



zero gluten, lots of passion!

“Grano libero” restaurant opened in 2023 and is the first **100% gluten-free** restaurant in Pisa certificated by aic (Italian association for celiac disease).

The goal of our restaurant is to offer not only a cuisine with **zero risk of contamination** by gluten, but also a varied menu with rich and tasty **courses suitable for everybody**.

We bake **bread and focaccia** every day to give you a **unique and irresistible flavor**

You can always buy our products:

Bread 12€/kg

focaccia 15€/kg

buns 1,50€ per piece

cantucci 25€/kg

COVER CHARGE 2,50€

**Please inform the staff of any allergies or food intolerances
when you order**

If you need to view the allergen list please ask the staff

The product with * might be frozen

STARTERS

Assorted tuscans cold cuts 13,00€

Mixed cheese from Tuscany with honey and jam 14,00€

antipasto del GRANO 16,00€

platter with assorted crostini AND cold cuts, leeks souffle, ricotta cheese, beef tenderloin carpaccio, panzanella and CHEESE fondue

Bruschetta with fresh tomatoes, basil and extra virgin olive oil 7,00€

Crostini 12,00€

lard, liver pate, tomato, hummus and crispy bacon

Raw ham with stracciatella cheese AND “Pasta fritta” 12,00€

Trio of tartares 16,00€

Stracciatella cheese, basil and paprika bread chip; fried egg yolk and truffle; sweet and sour vegetables and parmesan cheese

bresaola Carpaccio with rocket, parmesan cheese and cherry tomatoes 14,00€

Vegetarian platter 16,00€

Crostino tomato, bread chip with zucchini and meat, leeks souffle, panzanella, hummus, avocado's tartare AND RICOTTA CHEESE WITH LEMON

FIRST COURSES

Spaghetti with cheese and pepper 12,00€

**POTATOES Ravioli WITH YELLOW AND RED TOMATOES,
STRACCIATELLA CREAM AND BASIL OLIVE OIL 16,00€**

Pappardelle with wild boar* 13,00€

Lasagna BOLOGNESE 12,00€

VEGATABLE LASAGNA 12,00€

**PICI ALL'AMATRICIANA (BACON, TOMATO SAUCE AND PECORINO
CHEESE) 13,00€**

Spaghetti Carbonara 13,00€

Spaghetti Carbonara with truffle 16,00€

Tagliatelle with porcini mushrooms* AND TRUFFLE 13,00€

...Available tomato souce or Bolognese souce pasta

SECOND COURSES

Sliced beef on the bone with roast potatoes €6,00/hg

- Rocket, parmesan and cherry tomatoes
- mushrooms*
- rosemary and big salt
- onion and red wine
- pink pepper

Fiorentina Steak with roast potatoes €6,00/hg

Beef tenderloin €22,00

- rosemary and salt
- green pepper
- pink pepper
- mushrooms*
- onion and red wine

sliceD beef (200GR.) 15,00€

- rosemary and big salt
- onion and red wine
- rocket and parmesan
- mushrooms*

lemon escalope 12,00€

Sliced chicken with rosemary and salt 11,00€

Chicken cutlet with French fries 12,00€

Classic hamburger 13,00€

Beef burger, crispy bacon, iceberg, tomato, cheddar and mayo with French fries

Vegetarian burger 15,00€

burger of chickpeas, potatoes and shallot with coleslaw, iceberg, tomato and black pepper mayo with French fries

Hamburger del Grano 16,00€

Beef Tartare, truffle cream, rocket, pecorino cheese cream, cashew nuts with French fries

SIDE DISHES

Roast potatoes 4,50€

French Fries 4,50€

Mixed salad 4,50€

Grilled vegetables 4,50€

Coleslaw 4,50€

Beans of grano 4,50€

SALAD

Cesar salad 12,00€

iceberg salad, cherry tomatoes, chicken*, crispy bacon, parmesan, roast bread, egg, Cesar sauce

Pisa salad 11,00€

Iceberg salad, cucumbers, cashews, peppers, crispy bacon, feta cheese, roast bread

