



RABBIT RABBIT

SPARKLING BISTROT

DINNER

WELCOME

Our menu doesn't follow the usual stiff rules.

We took tradition, sent it travelling around the world through spices, strong cooking methods and fusion influences, and wrapped it into two souls: there's the raw ingredient left pure, unfiltered and unveiled, and there's the Chef's hand that lights the fires when the temptation to use the grill and creativity becomes irresistible.

Here everything is bare, raw, cooked... or almost. Our only advice? Forget the rules, order different dishes, put them in the centre of the table and share.

Make yourselves comfortable and enjoy the journey!

JUST A BITE... OR ALMOST

To warm up, break the ice and accompany the first toast

VENETIAN-STYLE CICHETTO

Artisan toasted bread. Choose your seafood flavour:

Home-made creamed salt cod

Salmon, avocado and lime

Alpine butter and Cantabrian anchovies

Tuscan black sauce and caramelised orange

Tarese del Valdarno and truffle

Melted pecorino and cherry tomatoes [v]

Hummus, confit and paprika [v]

3,50pz [A: 1, 6, 8, 10,11,12]

FRENCH FRIES

Classic golden and crispy fries.

9 [A: 1, 6, 8, 10,11,12]

TRUFFLE FRIES

Crispy fries with Parmigiano Reggiano, truffle oil and black truffle carpaccio.

9 [A: 1, 6, 8, 10,11,12]

CAJUN FRIES

Spiced fries with a bold and spicy Louisiana-style mix.

8 [A: 1, 6, 8, 10,11,12]

SWEET POTATOES & SOUR CREAM

American sweet potato fries served with fresh sour cream and chives.

8 [A: 1, 6, 8, 10,11,12]

SEA: RAW AND BARE.... OR ALMOST

UNVEILED

Fish in its purest form, between marinades and fusion influences

CRUDO DI TONNO "CHILI & CITRUS"

Fresh tuna carpaccio, cucumber pickles, crispy spring onion, bergamot zest and chili salt flakes.

16 [A: 1, 6, 8, 10,11,12]

CEVICHE "ROSSO-MANGO"

Raw red prawns, mango and its citronette, sour cream, crunchy corn kernels and a chilled red prawn emulsion.

18 [A: 2, 6, 8, 10,11,12]

JUST A TOUCH OF MAKEUP

When the Chef decides it's time to light the fires

RABBIT LOBSTER ROLL

Toasted buttery brioche bun, steamed lobster, homemade chive mayonnaise, romaine lettuce, crunchy celery and lemon zest. Served with french fries.

24 [A: 1, 6, 8, 10,11,12]

⚡ *Until it's gone (Limited daily availability)*

POLPO IN SEUL

Grilled octopus skewer, Korean potato fritter and paprika

16 [A: 1, 6, 8, 10,11,12]

GAMBERO KATAIFI & GUACAMOLE

Prawns wrapped in crispy kataifi pastry on fresh guacamole and bergamot gel.

16 [A: 1, 6, 8, 10,11,12]

POLPETTE UMAMI

Crispy tuna meatballs, artisan soy mayonnaise and fresh chives.

12 [A: 1, 6, 8, 10,11,12]

OCTO-CHILI FLATBREAD

Artisan flatbread topped with spicy octopus chili, iceberg julienne and toasted spiced sesame.

16 [A: 1, 6, 8, 10,11,12]

FROM THE LAND... OR ALMOST

AU NATUREL

Pasture and garden in their purest form, between knife cuts and freshness

MANZO, POLENTA & PONZU

Beef tartare, crispy polenta crumble and ponzu-reduced jus.

16 [A: 1, 6, 8, 10,11,12]

ANGUS & ACCIUGHE FLATBREAD

Home-made pan-fried flatbread with marinated Black Angus carpaccio, anchovy mayonnaise and crispy fried capers.

16 [A: 1, 6, 8, 10,11,12]

SMOKY HUMMUS & SCHIACCIATA

Smoked paprika chickpea hummus, confit cherry tomatoes, chives and warm Tuscan schiacciata.

12 [A: 1, 6, 8, 10,11,12]

FIRE-KISSED

Hot plates, sizzling fryers, slow cooking and bold glazes

PULLED PORK CIABATTA

Home-made pulled pork in crispy ciabatta, truffle mayonnaise, fennel and apple salad, Parmigiano cloud.

16 [A: 1, 6, 8, 10,11,12]

GYOZA PORK 'N ROLL

Slow-cooked Pork Gyoza, Botanical Sauce with Turin Vermouth and Saké, Roasted Porcini Mushrooms

14 [A: 1, 6, 8, 10,11,12]

EXPLOSION OF COURGETTE FLOWERS

Courgette flowers in crunchy batter stuffed with ricotta, pecorino romano DOP, wild oregano and lemon zest, served on a layer of vegan mayonnaise with roasted red peppers.

16 [A: 1, 6, 8, 10,11,12]

POP-CHICKEN COTOLETTA

Chicken cutlet in corn flakes tempura, artisan tomato mayonnaise, Mexican tajin and fresh rocket.

