



Dear Ladies and Gentlemen,
Dear guests and regular guests,
we are delighted to welcome you!

A homage to the famous Palazzo
Pitti in Florence, a traditional
trattoria full of the Italian way of
life, an unforgettable evening
dedicated to Mediterranean
pleasure - the Pitti unites culinary
art with a sensual experience.

Embark on a journey to the
creative heart of Italy, where
fresh produce, delicious small
dishes and outstanding wines are
enjoyed and shared together, in a
unique atmosphere of arte and
amore.

Questo è Pitti

Opening Hours:

Monday - Saturday | 7 am - 10 pm

Sunday | 8 am - 4 pm

Breakfast - 7:00 am until 10:30 am

(On weekends and festive days from 8:00 am - 11:30 am)

Lunch - 12:30 pm until 5:00 pm

Dinner - 5:00 pm until 10:00 pm

OUR RECOMMENDATION

Changing recommendation card

Our menu of recommendations changes on a regular basis. You can find our recommendation menus in the restaurant.

Our service staff will be happy to tell you more about it.



Pasta dish of the day

Our pasta dish of the day is a real treat!
It is prepared with fresh ingredients and combined with fine flavours to create an unforgettable taste experience.

Our service staff will be happy to tell you more about it.

APPETIZERS

Salmone marinato a casa^{d,g}

Home pickled salmon | Roasted cauliflower | Sesame seeds

18 €

Vitello Tonnato^{c,d}

Veal | Baked capers | Tuna cream

21 €

Burrata^g

Passion fruit | Wild herbs | Mango

19 €

Polpo confit^{j,n}

Octopus confit | Fennel | Lemon | Saffron

26 €

SOUP

Crema di finferli^{a,g}

Chanterelle soup | Chiabattachips

13 €

PASTA

Ravioli di formaggio di capra e miele^{a,g}

Goat cheese honey ravioli | Chanterelles | Sage

14 € / 23 €*

Pasta Carbonara a la Pitti^{a, c, g}

Pancetta | Arugula

17 € / 24 €*

Pasta Puttanesca^{a, d, g}

Tomatoes | Capers | Anchovies | Parmesan cheese

16 € / 21 €*

Fettucine Alfredo^{a, d, g}

Salmon Steak | Garlic | Parmesan

22 € / 27 €*

Gnocchi Caprese^{a, g}

Peppers | Tomatoes | Burrata au gratin

17 € / 24 €*

Pasta Sepia AOP^{a, d}

Tuna carpacchio

23 € / 28 €*

*Intermediate course / Main course

All prices in €, incl. VAT and service.

