

GROOVE

— RISTORANTE —
PIZZERIA & CAFFE'



Care, aesthetics and passion

They are the three ingredients that distinguish our cuisine. We offer meat and fish dishes, with great attention to the Tuscan culinary tradition, choosing only first-quality ingredients, respecting the seasonality of the ingredients.

Wine List

Sparkling Wines

Prosecco Valdobbiadene DOCG Brut Gemin-Veneto - 100% Glera	25
Trento DOC Antares Millesimato Brut Cantina Toblino - Trentino Alto Adige - 100% Chardonnay 36 months on the lees.	30
Franciacorta DOCG Cuvée No. 4 Millesimato Brut Bersi Serlini - Lombardy - 100% Chardonnay 30 months on the lees	40

Rosé Wines

Rondinaie IGT Guado al Nocio 100% Sangiovese - Tuscany	25
Toscana Rosé IGT Alie Frescobaldi - Tuscany - Syrah, Vermentino	24

White Wines

Organic Passerina Kriya IGP Vigna Madre - Abruzzo - 100% Passerina	18
Pomino DOC Frescobaldi - Tuscany - Chardonnay and Pinot Blanc - Castle of Pomino	18,5
Fiano Cantina Cardosa - Paestum, Campania - Fiano	24
Grilli di Mare sparkling IGT Terre Siciliane Fazio - Sicily - 100% Grillo	24
Poggio Bianco IGT Guado al Nocio 67% Trebbiano grapes and 33% Malvasia - Tuscany	25
Attems Pinot Grigio - Friuli DOC Frescobaldi - Friuli Venezia Giulia - Pinot Grigio	25
Gewurztraminer DOC St. Michael-Eppan - South Tyrol Alto Adige - Gewurztraminer	25
Vermentino di Bolgheri DOC Antinori - Tuscany - Tenuta Guado al Tasso	30
Benefizio DOC Riserva Frescobaldi - Tuscany - Chardonnay - Castello di Pomino	38

Red Wines

Chianti Castiglioni DOCG Frescobaldi - Tuscany - Sangiovese and Merlot	18
Chianti Classico DOCG Frescobaldi - Tuscany - Sangiovese - Tenuta Perano	25
Rosso di Montepulciano Cavalierino DOC Tenuta Cavalierino - Tuscany - 100% Sangiovese	27
Bolgheri Sorraia DOC Podere le Scuderie - Tuscany - Cabernet Sauvignon 50%, Merlot 40% and Cabernet Franc 10%	28
Pendenze IGT Guado al Nocio 65% Sangiovese grapes and 35% Canaiolo - Tuscany	28
Le Volte Tenuta Ornellaia Ornellaia - Castagneto Carducci, Tuscany - Merlot and late-ripening grape varieties	36
Lucente IGT Tenuta Luce - Tuscany - Merlot and Sangiovese	38
Red Trames Tenuta Perelli - Rosso Toscana IGT - 100% Merlot	42

Appetizers

Earth/Meat selection	
Mixed crostini	7
liver crostini, porcini mushrooms, ragù, cherry tomatoes, caramelized onions	
Coccoli with raw ham and stracchino cheese	10
Groove Board/Platter	for 1 - 12
mixed cold cuts, local cheeses, crostini and coccoli	for 2 - 24
Beef tartare	13
knife-cut, served with chopped capers and onion, anchovy mayonnaise and crunchy bread chips	with truffle fresh - 15
Marinated black Angus carpaccio	13.50
served with Caesar sauce and Grana DOP shavings	

Seafood

Tuna tartare tacos	16
delicate yellowfin filet served inside two crispy tacos, with creamy homemade guacamole, fresh lime and spicy mayo	
Salmon tartare tacos	15
delicate tartare of exquisite Norwegian salmon served inside two crispy tacos, with creamy homemade guacamole, lime fresh and spicy mayo	
Warm seafood salad	15
served with seasonal vegetables	
Salmon carpaccio	15
premium Norwegian salmon marinated, served on a bed of arugula, with nuts, enriched with orange fillets	

First courses

All our pasta is handmade with prime quality ingredients.

Terra

Tortelli with Pecorino di Pienza		
served with cherry tomatoes, drops of pesto and Campanian buffalo stracciatella		13
Gnudi with parmesan cream		11
		with truffle fresh - 14
Tagliatelle with wild boar ragù		13
Tagliolini with fresh truffle		15
Tagliatelle with porcini mushrooms		14
		with fresh truffle - 16
Pici with ragù		12

Seafood

Linguine with seafood		14
Squid ink ravioli		15
stuffed with swordfish, with mussels, cherry tomatoes and basil		
Tagliolini with cheese and pepper with shrimp tartare		15

Burger

all our sandwiches are served with french fries

	Smash burger	10
BEST SELLER!	two beef burgers smashed to perfection, cheese cheddar and crispy bacon	
	King smash	15
NEW	four layers of pure madness; crispy bacon and cheddar wrapped in our Martin's bread	
Spicy Bomb		14.50
delicious pure beef burger, smoked provolone, crispy bacon, jalapeños and Carolina Reaper sauce.		
Crunchy burger		12
crispy breaded chicken burger, cheddar cheese, bacon, lettuce and tomato.		
Veggie burger		12
beyond burger (plant-based patty), lettuce, tomato and creamy mushroom sauce		
Popeye's burger		14
beef burger, smoked provolone, sautéed spinach and delicious truffle cream		
		
