

Menu



Giabar

G A S T R O N O M I A

We use the good things our Deli offers to enhance it in a simple and tasty way: without excesses, without covering the quality of the raw materials we select from around Italy and the world... for you.



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Piazza Vassallo - Greve in Chianti (FI)



PLATTER EXPERIENCES

Fresh Delights

*(Selection of 6 fresh cheeses with crackers, fruit and preserves) € 14
(1-7-8)*

Reserve Selection

*(Selection of 6 aged and alpine cheeses with crackers, fruit and preserves) € 18
(1-7-8)*

A Journey to France

*(Selection of 6 French cheeses with crackers, fruit and preserves) € 16
(1-7-8)*

The Full Experience – platter for 2

*(Selection of 12 fresh, aged and blue cheeses with crackers, fruit and preserves) € 32
(1-7-8)*

Cured meat platter for 1 € 12

(1-7-8)

Cured meat platter for 2 € 20

(1-7-8)

Mixed cured meat and cheese platter for 1 € 14

(1-7-8)

Mixed cured meat and cheese platter for 2 € 24

(1-7-8)

The GiaBar Experience for 2

*(Cured meats, cheeses, crostini, pappa al pomodoro, preserved vegetables in oil, crackers, fruit and compote) € 35
(1-7-8)*

Coperto: € 2.00

STARTERS

Pomo d'Oro Crostini

(Scamorza with sun-dried tomatoes; stracciatella, tomatoes and anchovy; bruschetta) € 8

(1-4-7)

Contrast Crostini

(Ricotta with onion jam; stracciatella with fruit and balsamic vinegar; pecorino with honey and cured ham) 8 €

(1-7)

Babs Passion Blue Cheese Crostini

(Gorgonzola with dried fruit; spicy gorgonzola with rosemary honey and pear; Stilton with preserved fruit) € 10

(1-7-8)

GiaBar Crostini

(Brillat-Savarin with fig compote; gorgonzola with pear and walnuts; taleggio with apple and honey)€ 8

(1-7-8)

Salad with rocket, apple, walnuts, spicy gorgonzola and mixed seeds € 8

(7-8)

Hand-cut beef tartare from Fusi e Mancini butcher shop with parmesan and sun-dried tomatoes € 13

(7)

Hand-cut beef tartare from Fusi e Mancini butcher shop with capers and Sicilian anchovies € 13

(4)

PASTA

Pici with wild boar ragù € 13

(1-8)

Ravioli with meat ragù € 13

(1-8)

Fusilli with gorgonzola € 12

(1-7)

Coperto: € 2.00

PINSA

Straccia: stracciatella, tomatoes and mortadella € 13
(1-7)

Saporita: stracciatella, tomatoes and anchovies € 14
(1-4)

Veggie: vegetables and gorgonzola € 13
(1-7)

CHEESES FROM THE OVEN

Mini baked Camembert with garlic, rosemary and speck € 12
(1-7)

Baked feta with tomatoes and olives € 10
(7)

Baked Carboncino cheese with toasted almonds, cinnamon, brown sugar and dried figs € 13
(7-8)

Seasonal fruit with gorgonzola fondue and dried fruit € 8
(7-8)

Carrots with sweet gorgonzola, rosemary, walnuts and date syrup € 8
(7-8)

Egg with cheese fondue € 8
(3-7)

Coperto: € 2.00

DOLCI

Yogurt with honey € 4
(7)

Yogurt, chef's choice € 4,50 (chiedere allo staff)
(7)

Cantucci with Vin Santo € 7
(1-7-8)

Fig and walnut tart € 6
(1-3-8)

Linzer tart with cantucci base and raspberry jam € 6
(1-3-8)

Classic truffle gelato € 8
(7)

White truffle gelato € 8
(7)

Cheesecake truffle € 6,50
(7-8)

Coperto: € 2.00