Avocado salad 12,00€

Iceberg, cucumbers, corn, avocado, cherry tomatoes and crispy bread

FOCACCE

La Vegetariana 8,00€

stracciatella cheese, sun dried tomatoes, courgette, green pesto

La Pisana 9,00€

raw ham, pecorino cheese, aubergine and truffle cream

La Classica 8,00€

Ham, fontina cheese

La ribelle 9,00€

mortadella, pistachio cream and stracciatella cheese

la gioiosa €9,00

raw ham, mozzarella rocket and tomatoes

La squisita 9,00€

lard, pecorino cheese and aubergine

La pizzerella 8,00€

finocchiona, gorgonzola and sun dried tomatoes

DRINKS

Bottle of water 0.75CL 2,50€

Bottle of water 1/2L 1,50€

Cans 3,00€

Coke, Coke zero, Fanta, Sprite, Lemonsoda, peach or lemon Tea, Schweppes

Juices 2,50€

green Apple, Orange, Pineapple, Peach

Caffé espresso, Caffé decaffeinated 2,00€

Cappuccino, american coffee, Caffellatte 3,00€

HOT TEA 3,00€

DIGESTIVES 4,00€

Aperol- campari Spritz 7,00€

Cocktails 7.00€

Glass of Prosecco 5,00€

1/4L house wine 7,50€

1/2L house wine 10,00€

1L house wine 15,00€

Beers...

Peroni 33cl 5,00€

Daura 33cl 5,00€

Mongozo Pilsner 33cl 5,00€

...Craft beers

ISABELLA- Birra cruda chiara non filtrata ad alta fermentazione, non pastorizz.

4.9% (FLEA- UMBRIA)

33cl 7,50€ - 75 cl 15,00€

MERIDIANO – Ale ambrata ad alta fermentazione, non pastorizzata 5%

(BIRRIFICIO DEL FORTE -TOSCANA)

33 cl 7,50€ - 75cl 15,00€

GASSA D'AMANTE-Golden Ale dorata ad alta fermentazione, non pastorizzata

4.5%(BIRRIFICIO DEL FORTE TOSCANA)

33 cl 7,50€ - 75cl 15,00€

ANGELA KELLER – Birra dorata con leggere note speziate 4.7% (RADICAL

BREWERY -TOSCANA)

33cl 7,50€

BEFORE THE STORM – Pale Ale dai sentori fruttati 5.5% (RADICAL

BREWERY -TOSCANA)

33cl 7,50€

AMERICAN TEA – American bitter dal colore ambrato 5% (RADICAL

BREWERY -TOSCANA)

50cl 10,00€

HOP'S GATE – Ipa dai sentori di frutta tropicale e di pompelmo. 6% (RADICAL

BREWERY -TOSCANA)

50cl 10,00€

Wine by glaSS

Red

BADIA DI MORRONA ROSSO DELLA BADIA Sangiovese e vitigni
complementari €5,00

BADIA DI MORRONA I SODI DEL PARETAIO Sangiovese 85%, cabernet
sauvignon, merlot, syrah 15% 6,00€

DONNA OLIMPIA TAGETO Cab franc, Cab sauvignon, merlot, P.verdot
6,00€

SANGIOVESE IN PUREZZA BIO 6,00€

white

BADIA DI MORRONA BIANCO DELLA BADIA Chardonnay, trebbiano,
vermentino 5,00€

CHARDONNAY 6,00€

Rosè

LE FELCI AYA 5,00€

BADIA DI MORRONA vIVAJA 6,00€

WINE LIST

Pisa e provincia

BADIA DI MORRONA ROSSO DELLA BADIA Sangiovese e vitigni complementari **15,00€**

BADIA DI MORRONA CHIANTI I SODI DEL PARETAIO Sangiovese 85%cab. sauvignon, merlot, syrah 15% **18,00€**

DEGLI AZZONI AVOGADRO CHIANTI Sangiovese, merlot, syrah **19,00€**

I GIUSTI E ZANZA NEMORINO merlot, sangiovese, syrah **€23,00**

BADIA DI MORRONA NANTIA Cab. Sauv, Cab. Franc, merlot **27,00€**

I giusti E ZANZA BELCORE merlot, sangiovese **€30,00**

BADIA DI MORRONA VIGNALTA Sangiovese in purezza **€35,00**

Chianti

FATTORIA FELSINA CHIANTI COLLINE SENESI Sangiovese 100% **19,00€**

ANTINORI CHIANTI CLASSICO PEPPOLI Sangiovese 90%, merlot e syrah 10% **31,00€**

ANTINORI CHIANTI CLASSICO RISERVA VILLA ANTINORI Sangiovese 90%, cabernet sauvignon 10% **33,50€**

TIGNANELLO Sangiovese, Cabernet sauvignon **125,00€**

Bolgheri

DONNA OLIMPIA TAGETO Cab franc, Cab. sauvignon, merlot e P. verdot **23,50€**

CAMPO ALLE COMETE CABERNET SAUVIGNON IGT Cab. Sauvignon
100% **25,00€**

MICHELETTI BOLGHERI ROSSO MICHELETTI Cab. Sauvignon, Merlot, P.
Verdot **25,00€**

