



Le Barrigue

WINE - FOOD & DRINK PRATO

Under ancient Renaissance vaults,
where time stands still, you can find
tasty dishes and wine for an authentic and
unforgettable experience

APPETIZERS

Made to create your own charcuterie board
for a snack or an aperitif

• Small plate of cold cuts

Local Mortadella lgp	6	
Tuscan raw ham	6	
Speck Alto Adige	5	
Local wood-fired porchetta	6	
Tuscan salami	4	








• Small plate of bruschetta

two pieces of the same type













Tuscan chicken liver pâté (1,3,5,6,7,8,9,10,12,14)	4	
Butter and Cantabrian anchovies (1,4,7)	5	
Blue cheese and nuts (1,5,6,7,8,11,12)	4	
Lardo (1)	4	
Pecorino cheese and honey (1,7)	4	
White beans, oil, salt and pepper (1,6,9,10,11,12)	4	 
Pecorino cheese e caramelized onion (1,7,12)	5	
Porcini mushrooms* (1,6,9,10,11,12)	6	 

• Coccetti

Little delicious hot bowl

With pappa al pomodoro (1,6,9,10,11,12)	4	 
With Tuscan pecorino cheese fondue and caramelized onions (7,12)	6	 
With potatoes*, fontina cheese and ham (7,10,11)	5	
With potatoes*, blue cheese and pear (1,6,9,10,11,12)	5	 

• Not to be missed

Tuscan pecorino cheese (7)	6	
Toasted piadina (flat bread) (1,6,9,10,11,12)	4	
Toasted piadina - Gluten free (6,9,10,11,12)	5	 
Dried tomatoes in oil	4	 
Brined green olives	4	  
Fig jam or honey	2	  
Hummus (mashed chickpeas) with sliced piadina	6	

I COCCI

Bowls
made to bake in the oven

Coccio Pappa (1,6,9,10,11,12) With our typical pappa al pomodoro"	7	
Coccio Patate Dante (7,10,11) Potatoes*, Tuscan pecorino cheese fondue, Tuscan salami and fig jam	9	
Coccio Patate Tomino (7,10,11) Potatoes*, tomino cheese fondue and crunchy speck	10	
Coccio Patate Roastbeef (7,10,11) Potatoes*, Tuscan pecorino cheese fondue, roastbeef and truffle sauce	12	
Coccio Patate Cotto (6,7,9,10,11,12) Potatoes*, ham, fontina cheese fondue and porcini mushrooms*	12	
Coccio Polenta Gorgo (6,7) Soft polenta, blue cheese fondue and crunchy ham	10	
Coccio Polenta Ricca (6,7) Soft polenta, fontina fondue cheese and crunchy speck	10	

I COCCI

Vegeterian and Vegan

Coccio Pappa (1,6,9,10,11,12) With our typical pappa al pomodoro	7	
Coccio Patate Mazzoni (1,5,6,7,8,9,10,11,12) Potatoes*, fig jam, blue cheese fondue and nuts	10	 
Coccio Patate Gourmet (7,10,11,12) Potatoes*, Tuscan pecorino cheese fondue and caramelized onions	9	 
Coccio Patate Pere (7,10,11) Potatoes*, blue cheese fondue and pear	9	 
Coccio Patate Faggioli (6,9,10,11,12) Potatoes*, red radish and white seasoned beans	8	  
Coccio Polenta Bianca (6,7) Polenta and mixed cheeses fondue	8	 
Coccio Polenta Funghi (6,9,10,11,12) Polenta and porcini mushrooms*	9	  

vegeterian food  vegan food  gluten free 



CHARCUTERIE BOARD

- Degli Etruschi (7.12.14.1.8.10.13.5.9.6) 12
Tuscan raw ham, pecorino cheese, two bruschetta with chicken liver pâté and toasted piadina
- Del Datini (7.1.6.10.12) 12
local Mortadella IGP, two bruschetta with pecorino cheese and fig jam and toasted piadina
- Il Bisanzia (7.12.4.14.1.8.10.13.5.9.6.3.11) 12
(Selection of five bruschetta, one for type)
Chicken liver pâté - Butter and Cantabrian anchovies - Lardo - Blue cheese and nuts - Pecorino cheese and caramelized onions
- “Le Barrique” (7.12.14.1.8.10.3.5.9.6.13.11) 25
(recommended for two)
Tuscan raw ham, local Mortadella IGP, Tuscan salami, pecorino cheese, pappal al pomodoro, two bruschetta with chicken liver pâté and two with white beans, toasted piadina, little bowl with potatoes*, blue cheese fondue, honey and... lots of love.
- Tagliere NoGlutine (7.10.11) 12 
gluten free piadina, Tuscan raw ham and stewed potatoes* with pecorino cheese fondue and honey



