

FLORENTINE



À LA CARTE MENU

ITALIA

STOCKHOLM

MARBELLA



Florentine invites you home to celebrate authentic Italian cuisine, cooked with passion using the finest ingredients carefully selected from small artisanal producers.

Fasten your seat belt as we are taking you on an unforgettable journey of flavours and the genuine hospitality of a glamorous local Trattoria.

Buon Appetito!



@florentine_marbella

Cocktails

We are proud to serve our cocktails using homemade cordials, syrups, infusions and molto amore.



Spritz & Sangria

AMALFI SPRITZ 20 / 65
Champagne, Amalfi lemon, Limoncello, St. Germain
Fresh, citrusy, floral

RHUBARB SPRITZ 18 / 60
Sloe gin, Rhubarb, Apple, Strawberry
Fruity, balanced

VENEZIANO SPRITZ 16 / 55
Aperol, Prosecco
Classic, bitter

PROSECCO SANGRIA 16 / 55
Italicus, Malfy gin, Prosecco, Exotic fruits
Fresh, exotic

SICILIAN SANGRIA 16 / 55
Italian liquors, Pinot Nero, Seasonal fruits
Fruity, berry

Aperitivo

 **BARREL AGED NEGRONI 20**
Botanist gin, Campari, Mancino vermouth
Aged on french oak, round, robust

 **BELLINI 16**
Peach / Prosecco
Meaty, sweet

 **GRAPEFRUIT BASIL 18**
Don Julio, Oleo Saccharum grapefruit,
Aperol, Basil, Lime
Citrusy, fresh

 **MANGO NEGRONI 20**
Mango infused Negroni, Cardamom Ricotta
Round, fruity

Seasonal

 **TOMMY'S COLADA 20**
Banana jus, Cacao, Appleton, Coconut, Kefir
Silky, smooth

 **FRESCO CETRIOLO 18**
Hendricks gin, Cucumber, Mint, Ginger
Herbal, refreshing

 **THAT'S AMORE 18**
Clarified strawberry & raspberry, Vanilla,
Lillet rosé, Vodka, Aquafaba
Long, perfumy, citrusy

 **LYCHEE BATH 20**
Cherry vodka, Hibiskus, Lychee bubble-foam
Long, perfumy, citrusy

 **LEMON CURD 18**
Amalfi lemon, Vanilla vodka, Curd, Egg
Sweet, short, dessert

 **FROZEN RASPBERRY SBAGLIATO 22**
Champagne, Raspberry & Vermouth sorbet, Campari
Rich, elegant


Signature

 **FLORENTINE ON THE BEACH 20 / 38 (FOR 2)**
Tropical fruits, Bergamot, Limoncello, Tonka
Exotic, juicy

 **MEZCAL CORIANDER 20**
Mezcal, Falernum, Coriander, Chili, Orgeat
Fresh, spiced, smoked

 **TIRAMISU 20**
Espresso martini, Mascarpone, Egg, Almond
Dessert, creamy

 **THE GARDENER 18**
Gazpacho, Celery, Almond rum
Umami, savory

 **ITALO DISCO 20**
Glitter, Rinquinguin, Fresh wine juice,
Chardonnay
Fruity, long, bubbly

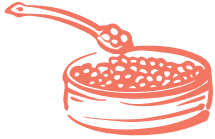


Scan this to check out our fabulous
Italo Disco signature cocktail!

*Classics available upon request -

To Start With

IDEAL TO SHARE



CAVIAR

Blinis, wild garlic butter

	30G	50G	100G
OSCIETRA	92	130	230



OYSTERS

Fine de Claire no 3, diced apple, cucumber & ginger vinaigrette

	HALF DOZEN	DOZEN
	30	55

& CHAMPAGNE

NV Pommery Brut, Champagne AOC 22 gl / 120 bottle

Small Plates

THE ITALIAN FEAST STARTS HERE

FOCACCIA & MASCARPONE 12

Focaccia, whipped mascarpone, EVO Oil



PROSCIUTTO E MELONE 20

Prosciutto San Daniele, honeydew, cantaloupe melon

MARINATED OLIVES 10

Marinated Cerignola olives



MORTADELLA E PISTACCHIO 17

Mortadella, pickled artichoke, pistachio sauce

BRESAOLA CON GRISSINI 20

Bresaola, grissini, broad bean hummus

SUMMER CRUDITÉS 15

Crudités, herb-infused zesty yoghurt



SALUMI & FORMAGGI

90g

<i>Prosciutto San Daniele</i>	18
<i>Salame ventricina</i>	14
<i>Salame con tartufo</i>	18
<i>Bresaola</i>	16