CAMPO ALLE COMETE STUPORE Merlot 50%, Cab. sauvignon 30%, syrah
20% **30,00€**

MICHELE SATTA BOLGHERI ROSSO CAB.Sauvignon 30%, Sangiovese 30%,
Merlot 20%, Syrah 10%,Teroldego 10% **31,00€**

AZ. AGRICOLA IMPERIALE SCAPESTRATO Merlot 60%, Cab. franc 20%,
Cab. Sauvignon 20% **32,00€**

ARGENTIERA POGGIO AI GINEPRI Cab. Sauvignon 40%, Merlot 30%, Cab.
Franc, P.Verdot 30% **34,50€**

TENUTA CAMPO AL MARE CAMPO AL MARE Merlot 60%, Cab. Sauvignon
20%, Cab. Franc 15%, P. Verdot 15% **35,00€**

TENUTA CAMPO AL SASSO INSOGLIO Syrah 30%, Cab. Franc, Merlot, P.
Verdot **36,00€**

GUADO AL TASSO BRUCIATO Cab. Sauvignon 50%, Merlot 30%, Syrah 20%
38,00€

CAMPO ALLA SUGHERA ARNIONE Cab. Sauvignon 50%, Cab. Franc 20%,
Merlot 20%, P. Verdot 10% **65,00€**

COLLE MASSARI BOLGHERI SUPERIORE GRATTAMACCO Cab.
Sauvignon, 65%, Merlot 20%, Sangiovese 15% **110,00€**

TENUTA SAN GUIDO SASSICAIA Cab. Sauvignon 85%, Cab. Franc 15%
270,00€

Vini del Territorio Lucchese

PODERE LAVANDARO VERMENTINO NERO Vermentino **24,00€**

TENUTA LENZINI CASA E CHIESA Merlot **24,00€**

TENUTA VALGIANO PALISTORTI Sangiovese 70%, Merlot 20%, Syrah 10%
34,00€

Vini della Maremma

LA SELVA BIO MORELLINO DI SCANSANO Sangiovese 90%, Merlot 10%
23,00€

LA SELVA BIO MORELLINO RISERVA COLLI DELL' UCCELLINA
Sangiovese 85%, Merlot 15% **28,00€**

LA SELVA BIO CILIEGIOLO Ciliegiole **28,00€**

LA SELVA BIO PRIMA CAUSA Cab. Sauvignon 60%, Merlot 30%, P. Verdot
10% **36,00€**

Montalcino

COL D'ORCIA ROSSO SPEZIERI Sangiovese, Ciliegiole, Merlot, Cab.
Sauvignon **18,50€**

La poderina ROSSO DI MONTALCINO Sangiovese 100% **28,00€**

La poderina BRUNELLO DI MONTALCINO Sangiovese 100% **45,00€**

Montepulciano

POLIZIANO ROSSO DI MONTEPULCIANO Sangiovese 80%, Merlot 20%
28,00€

POLIZIANO NOBILE DI MONTEPULCIANO Sangiovese 80%, Colorino,
Canaiolo, Merlot **38,50€**

Mezze Bottiglie 375 ml

SALCHETO BIO CHIANTI BISKERO 12,00€

Sangiovese 85%, canaiolo 5%, mammolo 5%, merlot 5%

LA SELVA BIO MORELLINO DI SCANSANO 12,00€

Sangiovese 90%, merlot 10%

POGGIO AL TESORO BOLGHERI ROSSO DOC "IL SEGGIO" 18,00€

Merlot 40%, cab. sauvignon 30%, cab. franc 20%, P. verdot 10%

Bianchi

BADIA DI MORRONA BIANCO DELLA BADIA Chardonnay, trebbiano,
vermentino **16,00€**

CANTINA A SCELTA MULLER THURGAU 21,00€

CANTINA A SCELTA GEWURZTRAMINER 21,00€

CANTINA A SCELTA CHARDONNAY 21,00€

CANTINA A SCELTA PINOT BIANCO 22,00€

CANTINA A SCELTA PINOT GRIGIO 23,00€

CAMPO AL MARE VERMENTINO DOC BOLGHERI 25,00€

Rosè

LE FELCIAYA 19,00€

Badia di morrona vivaja 21,00€

ANTINORI SCALABRONE Cab. sauvignon 40%, merlot 30%, syrah30% 29,00€

Valdobbiadene

MASCHIO DEI CAVALIERI PROSECCO TREVISO EXTRA DRY 20,00€

**MASCHIO DEI CAVALIERI PROSECCO VALDOBBIADENE superiore
24,00€**

Franciacorta

CA' DEL BOSCO FRANCIACORTA CUVEE' PRESTige €44,00

THANK

YOU

