

GROOVE

— RISTORANTE —

PIZZERIA & CAFFE'



Cura, estetica e passione

*Sono i tre ingredienti che
contraddistinguono la nostra cucina.
Proponiamo piatti di carne e pesce,
con grande attenzione alla tradizione
culinaria toscana, scegliendo solo
materie di prima qualità, rispettando la
stagionalità degli ingredienti.*

Carta dei vini

Bollicine

Prosecco Valdobbiadene DOCG Brut Gemin-Veneto – 100% Glera	25
Trento DOC Antares Millesimato Brut Cantina Toblino – Trentino Alto Adige – 100% Chardonnay 36 mesi sui lieviti.	30
Franciacorta DOCG Cuvée N.4 Millesimato Brut Bersi Serlini – Lombardia – 100% Chardonnay 30 mesi sui lieviti	40

ViniRosati

Rondinaie IGT Guado al Nocio 100% San Giovese – Toscana	25
Rosato Toscana IGT Alie Frescobaldi – Toscana – Syrah, Vermentino	24

ViniBianchi

Passerina Kriya IGP bio Vigna Madre – Abruzzo – 100% Passerina	18
Pomino DOC Frescobaldi –Toscana – Chardonnay e Pinot bianco – Castello di Pomino	18,5
Fiano Cantina Cardosa – Paestum, Campania – Fiano	24
Grilli di Mare frizzante IGT Terre Siciliane Fazio – Sicilia – 100% Grillo	24
Poggio Bianco IGT Guado al Nocio 67% Uvetrebbiano e 33% Malvasia – Toscana	25
Attems Pinot Grigio – Friuli DOC Frescobaldi – Friuli Venezia Giulia – Pinot Grigio	25
Gewurztraminer DOC Kurtasch – Gewurztraminer	28
Vermentino di Bolgheri DOC Antinori – Toscana – Tenuta Guado al Tasso	30
Benefizio DOC Riserva Frescobaldi –Toscana – Chardonnay – Castello di Pomino	38

Vini Rossi

Chianti Castiglioni DOCG Frescobaldi – Toscana – Sangiovese e Merlot	18
Chianti Classico DOCG Frescobaldi – Toscana – Sangiovese –Tenuta Perano	25
Rosso di Montepulciano Cavalierino DOC Tenuta Cavalierino –Toscana – 100% Sangiovese	27
Bolgheri Sorraia DOC Podere le Scuderie – Toscana – Cabernet Sauvignon 50%, Merlot 40% e Cabernet Franc 10%	28
Pendenze IGT Guado al Nocio 65% Uve Sangiovese e 35% Canaiolo – Toscana	28
Le Volte Tenuta Ornellaia Ornellaia – Castagneto Carducci,Toscana – Merlot e vitigni tardivi 20	36
Lucente IGT Tenuta Luce – Toscana – Merlot e Sangiovese	38
Trame rosse Tenuta Perelli – Rosso Toscana IGT – 100% Merlot	42

Appetizers

Earth

Mixed crust	7
fegatini, porcini mushrooms, cherry tomatoes, and two chef's fancy ones	
Coccoli with ham and stracchino	10
Groove's cutting board	<i>for 1 - 12</i>
mixed meats, local cheeses, croutons and treats	<i>for 2 - 24</i>
Beef joke	13
on Parmesan fondue and fughe di porcini saltati	<i>with truffle</i>
	<i>fresh - 15</i>
Vegetable slet	10
with pecorino fondue and crispy bread waffle	

Mare

Yellowfin tuna tartare	16
with avocado and spicy mayonnaise	
Octopus tentacle	15
scalded, served on cream of potatoes	
Salmon carpaccio	
marinated with beet, with crispy lettuce, grapefruit and passion fruit gel	15
Tuna tacos tartare	15
fine yellow fin steak served inside two crunchy tacos, with creamy homemade guacamole, fresh lime and spicy mayo	
Salmon tacos tartare	15
delicate tartare of precious Norwegian salmon served inside two crunchy tacos, with creamy homemade guacamole, lime fesco and spicy mayo	

First courses

All our pasta is handmade with top quality ingredients.

Earth

Tortelli gorgonzola and pears 	
sautéed with butter and sage and caramelised pears	31
Gnudi with parmesan cream 	11
Pici all'aglione with Pecorino Senese fondue 	12,50
Tagliolini with fresh truffles 	15
Porcini mushroom tagliatelle with crispy sausage	14
<i>with truffle fresco</i>	14
<i>con tartufo fresco</i>	16

Mare

Potato dumplings	14
Shrimp noodles	15
mantecati con la loro bisque e basilico	
Tagliolini with cheese and pepper with shrimp tartare	15

Burger



Smash burger	10
two beef burgers smashed to perfection, cheddar cheese and crispy bacon	



King smash	15
four layers of pure madness; crispy bacon and cheddar wrapped in our Martin's bread	

Spicy Bomb	14,50
delicious pure beef burger, smoked provola, crispy bacon, jalapenos and Carolina reaper sauce.	

Crunchy burger	12
crunchy bread chicken burger, cheddar cheese, bacon, salad and tomato.	