MAIN COURSE

Spigola^{a, d, g}

Sea Bass | Roasted on cacio e pepe

35 €

Pollo al mais^g

Corn chicken | Chanterelles Risotto | Pecorino

29 €

Tagliata^g

of saddle of lamb | Arugula

32 €

Entrecôte Fregola Siciliana^a

Olives | Tomatoes

42 €

Bistecca di salmone^{a, d, g}

Salmon steak | Fettucine Alfredo | Garlic | Parmesan

27 €

DESSERT

Crostatine al limoncello^{a, c, g}

Limoncello tartlet | mixed berries

13 €

Crostatina al teramisù^{c, g} fatta in casa

Homemade Tiramisu Tartlet
Mascarpone | Plums

10.50 €

Brûlée alla crema di praline^g

Praliné-Crème Brûlée

13 €

PREVENTICUM—MENU

More than just healthy

Soup of cauliflower & almonds^h

Sprout salad | Seed oil

11.5 €

Sweet potato vegetable curry^{a, g}

Multicolored grain

23 €

Lemon sherbet

Salad of citrus fruits

8 €

3-course-menu

42.5 €

DRINKS MENU

APERITIF

Aperol Spritz	14.5 €
Limoncello Spritz	14 €
Campari Spritz	14.5 €
Hugo Naturno	12.5 €
Lillet Wildberry	12.5 €
Negroni (Campari, Gin, Vermouth)	12 €
Negroni Sbagliato "Milano"	11 €
(Campari, Vermouth, Prosecco)	
Pirlo "Brescia"	13.5 €
(Aperol, White wine, Soda)	
Mi&To "Milano-Torino"	11.5 €
(Campari, Vermouth)	
Americano	8.5 €
(Campari, Vermouth, Soda)	
Bellini (Prosecco, Peach puree)	10 €
Garibaldi (Campari, Orange juice)	9 €
Martini Bianco	8.5 €
Non-alcoholic Aperitifs	
Martini Vibrante Spritz	10.5 €
Martini Floreale Tonic	10.5 €

BEER 0,33l

Peroni	5.2 €
Peroni - non-alcoholic-	5.2 €
Preussen Pils	4.5 €

PROSECCO & CHAMPAGNE

	0,1L	0,75L
Conca d'oro Prosecco Cuvée Oro	8 €	49 €
Conca d'Oro Prosecco Rosé Millesimato	10 €	55 €
Moët & Chandon Imperial Brut	18 €	130 €
Moët & Chandon Rosé Imperial Brut	23 €	155 €

NON-ALCOHOLIC DRINKS

Coca Cola	0,2 l	5 €
Coca Cola zero	0,2 l	5 €
San Pellegrino Aranciata	0,2 l	5 €
Sprite	0,2 l	5 €
Ginger Ale Fevertree	0,2 l	6 €
Ginger Beer Fevertree	0,2 l	6 €
Tonic Water Fevertree	0,2 l	6 €
Bitter Lemon Fevertree	0,2 l	6 €
Aqua Panna - still -	0,25 l	4.5 €
Aqua Panna - still -	0,75 l	9 €
San Pellegrino - sparkling -	0,25 l	4.5 €
San Pellegrino - sparkling -	0,75 l	9 €

GIN TONIC

Malfy Gin Originale	15.5 €
Malfy Arancia	15.5 €
Malfy Rosa	15.5 €
The London No.1	14.5 €
No. 3 London Dry Gin	14.5 €
Sipsmith VJOP	14.5 €
Haymans Old Tom Gin	8.5 €
Hendricks Orbium	14.5 €
Roku Gin, Japan	15.5 €
G'vine Gin, Mallorca	14.5 €
Ferdinands Saar Gin	10.5 €
Brockmans Gin	9.5 €
Klippenziege Dry Gin	12.5 €
The Botanist Dry Gin	10.5 €
Tonka Gin - non-alcoholic -	10 €
Malfy Gin Tonic	15.5 €
Vodka Soda/Limette	13.5 €

DRINKS MENU

GRAPPA

4 cl

Grappa Nonino Chardonnay / Moscato	13 €
Grappa Merlot Nonino	11 €
Grappa La Donna	21 €
Grappa Andrea Ponte Prosecco	14.5 €
Grappa Tignanello	16.5 €

WHISKY

4 cl

Jack Daniels Gentlemen Jack	12.5 €
Wild Turkey Rye	9.5 €
Four Roses Singel Barrel	12.5 €

DIGESTIF

4 cl

Amaro Averna	8 €
Amaro Montenegro	8.5 €
Frangelico	8 €
Amaro Ramazotti	8 €
Düsseldorfer Killepitsch	8 €
Sambucca	8 €
Limoncello	8 €
Baileys	8 €
Fernet-Branca	8 €
Branca Menta	8 €

HOT DRINKS

Café Americano	4 €
Espresso / Espresso Macchiato	4 €
Espresso Coretto mit Sambucca	6.5 €
Espresso Coretto mit Grappa	6.5 €
Espresso Coretto mit Baileys	6.5 €
Cappuccino	4.5 €
Latte Macchiato	4.9 €
Tea in glass	5 €