CHARCUTERIE BOARD

Vegeteriani & Vegan

- Vegetariano (9.1.7.13.11.6.10.12) 10 
little bowl of pappal al pomodoro, Tuscan pecorino cheese and two bruschetta with white beans
- Vegano (6.9.10.11.12.13) 10 
hummus little bowl, one bruschetta with porcini mushrooms* and one with white beans oil, salt and pepper, and pappal al pomodoro bowl

vegetarian food  vegan food  gluten free 

CROSTONI E PIADINE

Our crostone is a big slice of a local bread
and piadina it's like pita bread

Pratese (1,7) local Mortadella IGP, Tuscan pecorino cheese fondue and fig jam	12
Tommy (1,7) Tuscan raw ham, fresh mozzarella, rocket and dried tomatoes	12
Della Cava (1,10,11) lardo, stewed potatoes* and honey	8
Torri (1,7,12) speck, red radish and melted tomino cheese	10
Montepianina (1,6,7,9,10,11,12) ham, fontina cheese fondue and porcini mushrooms*	10
Duccio (1,7) Tuscan salami, Tuscan pecorino cheese fondue, rocket and fig jam	10
Savi (1,7,10,11) local wood-fired porchetta, fontina cheese fondue and stewed potatoes*	12
Lucrezia (1,3,5,6,7,8,9,10,11,12,14) local Mortadella IGP, chicken liver pâté and white beans	10

(option of gluten free piadina + 3,00)

CROSTONI

Vegeteriani & Vegan

Etrusco (1,7) pear, Tuscan pecorino cheese fondue, honey and rocket	8	✓
Duomo (1,10,11,12) Stewed potatoes*, rocket, dried tomatoes and balsamic vinegar glaze	8	✓✓
Pretorio (1,6,9,10,11,12,13) white beans, hummus, caramelized onions and rocket	10	✓✓

(option of gluten free piadina + 3,00)

vegeterian food ✓ vegan food ✓

LE TARTARE

160 gr of Calvinina's raw meat from Mannori factory,
an old artisan butcher's shop from Prato

"Le Barrique" (6.7.9.10.11.12) with Tuscan pecorino cheese fondue and caramelized onions	16
La Sfiziosa (6.9.10.11.12) with capers, dried tomatoes and balsamic vinegar glaze	16
L'Erborinata (6.7.9.10.11.12) with gorgonzola cheese fondue and crunchy ham	16
La Montagna (6.7.9.10.11.12) with tomino cheese fondue and crunchy speck	18
Aosta (6.9.10.11.12) with stewed potatoes*, fontina cheese fondue and porcini mushrooms*	18
l' Tris Di Tartare (6.7.9.10.11.12) le Barrique, l'erborinata and la sfiziosa	22

FRESH SALADS

Sofia (4.12.7) salad, tuna fish, dried tomatoes, Tuscan pecorino cheese, rocket and balsamic vinegar glaze	14
Selva (5.6.7.8.10.11) salad, red radish, hot tomino cheese, crunchy speck, nuts and balsamic vinegar glaze	12
Nizza (4.10.11.12.14) salad, stewed potatoes*, rocket, oregano, capers and Cantabrian anchovies and dried tomatoes	10
Inglese (7) salad, rocket, roastbeef and pecorino cheese	10
Vegan (6.9.10.11.13) salad, stewed potatoes*, rocket, white beans, oregano and caramelized onion	9 



