ING

da Guglie

CIBO VINO SPORT

”...a volte patate a volte bracioline”



OUR STORY

In the heart of Livorno,
between the sea, canals, boats and shops,
“Guglie” was born,
a place created for everyone who loves
good food, wine and sport.
Guglielmo was my father,
and that is where the name “Guglie” comes
from,
a tribute to a sportsman
known for his passion
for rugby in Livorno
and his desire to share
the joy of good food,
always accompanied by a fine wine.
“... sometimes potatoes, sometimes cod...”
was one of Guglielmo's iconic sayings
about food,
his own way of reminding us
that life brings both difficult times
and better times,
but that both should be welcomed
with serenity.
Bringing the spirit of sport
into a unique and sought-after venue
is what I have added
to make this adventure
a success.

Richard Prima

SEAFOOD STARTERS

- **MUSSEL SOUP**
  Mussels flavoured with garlic and chilli, served with garlic croutons - 13

- **SEA FOAM**
  Creamed salt cod with leek, topped with toasted almond flakes and beet greens cream, combining crunchiness and creaminess - 13 *

MOST POPULAR

A TASTE OF THE SEA
A selection of the Chef's starters, offering a complete and immersive experience of seafood flavours - 21 *



- **ESSENCE OF THE SEA**
  Apple cider vinegar-marinated anchovies with creamy stracciatella cheese and toasted brioche - 13

- **CHEF'S RAW FISH SELECTION**
  A duo of the day's fresh catch, finely knife-cut and served with wild herbs, extra virgin olive oil, lemon and orange zest, chilled and topped with seasonal sprouts - 14

- **OCTOPUS AND POTATO MILLE-FEUILLE**
  Thin layers of octopus and potatoes, seasonal sprouts, extra virgin olive oil, lemon and parsley - 15 *

- **OCTOPUS RAGÙ CROSTINI**
  Homemade crispy bread topped with tomato-based octopus ragù and sautéed vegetables, finished with extra virgin olive oil - 10 *

LAND STARTERS

- **AUBERGINE PARMIGIANA**
  Layers of aubergine, tomato and fiordilatte mozzarella, topped with a Parmesan cheese crust and fresh basil - 12

MOST POPULAR



IL GRAN TOSCANO
A selection of Tuscan cured meats and cheeses, including finocchiona salami, Tuscan prosciutto crudo, mortadella and Tuscan pecorino cheese, served with vegetable flan, fried dough, crispy polenta slices, tomato crostini and red onion chutney - 21

- **GOURMET TARTARE**
  Hand-chopped beef tartare with creamy burrata stracciatella and caramelised onion - 14
- **TARTARE TRIO**
  Three interpretations of tartare: burrata stracciatella, caramelised onion and crunchy chopped pistachios - 19
- **WILD BOAR RAGÙ CROSTINI**
  Homemade crispy bread topped with wild boar ragù, marinated for 24 hours in Chianti wine and slow-braised - 9 *
- **FRIED DOUGH WITH TUSCAN PROSCIUTTO CRUDO**
  Light, golden pillows of fried dough, perfect for sharing, served with Tuscan prosciutto crudo - 12

Our bread and focaccia
are freshly baked by our chef
every day.

We carefully select the finest flours
to ensure that every day
we offer you a high-quality product.



FIRST COURSES

SEAFOOD

- **CALAMARATA WITH DEEP-SEA FLAVOURS**
  Calamarata pasta with octopus ragù in tomato sauce, sautéed vegetables and a drizzle of extra virgin olive oil - 15 *

MOST POPULAR

LO SCOGLIO DELLA REGINA
Spaghetti with mussels, lupini clams, prawns, cuttlefish and octopus, fresh tomatoes and a drizzle of extra virgin olive oil - 18



- **BLUE CRAB TAGLIOLINI**
  Tagliolini pasta tossed in a delicate tomato sauce with blue crab meat - 16
- **SEAFOOD DELIGHTS**
  Crêpes filled with béchamel sauce, prawns and salmon, topped with scampi bisque and Grana Padano cheese, then baked until golden - 16

LAND

- **CACIO E PEPE**
  Pici pasta tossed with Pecorino Romano cheese and black pepper, prepared according to the Roman tradition - 14

MOST POPULAR

WOODLAND TAGLIATELLE
Fresh tagliatelle with sautéed porcini mushrooms, flavoured with aromatic herbs - 16



- **THE HUNTER'S PAPPARDELLE**
  Pappardelle pasta with wild boar ragù, marinated for 24 hours in Chianti wine and slow-braised - 15 *

MAIN COURSES

SEAFOOD

- **SUNSET TATAKI**
  Sesame-crusted seared tuna, sweet potato and rosemary cream, vermouth-dressed salad and extra virgin olive oil - 18

MOST POPULAR



- **GUGLIE'S BONELESS CACCIUCCO**
  Cacciucco fish stew with cuttlefish, octopus, mantis shrimp, mussels, palombo shark and mixed boneless fish, served with garlic croutons - 25 *