RUM

4 cl

Ron Zacapa Sistema Solera	10.5 €
Botucal Ron Antiguo	10.5 €
Facundo Exquisito Rum	12.5 €

WINE CARD

WHITE WINE

		0,2L	0,75L
2019	Etna Bianco Salisire, Contrada Martinella Vivera, Carricante, Sicilia	14 €	70 €
2021	Cordero di Montezemolo Langhe Arneis, Piemonte	12 €	55 €
2021	Lugana Feliciano Felugan, Trebbiano, Lombardia	11 €	52 €
2022	Hofmann, Grauer Burgunder, Rheinhessen	10 €	50 €
2021	Pinot Grigio Vigneto Campo dei Gelsi	10 €	48 €
2022	Masseria dei Carmelitani Vite Colte Gavi di Gavi		65 €
2018	Cantina Terlan "Terlaner Cuvee", Weißburgunder, Chardonnay, Sauvignon Blanc, Alto Adige		64 €
2016	Cantina Terlan "Kreuth", Chardonnay, Alto Adige		62 €

ROSÉ WINE

2020	Etna Rosato di Martinella Vivera, Nerello Mascalese, Sicilia	14 €	70 €
2021	Dreissigacker Pinot & Co, Spätburgunder, St. Laurent, Rheinhessen, Deutschland	9 €	45 €
2020	Classique Ventoux Marrenon, La Tour d'Aigues		90 €
2022	Italy-Venetia Bardolino Chiaretto – Cavallina DOC		39,5 €

You will find a further selection of wines and rarities in our AQ wine list.



WINE CARD

RED WINE

		0,2L	0,75L
2020/21	Valpolicella Ripasso, Ripasso Classico Superiore Marano di Valpolicella Denominazione di Ordine Controllata	12 €	58 €
2020	Gavi Terre Forti Rosso d'Italia Cuvée, Piemonte	11.5 €	52 €
2020	Tank No. 32 Appassimento, Cantina Francesco Minni S.p.a., Primitivo, Puglia	10 €	49 €
1994	San Giusto A Rentennano Percalo Fattoria San Giusto a Rentennano, Loc. S.G. a Rentennano, IT 53013 Gaiole in Chianti		230 €
1999	San Giusto A Rentennano Percalo Fattoria San Giusto a Rentennano, Loc. S.G. a Rentennano, IT 53013 Gaiole in Chianti		215 €
1997	Ca' Del Bosco Pinéro Nero, Lombardia		160 €
2017	Amarone della Valpolicella, Classico Reserva, Caterina Zardini		160 €
2017	Col D'Orcia, Brunello Di Montalcino (Bio), Denominazione di Orgine controllata e Garantita		130 €
2020	Marchese Antinori, Chianti Classico, Riserva		120 €
2018	Amarone della Valpolicella, Denominazione di Orgine controllata e Garantita, Classico Reserva		85 €
2016	Domaine Giachino Savoie Mondeuse, Mondeuse Noir, Rhône, Frankreich		82 €
2015	Indio Montepulciano d'Abruzzo		68 €
2021	Italy Abruzzo Syrah 'Fosso Corvo' – Sicilia IGP		36,5 €

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FOOD ADDITIVES & ALLERGENES

Food additives

1. contains colouring
2. contains preservatives
3. contains anti-oxidiser
4. contains flavor enhancer
5. sulfites/sulfor diocide
6. blackened
7. contains phosphat
8. contains milk protein
9. contains caffeine
10. contains quinin
11. contains sweetener
12. waxed
13. genetically modified
14. contains a course of phenylalaine

Allergenes

- a. gluten
- b. shellfish
- c. eggs
- d. fish
- e. peanuts
- f. soy
- g. milk
- h. nuts/pulse
- i. cellery
- j. mustard
- k. sesame seeds
- l. sulfur dioxid/sulfits
- m. lupine
- n. mollusces