I DESSERT

<p>Cantuccio-Misu' (1,3,5,6,7,8,10) this is our version of tiramisù. with almond biscuits typical from Prato soaked in coffee</p>	6	
<p>Hot chocolate cake* (1,3,5,6,7,8) with melting heart</p>	6	
<p>Hot chocolate cake (1,3,5,6,7,8) with melting heart and fresh mascarpone cream</p>	7	
<p>Biscotti di Prato (1,3,5,6,7,8,10) ... almond ... chocolate ... mixed</p>	5	
<p>Biscotti di Prato (1,3,5,6,7,8,10,12)) with Vinsanto</p>	7	
<p>Fresh Panna Cotta ... with fig jam (7) ... with dark chocolate fondue (6,7) ... with red fruits* (7)</p>	5	🥚
<p>Classic Piadina (1,5,6,7,8) with Nutella</p>	5	🥚
<p>Piadina Gluten Free ... with Nutella (5,6,7,8) ... fig jam (5,6,7,8)</p>	8	🥚 🌾 🌿 🌿 🌾
<p>Mascarpone Cream (no egg) ... with Nutella (5,6,7,8) ... with red fruits* (7) ... with white chocolate fondue (7,6) ... with fig jam (7)</p>	5	🥚 🌿 🌿
<p>Pecorino server with fig jam (7)</p>	6	🥚 🌿 🌾

BAR



Wami Water 0,50 in plastic 1
every time You drink Wami. You do a donation for all around the world.. www.wa-mi.org

Valverde Water 0,50 in glass 2
water poor in minerals, her lightness it' s perfect with simple dishes, white wine's and bubbles.

Valverde Water 0,75 in glass 3
water poor in minerals, her lightness it' s perfect with simple dishes, white wine's and bubbles.

Verna Water 0,75 in glass 2
Tuscan water with medium hardness, perfect with all.

San Felice Water 0,37 in glass 2
Tuscan water rich in minerals, perfect with structured dishes and red wine's.

San Felice Water 0,75 in glass 3
Tuscan water rich in minerals, perfect with structured dishes and red wine's.

Coffee 2
espresso, deca, orzo

Stained Coffee 2

Corretto Coffee 3

American Coffee 2,50

Stained Milk 3

Cappuccino 3

Hot Tea 3

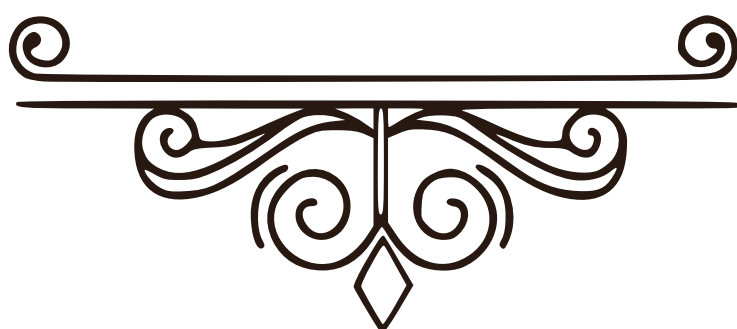
Coperto 2.00 €



DRINKS AND COCKTAIL



Fruit juice Orange, peach, pear	3
Glass drinks Coca Cola, Coca Cola O, Fanta, Tonic Water, Lemon Soda	3
Glass drinks Premium Tonic Water, Sanbitter, Campari Soda, Crodino, Ginger beer Premium	4
Spritz Aperol, Campari, Hugo	6
Americano (Red Martini, Campari and soda) (Red Vermut, Campari and soda)	6
Negroni (Red Martini, Campari and gin beefeater) (Red Vermut, Campari and gin beefeater)	6
Gin beefeater Tonic / Lemon	6
Vodka moskosvskaya Tonic / Lemon	6
Moscow mule Moskosvskaya vodka, ginger beer and lime	6
Non-alcoholic cocktail's Sweet or Dry	5



ALLERGENS

The Register of Allergens

Reg. (Ue) n. 1169/2011 - ReG. (Ue) 78/2014

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO₂
13. Lupin and products thereof
14. Molluscs and products thereof

(*) the asterisk marks raw materials frozen at origin as expected by article 19, clause 9, decree 231/17 and annex VI, point 2 according to the EU 1169/2011 Regulation.