60g

<i>Ubriaco con prosecco</i>	14
<i>Pecorino con tartufo</i>	16
<i>Piave</i>	14



Vegetarian



For allergy info please scan qr-code or ask your waiter

Antipasti

FOR A BIG TABLE GET A FEW AND SHARE

TRUFFLE CARPACCIO 32

Tenderloin carpaccio, pickled shimeji mushroom, truffle dressing, shaved fresh truffle

TUNA TARTARE 42

Yellowfin tuna, avocado, chili, radish, lemon ginger dressing, Oscietra caviar



TRUFFLE HONEY RICOTTA 22

Toasted focaccia, whipped ricotta, truffle honey, shaved fresh truffle 

CAPRI BURRATA 24

Seasonal fruits and vegetables, fermented strawberry & aged balsamic dressing 

LANGOUSTINE ARANCINI 22

Langoustine, preserved lemon mayo, wild garlic, crispy ham

FRIED COURGETTE FLOWER 18

Goat cheese mousse with tarragon, spiced tomato jam, wildflower honey 

CRAB SALAD 28

Local crab meat, apple, cucumber, heritage citrus dressing

Florentine Signature Platters

SEAFOOD DELUXE

*Lobster, oysters, dressed crab,
red prawns*

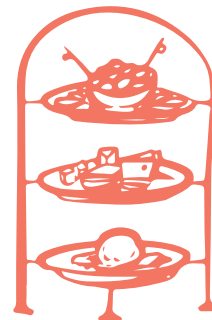
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ANTIPASTO GRANDE

*Selected mix of charcuterie &
cheeses, fruity stracciatella, home-
made jam & bread basket*

60



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Primi

Pasta Fresca

HANDMADE, EVERYDAY

TRUFFLE TAGLIATELLE 36
Truffle beurre blanc, shaved fresh truffle 

FRUTTI DI MARE 34
Prawns, calamari, mussels, clams

PAPPARDELLE RAGÙ 30
Braised beef shin ragu, Parmigiano Reggiano

LOBSTER & SCALLOPS RAVIOLI 42
Rich lobster sauce, monks beard, tarragon

CAVIAR TAGLIERINI 65
Amalfi lemon butter sauce, Oscietra caviar

BOMBA RIGATONI 28
Calabrian chili, vodka, Parmigiano Reggiano

*AVAILABLE AS VEGAN 


HOLY CARBONARA 32/PERSON
(FOR 2 PEOPLE)
*Served in Pecorino's cheese wheel,
crispy guanciale, egg yolk*



Pizza Napoletana

48 HOURS FERMENTED

MORTADELLA E PISTACCHIO 26
*Potato cream, provola, mortadella, burrata,
pistachio pesto*

SPICY 'NDUJA 26
*San Marzano tomato, smoked scamorza, 'nduja,
red onions, salame piccante, stracciatella* 

FLORENTINE'S GARDEN 24
*Spicy caponata, vegetables from mamas'
garden, fior di latte, rucola* 

PROSCIUTTO DOLCE 28
*Yellow datterino, mozzarella di bufala,
prosciutto di Parma, provolone, almonds, figs jam*

BIANCO CAPRA 24
*Goat cheese sauce, spicy salami, honey,
rucola, pine nuts*

BIG BOY MANZO 26
*San Marzano tomato, beef tenderloin, cherry
tomatoes, fior di latte, rucola, Parmigiano
Reggiano, pine nuts*



CAVIAR DELUXE 79
SHARING PIZZA
*Crème fraîche, cheddar cheese, Oscietra
& keta caviar, red onions & fresh herbs*

