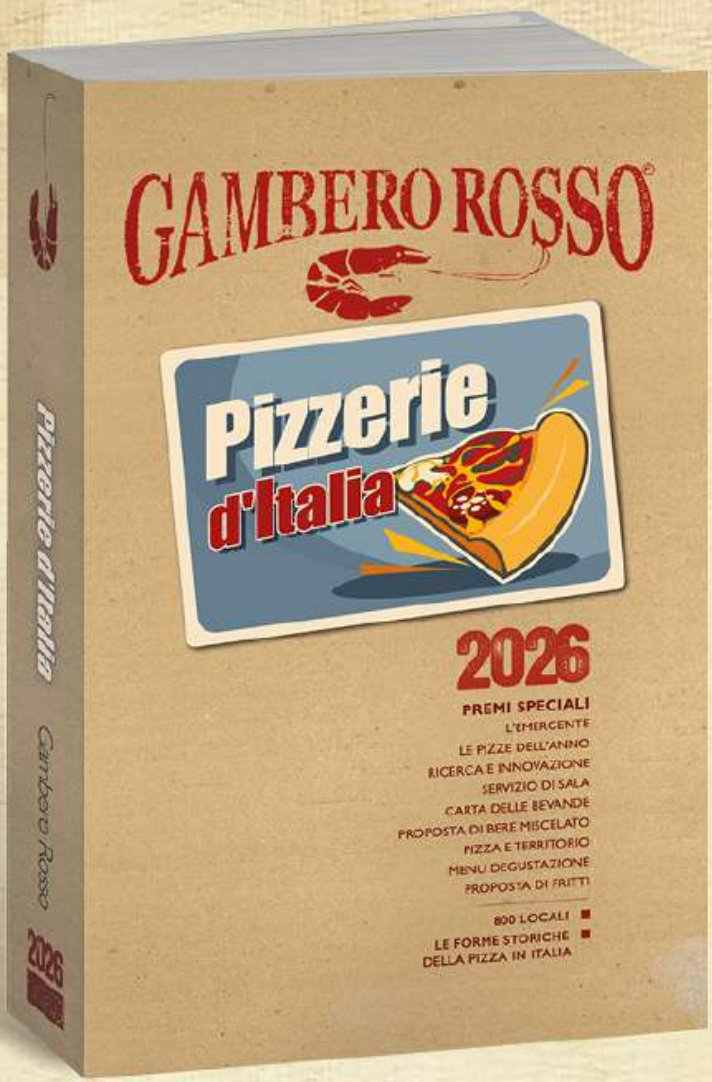
CLASSIFICATO

Il Vecchio e il Mare

Firenze - Toscana

Pastificio G. Di Martino
Ferrarelle
Latteria Sorrentina Dal 1880
1810 Zucchi Oleificio Storico Professional
Solania Il Mio San Marzano
Salumi Coati
SB SeiBellissimi
Robo 1938
Latteria San Salvatore
Goeldlin Collection L'Eleganza nel Lavoro
FEDEGROUP Food&Beverage Platform

GAMBERO ROSSO



TRE SPICCHI

DELLA NUOVA GUIDA PIZZERIE D'ITALIA 2026

Il Vecchio e il Mare
Ristorante & Pizzeria

Starters*

Salmon Tartare €16.00
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)

Mediterranean Red Prawns €18.00
Lime-marinated Mediterranean red prawns, pumpkin hummus, caper berries and chopped hazelnuts. (2/8)

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 confit cherry tomatoes, Jerusalem artichoke sauce and pistachio pesto, finished with a delicate touch of Giusti Riserva Balsamic Vinegar. (2/3/5/13)

Chargrilled Octopus €18.00
with turnip greens, smoked provola cheese, and thyme croutons. (3/5/9)

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.

Il Vecchio e il Mare
Ristorante & Pizzeria

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 Orecchiette with Mussels..... €21.00

Fresh orecchiette pasta with mussels and broccoli, served with a cream of barrel-aged pecorino cheese infused with bay leaf, from the Montecristo dairy, and anchovy bread from Delfino di Cetara. (3/4/5/9/14)

Fresh Chitarrina Pasta with Sicilian Red Prawn Tartare €22.00
with prawn bisque and courgette cream. (3/5/9/14)

"Mancini" Linguine with Amberjack..... €23.00
with ragù of Mediterranean-caught amberjack, black garlic and samphire. (3/5/8/9/14)

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

Pumpkin Tagliatelle €14.00
fresh egg pasta served with a smooth pumpkin cream sauce, pioppini mushrooms, and Il Falco Castelmagno D.O.P. cheese. (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.