- **FRITTO COSTA E CAMPAGNA**
  Fried squid and prawns served with courgettes and carrots - 20 *

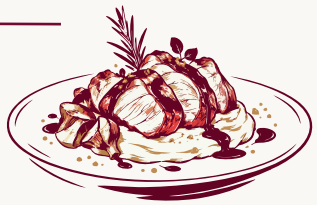
- **GRILLED GILT-HEAD BREAM**
  Grilled gilt-head bream fillet served with seasonal vegetables sautéed in a pan - 17

LAND

- **BEEF TAGLIATA WITH GORGONZOLA**
  Sliced beef sirloin served with Gorgonzola cream - 22

- **BEEF TAGLIATA WITH PORCINI MUSHROOMS**
  Sliced beef sirloin served with sautéed porcini mushrooms - 23

MOST POPULAR



- **SMOKED PORK FILLET**
  Pork fillet cooked sous vide at a low temperature, served on a potato velouté and finished with a delicate balsamic vinegar glaze - 17

- **BEEF TAGLIATA WITH ROCKET, GRANA PADANO AND TOMATOES**
  Sliced beef sirloin served with rocket, Grana Padano cheese, tomatoes, salt, black pepper and extra virgin olive oil - 20

SIDE DISHES

- **GARDEN SELECTION**
  Grilled seasonal vegetables with olive oil and salt - 6
- **GOLDEN FRIES**
  Golden, crispy potato sticks - 5 *
- **GUGLIE'S NEW POTATOES**
  Oven-roasted new potatoes with herbs - 6
- **MIXED SALAD**
  Mixed salad with carrots, fennel and tomatoes - 5
- **GUGLIE'S POLENTA BITES**
  Crispy fried polenta squares - 6

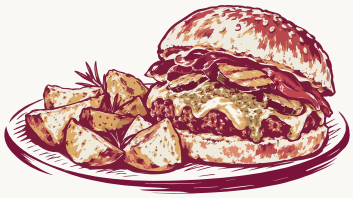
GUGLIE BURGERS

- **TERZO TEMPO**
  Beef burger with Tuscan pecorino shavings, crispy lettuce and our signature pink sauce, served in an artisan bun with our roasted potatoes - 16

- **LA RABONA**
  Beef burger with smoked scamorza cheese, green sauce and grilled vegetables, served with our roasted potatoes - 17

- **CINQUEDEA**
  Gourmet beef burger with DOP Gorgonzola cream, crispy guanciale and caramelised onion, balancing intensity and sweetness, served with our roasted potatoes - 18

EXTRAS
Double burger +5
Triple burger +8



PINSE

- **LA RUSTICA PICCANTE**
  San Marzano tomatoes, fiordilatte mozzarella and spicy salami, for a bold and lively flavour - 12

- **LA REGINA**
  San Marzano tomatoes, fiordilatte mozzarella and fresh basil, regal simplicity - 11

MOST POPULAR

LA GOURMET
San Marzano tomatoes and fiordilatte mozzarella with Tuscan prosciutto crudo, PGI stracciatella cheese and walnuts, rich and fragrant - 14



- **LA PARTENOPEA**
  San Marzano tomatoes, fiordilatte mozzarella, selected anchovy fillets and capers, with a Mediterranean kick - 12

- **LA MARINARA**
  San Marzano tomatoes, garlic, oregano and the aroma of extra virgin olive oil - 10

- **LA GOLOSA**
  Gorgonzola, fiordilatte mozzarella, walnuts and honey - 14

- **LA RICCA**
  Buffalo milk fiordilatte mozzarella, grilled aubergines, prosciutto crudo, tomatoes and pesto - 15

- **LA DELICATA**
  Fiordilatte mozzarella, mortadella and chopped pistachios - 14

DRINKS

- Filtered water (70 cl) 2
- Mineral water “Surgiva” 2,5
- “Menabrea” draught beer (blonde/red, small) 4
- “Menabrea” draught beer (blonde/red, medium) 6
- “Flea” craft beer (75 cl) 14
- “Corona” beer (33 cl bottle) 4
- “Menabrea” beer (33 cl bottle) 3,5

COFFEE & HOT DRINKS

- Espresso 2,5
- Barley coffee 2,5
- Ginseng coffee 2,5
- Decaffeinated coffee 2,5
- Espresso with a dash of liquor 3
- Livorno-style ponce 3,5

LIQUEURS & SPIRITS

- Classic amaro 4
- “Jefferson” amaro 5
- “Artista” amaro 5
- Grappa 5
- “Don Papa” rum 8
- “Kraken” rum 6
- “Matusalem” rum 5
- “Saint James” rum 5
- “Laphroaig” whisky 8
- “Lagavulin” whisky 8
- “Talisker” whisky 8

BREAD, SERVICE AND COVER CHARGE 3€

VIEW THE ALLERGEN MENU


14
BAUERI
69
10


14
PIETRAN
14
CHELLINI
3
JAGUAR



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