**Gluten free pizza dough & pasta available!*

Secondi

MAINS

CARNE

MEAT

GRILLED BEEF SIRLOIN 250G 38

Sautéed spinach & truffle red wine jus

ADD Freshly shaved truffle 15

SLOW COOKED LAMB FILLET 34

Ciambotta, black garlic puree and red wine sauce

GRILLED BEEF TENDERLOIN 250G 52

Served with giant Cacio e pepe raviolo & red wine sauce

CORN FED CHICKEN BREAST 28

Slow cooked chicken in its own jus with diced summer veggies & couscous

PESCE

FISH

SEARED

SEA BASS 34

*Fregola Sarda, mussels,
sea asparagus, light bisque sauce*

PAN FRIED

DOVER SOLE 40

*Burnt butter and
capers*

SEARED

SALMON FILÉ 32

*Braised saffron fennel, lemon beurre
blanc, keta caviar*

VERDURA

VEGETARIAN

VEGETALI PRIMAVERA 28

Orange braised endive, artichoke, pickled mushrooms, olive caramel, lemon mascarpone, pistachio

CONTORNI

SIDES

HEIRLOOM TOMATOES 10

Yellow Datterini sauce, crispy onion, confit shallot dressing

GRILLED ASPARAGUS 12

Garlic orange honey

STEAMED POTATOES 8

Pea purée, sugar snaps, chili

ROASTED HERITAGE CARROTS 10

Crispy chickpeas, pickled red onion, ricotta, sumac dressing



Vegetarian



*For allergy info please scan
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Vino

