



WWW.LARGO9.COM



SMALL BITES

From the kitchen...

Kefir wholemeal leavened mini bun 8

with buffalo mozzarella caprese

4

Beef tartare 11

with crispy crouton and C.B.T. egg

3,7

The two "bruschetta" 8

- rye bread, valdarno "tarese" and smoked provola

- black garlic bread, yellow and red tomato sauce and marinated anchovies

1,3,7

Fried pizza 12

4 pieces

Montanara

tomato sauce, smoked provola and parmesan cheese

1,7

Sausage and Friarielli

sausage and "friarielli"

1,4,7,8

"Ripiena"

cicoli (pork crackling) and ricotta cheese

1,7

Chilli friggitello

and tomato

1,7

FROM THE KITCHEN

Starters...

"Real" Tuscan raw ham D.O.P., coccoli and stracciatella cheese 13

1,7

Tasting of the Tuscan big board 18

(recommended for 2 people)

Dop Tuscan ham, PGI finocchiona, Tuscan salami dop, seasoned coppa, a black bruschetta, a red one and cheese

1,7

Vegetarian board 16

eggplant meatballs with tomato, mini buns with tomato and mozzarella, stuffed courgette flowers, cube of parmigiana with carasau bread and onion rings salt and pepper

1,3,7

Secon courses...

Hamburger LARGO9 18

chianina burger, crispy San Miniato guanciale, canestrino tomatoes, mixed leaves, Certaldo onions, Largo9 smoked sauce, served with fried potatoes

with gluten-free bread alternative

1,3,6

“

*"Rest, rise, emanate sighs and perfumes, and then
darken, give joy and warmth.
All that is mixed with flour, wisdom and passion
can excite you. "*

PIZZA AND LEAVENED PRODUCTS BY:

PASQUALE POLCARO

BUNS

*"Buns" sandwiches designed to achieve softness and
balance, with a sweet scent that distinguishes them.*

“LA SCROCCACCELLA”

*Interpretation of the crunchy flatbread made with
preferment and light cereal flouri.*

Come disse mia nonna 14

*Scent and crunchiness envelop a layer of eggplant
parmigiana like the one I ate at my grandmother's
house on Sunday*

1,7,8

PIZZA

After a long selection, I combined each pizza with a very high quality oil to enhance the characteristics of my pizza.

Margherita 9

San Marzano tomato DOP, basil, fior di latte mozzarella and a grating of cheese and Coltofranto oil
1,7

Una Super Marinara 8

baked cherry tomatoes, Orsino garlic from the Il Moera farm, mountain oregano, basil, an anchovy of Cetara and Ravece FAM oil
1,4

La Diavola Largo9 14

San Marzano tomato DOP, fior di latte mozzarella, Spilinga Nduja creamed with dried tomato, basil and a sprinkling of smoked scamorza cheese
IN STRAW and iolo Irpino light fruity FAM
1,7

Yellow, provola and pepper 14

Terraviva Yellow Tomato, smoked provola, pepper black, true Neapolitan tarallo, a sprinkling of pecorino romano DOP, basil and a drizzle of Irpino oil
fruity read FAM
1,7

Capricciosa 16

San Marzano DOP tomato, fiordilatte mozzarella, Mugello roast ham cured meat factory selection Gerini, mushrooms, Tuscan artichokes, Taggiasca olives and Coltofranto Tuscan oil
1,7

Napoli 11

San Marzano DOP tomato, fiordilatte mozzarella, capers from Pantelleria, anchovies from Cetara and Tuscan oil Coltofranto
1,4,7

L'Amatriciana 16

San Marzano DOP tomato, fiordilatte mozzarella, Norcia bacon, Tropea onion (according to availability), pecorino romano DOP, pepper
1,7

BO.CA. 16

fiordilatte mozzarella, artisan mascarpone, mortadella IGP in bladder, chopped pistachio and pesto
1,7

Ricchezza della Margherita 14

Piennolo del Vesuvio DOP tomato, basil as if it were raining, smoked provola, Ravece FAM oil and mountain oregano
1,7

Sausage and Friarielli 16

buffalo mozzarella, "Neapolitan" broccoli, Sausage with knife tip Salumificio Gerini Selection, FAM light fruity Irpino oil
1,7

Il sottobosco 18

smoked provola, sautéed porcini mushrooms, Orsino garlic pesto from the Il Moera farm, crispy wafer, Irpino caciocavallo DI VACCA BRUNA Dairy Aurora, Irpino light fruity oil FAM
1,3,7

Calzone verace 15

smoked provolone, San Marzano D.O.P. tomato, ricotta, Napoli salami, basil and pepper, coated with a crust of Parmesan cheese
1,7

GOURMET PIZZA

The real gourmet pizza cooked in the steamer pan, cut into six slices and stuffed piece by piece.

For each pizza a base that mixes has been studied and complete the taste of our toppings.

Carbonara 20

Semolina and corn base with scientific carbonara sauce, crispy Norcia bacon and Roman DOP pecorino mousse
1,3,7

"Tartare Ripiena" 22

Rye, spelled and cereal base with beef tartare, stracciatella with truffle, CBT pepper egg, rocket wild and a drizzle of light fruity FAM oil

1,7,11

Shrimp 26

Soybean flour and sesame seeds base, guacamole, stracciatella, wild rocket, blond shrimp citrus scented, sweet dried tomato and a drizzle of Tuscan Coltofranto oil

1,2,4,6,7,11

THE FIFTH TASTE

Let yourself be guided by our expert pizza chef Pasquale Polcaro. Discover the fifth taste that proposes you based on fresh and seasonal products.

The availability and the continuous search for the best raw materials available on the market may make changes to the menu.

It will be our staff's responsibility to inform our guests.



COVER CHARGE 3€



ALLERGENS

- | | | | | | |
|---|---|-------------------------|----|---|--------------------------------|
| 1 |  | gluten | 9 |  | celery and derivatives |
| 2 |  | crustaceans | 10 |  | mustard and derivatives |
| 3 |  | eggs and derivatives | 11 |  | sesam and derivatives |
| 4 |  | fish and derivatives | 12 |  | sulphire |
| 5 |  | peanuts and derivatives | 13 |  | lupin molluscs and derivatives |
| 6 |  | soy and derivatives | | | |
| 7 |  | milk and derivatives | | | |
| 8 |  | nuts | | | |
-  **vegetarian**

*According to market availability some products may be subject to rapid freezing to guarantee quality and safety as described in the HACCP plan and pursuant to reg. 852/08 and reg. 853/04. Some products may be frozen at origin.

*As laid down in European regulation 1169/2011 you can ask further information about allergen to our staff which will provide you with the documentation.

Our flour may contain traces of eggs, peanuts, soy, nuts, celery, mustard, sesame seeds, lupins and derivatives.



Scan the QR code and follow us