Truffle burger		16
for truffle lovers: pure beef burger, burrata campana DOC, truffle sauce with shavings of fresh truffle		

Main Courses

Earth

Irish Scottona Florentine steak Platinum Prime	rib - 5.00 €/hg in the fillet - 5.50 €/hg
Irish Angus sliced steak	on a bed of arugula and Grana Padano - 14 with porcini mushrooms- 16 with fresh truffle - 19
Mixed grill chicken, sliced steak, sausage and ribs	for 1 - 18 for 2 - 36
XXL Ribs Delicious CBT pork ribs, served with French fries fried	15
CBT pork belly served with carrot cream and Borettane onions caramelized	15

Seafood

Yellowfin tuna fillet seared, sesame crust, served on potato cream, accompanied by marinated cherry tomato and teriyaki sauce	18
Fried calamari and shrimp fried on the spot and served with French fries	16
Baked salmon fillet with aromatic herbs, served with caponata and gel orange (cooking time 10 minutes)	17

Side dishes

Roast potatoes	4,50
French fries	4,50
Sautéed spinach	5
Fried zucchini flowers or fried mushrooms depending on the seasonality	6
Grilled vegetables	5
Mixed salad	5

Classic Pizzas

All our pizzas are made with a 48-hour leavened dough, using 00 flour and stone-ground flour. We use only Mutti tomato and Campanian fiordilatte mozzarella.

Marinara 	7
tomato, garlic and oregano	
Margherita 	9
tomato and mozzarella	
Cooked ham	10
tomato, mozzarella and cooked ham	
Spicy salami	10
tomato, mozzarella and spicy salami	
Würstel	10
tomato, mozzarella and Würstel	
Prosciutto and mushrooms	10
tomato, mozzarella, prosciutto cotto and fresh champignon mushrooms	
4 Cheeses 	10
mozzarella, fontina, pecorino, grana padano and gorgonzola	
Napoli	9.50
tomato, mozzarella, anchovies and capers	
Flavors of the Garden 	9.50
mozzarella and fresh vegetables	
Capricciosa	12.50
tomato, mozzarella, artichokes, olives, cooked ham and fresh champignon mushrooms	
Sausage	10
tomato, mozzarella and sausage	

Special Pizzas

	Margherita DOP	10
	tomato, Campania buffalo mozzarella DOP, and basil	
	Che Robina	14
BEST SELLER!	mozzarella, raw ham, sun-dried tomatoes and truffled burrata	
	Golosona	13,50
	tomato, mozzarella, cooked ham, wieners, spicy salami and sausage	
	Tricolore	13,50
	mozzarella, arugula, cherry tomatoes, buffalo mozzarella, and ham raw	
	Little ham	14
	tomato, DOP buffalo mozzarella (raw), raw ham and basil	
	Mortazza	14
	mozzarella, mortadella, chopped pistachio and buffalo stracciatella	
	Tartufina	18
TARTUFO LOVER	tomato, raw buffalo mozzarella and fresh truffle (with) shavings	
	Carolina Reaper	15
	for the bravest: tomato, mozzarella, Calabrian 'nduja, salami spicy, chili pepper cream, and chili flakes	
	L'Atelier	15
BEST SELLER!	mozzarella, smoked scamorza, porcini mushrooms, sausage and roasted potatoes	

Dessert

	Dark chocolate sphere filled with ice cream with pistachio served with crème anglaise	8
	Tiramisù obviously artisanal, as grandma did it	5
	Apple cake with almonds and cinnamon, served warm with whipped cream	5
	Ice cream cup our artisanal ice cream, winner of two red prawn cones, made with only natural ingredients	5
	Cheesecake served with whipped cream	5.50
	Molten chocolate cake with a warm center served with whipped cream	6
	Pratesi cantucci from the Antonio Mattei biscuit factory with Vin Santo	5.50
	Coffee cream	3.50
	Lemon sorbet	5
	Crème brûlée	5

Soft drinks

Natural / Sparkling Water 0.5L / 0.75L	1.50/2
Coca Cola / Coca Cola Zero/Fanta/Sprite glass bottle, 33cl	4
Estathé Peach / Lemon glass bottle	2.50
Fruit juices	4
Galvanina - Organic Selection Chinotto / Cedrat / Lemonade / Pink grapefruit	4

Draft beers

Pale Beer - small / medium	3.50/5
Unfiltered Beer - small / medium	4/6
Amber Beer - small / medium	4/6
Craft IPA - medium	6
Alcohol-free beer in bottle	4
Gluten-free beer in bottle	5
Corona / Tennents / Ceres in bottle	4.50

Coffee shop

Espresso	1.30
Decaffeinated / Barley / Ginseng	1.50
Double Espresso	2.60
Corrected (with liquor) / Espresso alcolico	2.60
Cappuccino / Decaffeinated Cappuccino	1.50/2
White Grappa / Barrique	4.50/5
Aperitifs and Digestifs	4

Cover charge

2

WE SERVE FRESH, FROZEN AND
FROZEN GOODS

In accordance with the provisions implemented by European Regulation No. 1169/2011, we inform you that for any clarification on allergens or ingredients of the dishes you can speak to our staff or request our information document.

The fish served raw is subjected to the thermal treatment (blast freezing) provided by current regulations (Reg., CE, 853/2004). Fish, mollusks, crustaceans and some vegetables may be frozen or frozen at source depending on market availability.