

Starters

	Big Tuscan hors d'oeuvre (mixed cold cuts, pecorino cheese D.O.P., Tuscan crostini, white beans and tomato bread soup)	32,00
V	Bruschetta with pecorino D.O.P. with honey and truffle shavings	22,00
V	Bruschetta with truffle cream, boiled egg and truffle shavings	25,00
V	Bruschetta with porcini* mushrooms and burrata cheese	18,00
	Prosciutto (Norcia) and buffalo mozzarella D.O.P. or burrata cheese	20,50
	Prosciutto (Norcia) and melon	18,00
V-VV	Bruschetta with fresh tomato, garlic, oil and basil	12,50
V	Bruschetta with fresh tomato garlic olive oil, basil and buffalo mozzarella cheese	14,00
	Tuscan crostini (chicken livers)	9,00

First Course

	Spaghetti "Il David" (oil, garlic, chili pepper, anchovy and fried bread)	13,50
V-VV	Spaghetti with fresh tomato sauce and basil	12,50
	Spaghetti with Tuscan meat sauce	14,50
V-VV	Pappa al pomodoro (Tomatoe sbread soup) (summer) Ribollita (bread soup and winter vegetables)	12,00
V-VV	Minestrone (Vegetable* soup)	10,00
	Spaghetti Carbonara	17,00
	Mezze maniche seafood* Carbonara	22,00
V	Mezze maniche David (gorgonzola cheese D.O.P., pesto and walnuts)	19,00
	Spaghetti with seafood*	19,00
V	Risotto with porcini* mushrooms	19,00
V-VV	Spaghetti Arrabbiata (tomato, chili pepper, garlic) "spicy"	13,00

Fresh Pasta

	Tagliatelle with wild boar*	19,00
V	Tagliatelle with truffles shavings	27,00
V	Tagliatelle Alfredo (Grana padano cheese and white cream)	15,00
	Ravioli with tuscan meat sauce	15,00
V	Ravioli David (rosé sauce, porcini mushrooms*, black olives, artichokes)	19,00
V	Ravioli truffle cream	19,00
	Lasagna	15,00
	Gnocchi with Tuscan meat sauce	14,50
	Gnocchi Medici (sausage, porcini mushrooms* and truffle cream)	19,50
V	Pici cacio e pepe with pecorino cheese D.O.P.	18,50
V	Pici cacio and truffle shavings	29,50

Garnished with truffle shavings +10,00

Second Course

Peposo beef stew (Impruneta) with black pepper and red wine with white beans	26,00
Trippa Florentine style	16,50
Fried cutlet with french* fries	19,50
V Caprese salad with buffalo mozzarella cheese D.O.P. and basil emulsion	21,00
V Caprese salad with burrata and basil emulsion	21,00
Sea-bream fillet* (Mediterranean style with vegetables)	28,00
Baked oven big prawns* (cherry tomatoes, radicchio salad, rice and lemon emulsion)	35,00

Salad and Side Dishes

Big Salad Il David (lattice, radicchio salad, arugola black olives, carrots, fresh tomato, corn, boiled egg, buffalo mozzarella D.O.P., tuna)	18,00
Big Salad Caesar (romaine salad, nuggets grilled chicken, crisp croutons, Caesar sauce and grana padano cheese)	19,50
V Big Greek Salad (lettuce, fresh tomato, red onion, cucumber, olives, feta cheese)	18,50
V-VV Mixed Salad (green salad, radicchio salad, fennel, fresh tomato, carrots)	7,50
V-VV French* fries	8,00
V-VV Grilled vegetables	12,50
V-VV Sautéed spinach* with garlic	6,50
V-VV White Cannellini Beans	6,50

V - Vegetarian

V-VV - Vegan

*If fresh product is not available, we may substitute it with a frozen one

All products may contain as an ingredient or trace, the following substances and their derivatives: cereals containing gluten, crustaceans, fish, shellfish, peanuts, soy, lupine, eggs, milk, nuts, celery, mustard, sesame seeds, Sulphur dioxide and sulphites at concentrations above 10 mg / kg (expressed as SO₂).

More information on ingredients and allergens, ask the room staff for the ingredients book.