14 [A: 1, 6, 8, 10,11,12]

FROM THE LAND... OR ALMOST

FRITTO & CRUDO 2.0

Warm zeppole of risen dough, Parma prosciutto crudo and artisan lime and pink pepper mayonnaise.

12 [A: 1, 6, 8, 10,11,12]

FLATBREAD TRICOLORE

Artisan flatbread with tomato coulis, buffalo mozzarella strips and concentrated basil powder.

12 [A: 1, 6, 8, 10,11,12]

TRUFFLE ZEPPOLE

Warm golden zeppole of risen dough served with artisan truffle mayonnaise.

8 [A: 1, 6, 8, 10,11,12]

TENNESSEE JACK RIBS & CAVOLELLA

Low-temperature BBQ pork ribs glazed with Jack Daniel's, served with cabbage slaw.

16 [A: 1, 6, 8, 10,11,12]

CELERIAC, PUMPKIN AND PARMESAN

Celeriac mille-feuille, Parmesan foam, pumpkin velouté, toasted hazelnuts and pumpkin seeds



16 [A: 7, 8,]

PASTA & CREAMY SAUCES... OR ALMOST

OCEAN FIRSTS

Between wheat pastas, golden risottos and the intense flavours of the sea

PLIN 48* SIGNATURE DISH

Plin ravioli with potato filling, shellfish bisque, raw langoustines and truffle shavings.

20 [A: 1, 6, 8, 10, 11, 12]

CAVATELLI, SEAFOOD, 'NDUJA, TARALLI

Home-made cavatelli (pasta), seafood and spicy 'Nduja, crispy taralli, fennel-infused oil, Taralli

20 [A: 1, 6, 8, 10, 11, 12]

GARDEN & PASTURE FIRSTS

Pure comfort food, enveloping cream sauces and botanical touches

EXTREME KISSING GARLIC RISOTTO

Carnaroli risotto creamed with kissing garlic cream from Valdichiana, seasoned Tuscan pecorino with toasted black pepper, light base and edible silver leaf.

18 [A: 7, 8, 9, 12]

OVERDOSE DI TARTUFO

Tuscan picis tossed with pecorino and pepper mix, truffle butter, reduced truffle vegetable stock and fresh truffle cloud.

20 [A: 1, 6, 8, 10, 11, 12]

GNOCCHI, CHANTERELLES, TARESE

Hand-rolled pan-seared potato gnocchi with fresh chanterelles, set on a rich meat reduction, enhanced with crispy Tarese del Valdarno and scented with bay leaf oil

[A: 1, 3, 7, 8, 9, 12]

20

JUST A SPOONFUL... OR ALMOST

SPOON SINS

Enveloping mousses, silky textures and sweetness to sink into

SFUMATURE DI ROSA

Ruby chocolate namelaka, yuzu-marinated strawberries, mint gel, vanilla crumble and edible rose petals.

9 [A: 1, 6, 8, 10,11,12]

 Pairing: **Ruby Rose Highball [14]**
(Hendrick's Midsummer Solstice Gin, rose syrup, lime and premium tonic water)
A perfect chromatic and aromatic journey where the cocktail's freshness cleanses the palate, balancing the Namelaka's creaminess and the yuzu's acidity.

Combo dessert + drink 20

THE GOLDEN IRISH

Coffee-infused panna cotta, whiskey jelly, dark chocolate crunchy crumble and gold dust.

10 [A: 1, 6, 8, 10,11,12]

 Pairing: **Black Sinner Coffee Liqueur [8]**
Exclusively paired with Black Sinner liqueur: a triumph of roasted notes and botanicals that amplifies every contrast, delivering a memorable and premium after-dinner experience.

Combo dessert + drink 16

TROPICAL ECLIPSE

Consists of pineapple with Sichuan pepper, Piña Colada foam, meringue and lime.
(Gluten Free • Lactose Free)

9 [A: 1, 6, 8, 10,11,12]

 The pairing: **Sauternes DOC [14]** A love marriage based on concordances and contrasts. The notes of candied exotic fruit, honey and saffron typical of this extraordinary French passito blend instantly with the coconut and rum of the Piña Colada.

Combo dessert + drink 20

CURTAIN CALL... OR ALMOST

Bare, raw, cooked or almost... the important thing is that it was amazing. Share your favourite dish with us: @rabbitrabbit_bistrot

And now? The golden rule says no memorable meal is truly over without a final toast. Ask the staff which amaro or perfect cocktail will close the circle.

DINNER COVER CHARGE 3

GLUTEN FREE AVAILABLE. Please note that Rabbit Rabbit Bistrot has a single kitchen, therefore indirect contamination will always be possible. However, we guarantee absolutely no direct contamination and the utmost care in preparing every single gluten-free dish.

IQF PRODUCTS. When you see the symbol • it means that if fresh products are not available, Frozen-at-origin IQF products or locally blast-frozen products may be used.

ALLERGENS. Information on substances that may cause allergies or intolerances:

1. Cereals and derivatives, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Tree nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs.

For any information about allergens in our dishes, please do not hesitate to ask our staff.