WINES BY GLASS

**For full selection please check the wine list*

Spumante

2021 DOMINIO DE LA VEGA, BRUT, CAVA DO 10
Fresh, apple, pear

NV PROSECCO REGUATA, BRUT, PROSECCO DOC 8
Crisp, floral

2021 RAVENTÓS DE NIT ROSE, BRUT, CAVA DO 14
Raspberry, cherry, almond pastry

2021 RAVENTÓS I BLANC DE NIT GRAN RESERVA, BRUT, CAVA DO 16
Fine bubbles, white flowers

NV POMMERY BRUT, CHAMPAGNE AOC 22
Dry, mature, citrus

Bianco

SOMMELIER'S CHOICE

2019 ALLENDE, FINCA ALLENDE, RIOJA DOCA 18
Butter, honey biscuit & oak

2023 WINKL, TERLAN, ALTO ADIGE DOC 24
Citrus, pineapple, mineral

2023 PAZO SEÑORANS, RÍAS BAIXAS DO, GALICIA 16
Apricot, lemon, grapefruit

2022 CHARDONNAY SUR LIE, DONNAFUGATA, SICILY DOC 17
Tropical fruit, honeysuckle, nectarine

2023 PINOT GRIGIO, CAVIT BOTTEGA, ALTO ADIGE DOC 11
Green apple, pear, white flowers

2023 NISIA VERDEJO, BODEGAS ORDÓÑEZ, RUEDA DO 9
Peach, honey, melon, lemon zest

2023 LA GUARDIENSE, JANARE, CAMPANIA IGT 7
Tropical fruits, white flowers, lemongrass

2023 GABA DO XIL GODELLO, TELMO RODRIGUEZ, VALDEORRAS DO 13
Pear, peach, mineral

2022 GRIFO DEL QUARTARO, ENRICO SERAFINO, GAVI DI GAVI DOCG 15
Jasmine, lemon, sea salt

Vino

WINES BY GLASS

**For full wine selection please check the wine list*

Rosato

2023 CHARLATAN, CÉSAR PRINCIPE, CIGALÉS DO 8
Raspberry, rose petals

2023 LUMERA, DONNAFUGATA, SICILY IGT 12
Wild strawberry, pomegranate

Orange

2018 FIANO DI AVELLINO, JOAQUIN, CAMPANIA DOCG 25
Ripe fruit, peach

Rosso

SOMMELIER'S CHOICE

2022 LE DIFESE, TENUTA DI SAN GUIDO, TOSCANA IGT 22
Cherry, thyme, leather, tobacco

2021 PSI PINGUS, RIBERA DEL DUERO DO 29
Blackberry, dry flower, cranberry

2020 CAMINS DEL PRIORAT, ÁLVARO PALACIOS, PRIORAT DOQ 17
Dark plum, violet, cloves

2018 VALENCISO RESERVA, RIOJA DOCA 19
Plum, dark berries, cedarwood

2021 VALPOLICELLA RIPASSO, CORTE GIARA, VENETO DOC 14
Cherry, raisins, strawberry

2022 FRESCOBALDI CHIANTI CASTIGLIONI, TOSCANA DOCG 12
Raspberry, cloves, plum

2021 BOTTEGA VINAI PINOT NERO, CAVIT, ALTO ADIGE DOC 9
Black cherry, vanilla

2023 CORTIJO LOS AGUILARES, SIERRAS DE MÁLAGA DO 8
Cherry, violet, thyme

2020 MONTEBACO CARA NORTE, RIBERA DEL DUERO DO 13
Black cherry, vanilla, cedar

2021 PAJENA BARBERA D'ALBA, ENRICO SERAFINO, PIEMONTE DOCG 16
Dark fruit, plum, baked blackberry

Birra

BEER



20/40 CL



33 CL

MAHOU CLÁSICA 5,1%	España	Lager	5/9	
ALHAMBRA RESERVA 6,4%	España	Amber Lager		9
PERONI NASTRO AZZURRO 5,0%	Italia	Lager		8
MAHOU IPA 6,4%	España	IPA		8
ICHNUSA NON FILTERED 5,0%	Italia	Unfiltered Lager		8
BIANCA LANCIA 5,0%	Italia	Weiss Beer		9
ISABELLA GLUTEN FREE 4,9%	Italia	White Ale		9
BASTOLA RED ALE 6,9%	Italia	Red Ale		9

Gin & Tonic

SERVED WITH FEVER TREE TONIC

MONKEY 47 20 <i>Lemon zest & juniper berries</i>	GIN MARE 18 <i>Rosemary</i>	BOMBAY SAPPHIRE 16 <i>Lemon & Thyme</i>
ROKU 20 <i>Ginger slices</i>	HENDRICKS 18 <i>Cucumber & black pepper</i>	TANQUERAY NO. 10 18 <i>Grapefruit peel</i>
BROCKMANS 20 <i>Summer berries</i>	MALFY ROSA 18 <i>Grapefruit wheel</i>	

Sherry

MANZANILLA SOLEAR ¾ 6 <i>Bodegas Barbadillo, Manzanilla-Sanlúcar de Barrameda DO</i>
AMONTILLADO SOLERA FUNDACIÓN 16° ¾ 7 <i>Bodegas Navarro, Montilla-Moriles DO</i>
NV EMILIO HIDALGO OLOROSO VIEJO 12 <i>Jerez-Xérès-Sherry DO</i>

Vermouth

MANCINO ROSSO AMARANTO 11 <i>Italia</i>
YZAGUIRRE RESERVA 7 <i>España</i>

Analcolico

SOFT DRINKS

Healthy & Homemade Sodas

LEMONADE 8

FRESH JUICE 8

**Ask for today's flavour*

COKE 6

COKE ZERO 6

SPRITE 6

FANTA 6

TOMARCHIO ARANCIATA ROSSA 7

TOMARCHIO COLA BIO 7

Virgin Cocktails



PASSIONATE VIRGIN 12

Tropical fruits / Prosecco



DRIVERS CHOICE 12

Strawberry / Raspberry / 0,0% gin



BABY COLADA 12

Coco / Pineapple

Water

SOLAN DE CABRAS / STILL 50 CL 5

SOLAN DE CABRAS / STILL 100 CL 8

SAN PELLEGRINO / SPARKLING 33 CL 6

SAN PELLEGRINO / SPARKLING 75 CL 9

Alcohol free

MAHOU LAGER 6

España, 0,0% vol.

SPUMANTE 7

Italy, 0,0% vol.

CRODINO BIONDO 5

Italia, 0,0% vol



LARGE GROUPS & PRIVATE HIRE

Florentine offers lovely indoor and outdoor spaces to celebrate special occasions in life. A range of joyful settings for birthdays, anniversaries and bespoke events.

To find out more contact us at marbella@florentinerestaurants.com