Steak House

Florentine steak italian meat with roasted potatoes, min 1 kg. Selected meat of adult beef, (12 -24 Months) long maturation	85,00
Florentine steak with roasted potatoes, min 600 gr. Young beef, scottona (8 - 12 Months) Holland	29,50
Florentine steak Aveyronne with roasted potatoes, min.800 gr. Young beef, scottona (8 - 12 Months) France	63,00
Florentine steak Black Angus with roasted potatoes, min 1 kg. Selected meat of adult beef scottona (12 - 24 Months), black coat, fine meat from Spain	85,00
Beef Tagliata with arugola salad and grana cheese shavings Young beef, scottona (8 - 12 Months), Holland.	31,00
Grilled fillet with roasted potatoes Selected meat, young beef, Italy	34,00

Garnished with truffle shavings +10,00

Hamburger (Italian beef)

Italiano (salad, tomatoes, mozzarella cheese, french* fries, sesame bread) Selected Italian adult beef (12 - 24 Months), 200 gr.	28,00
Il David (pecorino Toscano, radicchio salad, dried tomatoes, french* fries, sesame bread) 30,00 Selected Italian adult beef (12 - 24 Months), 200 gr.	
Super (salad, tomatoes, bacon, caramelized onion, french* fries, sesame bread) Selected Italian adult beef (12 - 24 Months), 250 gr. The sauces will be served separately.	34,00

Garnished with truffle shavings +10,00

Low Temperature Cooking

Pork ribs (pigs from Italian farms)	24,00
Tagliata chicken (Italian farms) with arugola salad and grana cheese	26,00

CBT: low temperature cooking.

Food is cooked for a long time with a temperature between 50° and 85°degrees. the meat will be soft and will maintain organoleptic qualities.

Garnished with truffle shavings +10,00

Pizzeria

V-VV	Marinara (Tomato sauce, garlic and oregano)	7,50
V	Margherita (Mozzarella cheese, tomato sauce and basil)	9,50
V	Margherita with buffalo D.O.P. cheese (Mozz cheese, tomato sauce and buffalo D.O.P. cheese)	12,50
V	Margherita with burrata D.O.P. cheese (Mozz cheese, tomato sauce and burrata)	13,00
	Neapolitan (Mozzarella cheese, tomato sauce, capers and anchovies)	11,00
	Ham (Mozzarella cheese, tomato sauce, ham)	11,00
	Ham and mushrooms (Mozzarella cheese, tomato sauce, ham, mushrooms)	11,50
	Four seasons (Mozzarella cheese, tomato sauce, ham, artichokes, mushrooms, olives)	12,00
V	Mushrooms (Mozzarella cheese, tomato sauce, mushrooms)	11,00
	Pepperoni (Mozzarella cheese, tomato sauce, pepperoni)	12,00
	Diavolona (Mozzarella cheese, tomato sauce, pepperoni, peppers, olives, red pepper)	17,00
	“Hawaii” (Mozzarella cheese, tomato sauce, ham, pineapple)	16,00
V	Four cheeses (Mozzarella cheese, and four cheeses)	17,00
V	Four cheeses and truffle cream (Mozz.cheese, 4 cheeses and truffle cream)	18,50
V	Vegetable (Mozzarella cheese, tomato sauce, egg-plant, zucchini, peppers, artichokes)	14,00
	“Atomic” (Mozzarella cheese, tomato sauce, pepperoni, sausage, mushrooms, calabrian nduja spicy)	18,50
V	“Bufalina” (Mozzarella cheese, bufala D.O.P. cheese after cooking. cherry tomato, arugola)	17,00
	“Palazzo Vecchio” (Mozzarella cheese, tomato sauce, burrata after cooking, truffle cream, cherry tom., sausage)	19,00
V	“Il David” (Mozzarella cheese, boiled egg, truffle cream, truffle shavings)	28,00
	“Cosimo De’ Medici” (Mozzarella cheese, gorgonzola cheese, ham and walnuts)	19,00
	Calzone “Il David” (Tomato sauce, sausage cherry tomatoes and Calabrian nduja spicy)	17,00

Garnished with truffle shavings +10,00

OUR PIZZA IS COMPOSED OF SELECTED FLOURS WITH 14/18 LEAVENING.

With addition of bufala D.O.P. cheese or Burrata cheese + Euro 3,50

With addition of cold cuts + Euro 2,50 - The other additions + Euro 2,00