Veggie burger 	12
beyond burger (vegetable meat), salad, tomato and creamy mushroom sauce	

Ciccio burger	15
hamburger pure beef, pecorino fondue, porcini mushrooms and creamy truffle sauce	

Truffle burger	16
for truffle lovers: pure beef hamburger, Campana DOC burrata, truffle sauce with fresh truffle flakes	

Second courses

Earth

Irish Scottish Florentine steak Platinum Prime	<i>in costato</i> - 5,00 € hg <i>nel filetto</i> - 5,50 € /hg
Irish angus cut	<i>on a bed of arugula and grain</i> - 14 <i>with porcini mushrooms</i> - 16 <i>with sliced artichokes</i> - 15 <i>(depending on availability)</i> <i>with truffle</i> <i>fresco</i> - 19
Mixed grilling	<i>for 1</i> - 18 <i>for 2</i> - 36
Glazed pork chops with barbecue sauce Delicious pork chops, served with fries	16
Beef cheek on cream of potatoes and roasted onion	18

Mare

Yellowfin tuna fillet scalded, on cream of celery rapa, sautéed chard and Ponzu sauce	18
Baked salmon fillet with sautéed broccoli and bagna cauda	17

Contours

Roasted potatoes	4,50
French fries	4,50
Sautéed spinach	5
Fried artichokes (subject to availability)	6
Fried pumpkin flowers (depending on seasonality)	6
Fried porcini mushrooms	7
Grilled vegetables	5
Mixed salad	5



(depending on availability)

Classic pizzas

All our pizzas are made with 48 hours leavening dough, using 00 flours and stone ground. We use only tomato Mutti and mozzarella fiordilatte campana.

Marinara 	7
tomato, garlic and oregano	
Margherita 	9
tomato and mozzarella	
Cooked ham	10
tomato, mozzarella and cooked ham	
Spicy sausage	10
tomato, mozzarella and spicy salami	
Würstel	10
tomato, mozzarella and würstel	
Ham and mushrooms	10
tomato, mozzarella, cooked ham and fresh mushroom	
4 Cheeses 	10
mozzarella, fontina, pecorino, grana padano and gorgonzola	
Naples	9,50
tomato, mozzarella, anchovies and capers	
Flavors of the Garden 	9,50
mozzarella and fresh vegetables	
Capricciosa	12,50
fresh tomato, mozzarella, artichokes, olives, ham and mushroom mushrooms	
Sausage	10
tomato, mozzarella and sausage	

Special pizzas

Margherita PDO 	10
tomato, mozzarella di bufala campana DOP and basil	
 BEST SELLER!	Che Robina 14
	mozzarella, prosciutto crudo, dried tomatoes and burrata tartufata
Golosona	13,50
tomato, mozzarella, cooked ham, wurstel, spicy sausage and sausage	
Tricolour	13,50
mozzarella, rucola, tomatoes, buffalo and ham	
Prosciutto	14
tomato, buffalo mozzarella DOP raw, ham and basil	
Mortazza	14
mozzarella, mortadella, pistachio granule and buffalo stracciatella	
	Tartuphin 18
	tomato, raw buffalo mozzarella and fresh flaked truffle
Carolina Reaper	15
for the more adventurous: tomato, mozzarella, Calabrian nougat, spicy sausage, chilli cream and chili flakes	
 BEST SELLER!	L'Atelier 15
	mozzarella, smoked scamorza, porcini mushrooms, sausage and roasted potatoes

Dessert

	Dark chocolate ball filled with pistachio ice cream, crispy white chocolate balls served with warm cream	8
Tiramisu	<i>obviously handmade, like Grandma did</i>	5
Apple pie	<i>with almonds and cinnamon, served hot with whipped cream</i>	5
Ice cream cup	our artisanal ice cream, winner of two red shrimp cones, made with only natural ingredients	5
Cheesecake	served with whipped cream	5,50
	Dark chocolate cake with warm heart served with whipped cream	6
Cantucci pratesi of the biscuit factory Antonio Mattei	with vin santo	5,50
Coffee cream		3,50
Lemon sorbet		5

Soft drinks

Natural/ Sparkling water 0.5cl/ 0.75cl	1,50 2
Coca Cola/ Coca Cola Zero/ Fanta/ Sprite <i>glass bottle, 33cl</i>	4
Estathè Pesca/ Lemon <i>glass bottle</i>	2,50
Fruit juices	4
Galvanina - Biological Selection Chinotto/ Cedars/ Lemonade/ Pink grapefruit	4

Draught beers

Chiara beer - small/ medium	3,50 5
Unfiltered beer - <i>small/ medium</i>	4 6
Red Beer - small/ medium	4 6
IPA Artigianale - media	6
Non-alcoholic beer in bottle	4
Bottled Gluten-free beer	5
Corona/ Tennents/ Ceres in bottle	4,50

Coffee shop

Espresso	1,30
Decaffeinated/ Barley/ Ginseng	1,50
Double Espresso	2,60
Correct	2,60
Cappuccino/ decaffeinated cappuccino	1,50 2
White Grappa/ Barrique	4,50/5
Bitter and Digestive	4

In accordance with the instructions on the implementation of the provisions contained in EU Regulation No. 1169/2011, we inform you that for any clarification regarding allergens or ingredients of dishes, you can contact our staff or request our information document.

The raw fish is subjected to heat treatment (slaughter) as required by current regulations (REG, CE, 853/2004). Fish, molluscs, crustaceans and some vegetables may be frozen or deep-frozen at origin according to market availability.



Coperto

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SERVIAMO PRODOTTI FRESCHI, CONGELATI E
SURGELATI