



Gluten-Free



Vegetarian



ANTIPASTI E INSALATE

SELEZIONE DI OLIVE  *Chef's selection of marinated olives 10*RIBOLLITA SOUP  *Hearty Tuscan vegetable soup 10*MELANZANA ALLA PARMIGIANA  *Roasted eggplant, tomato sauce, basil, Parmigiano Reggiano, mozzarella 20*PECORINO TOSCANO AL FORNO  *Baked cheese, walnuts, Italian honey 15*

CROSTINI DI FEGATINI

*House made chicken liver paté 12*INSALATA DELLA CASA  *Hand selected endive, escarole, romaine, radicchio, artisan red leaf lettuce, cucumbers, cherry tomatoes, shredded carrots, extra virgin olive oil and balsamic 10*PROSCIUTTI CON FORMAGGI *Parma, San Daniele, Burrata, Pecorino Toscano 36*BURRATA CAPRESE  *Mixed greens, tomatoes, Burrata, Primolio, balsamico 15*CARPACCIO DI FILETTO* *Raw beef tenderloin, lemon, oil, mixed greens, capers, Parmigiano Reggiano 20*BRUSCHETTA AL POMODORO *Tomato, capers, basil, toasted bread 10*INSALATA DI ARUCOLA *Arugola, shaved aged Parmigiano Reggiano, toasted sliced almonds, new Primolio extra virgin olive oil, balsamic essenza aged 8 years 15*

PASTA

PAPPARDELLE BOLOGNESE

Imported Italian wide egg pasta, house made Bolognese, Parmigiano Reggiano 26

LASAGNA

Imported pasta, House made Bolognese, besciamella, Parmigiano Reggiano 27

GAMBERI CON FETTUCCINI

Jumbo shrimp, tomato sauce, garlic, pesto, fresh tomatoes, zucchini & squash 30

SPAGHETTI AL NERO DI SEPPIA CON POLPO

Black ink spaghetti, octopus, prosciutto, tomato sauce, garlic, cherry tomatoes, zucchini, squash 30

FETTUCCINE ALLE DUE SALSICCIE

House made sausage (2 types), light tomato sauce, cherry tomatoes, zucchini & squash & rapini 27

GNOCCHI AL TARTUFO NERO

House made gnocchi in a creamy mascarpone and black truffle sauce 30

FETTUCCINE AL SUGO DI AGNELLO

Lamb in red wine, herb sauce over fettuccine served with a pouch of warm ricotta 30

I SECONDI/ENTREES

BRASATO DEI MEDICI *Beef shank pieces, slow cooked with fresh herbs, juniper berries, raisins, pine nuts and a hint of dark chocolate; served with roasted potato puree, vegetable (this dish is a historical Medici family recipe) 34*STINCO DI AGNELLO BRASATO *Australian lamb shank (18-20 oz), Chianti, herbs, spices, served with roasted potato purée, sautéed spinach 42*

VITELLA AL TARTUFO

Thinly pounded veal scaloppini, black truffle sauce, roasted potatoes, vegetable 38

OSSO BUCO DI VITELLA

*Center cut 10-13 oz braised veal shank, white wine, herbs, saffron, roasted potato purée, gremolada, vegetable 49*BRANZINO ALL'ISOLANA *Mediterranean seabass filet baked, cherry tomato, olives, capers, pinoli, light Florida Citrus sauce, roasted potatoes, vegetable 36*

*Consuming raw or uncooked meats may increase your risk of foodborne illness

BEVANDE BEVERAGES

BOTTLED WATER

IMPORTED ITALIAN
NATURAL SPRING WATER
Still or Sparkling
1 liter 7
1/2 liter 4

COLD DRINKS

Coke, Diet Coke, Sprite 2
San Pellegrino Aranciata 3
San Pellegrino Limonata 3
Iced Tea 3

BIRRA

IMPORTED & CRAFT BOTTLED BEER
Peroni 7
Key West Sunset (Craft, Pale Ale) 8

COFFEE/TEA

Americano 3
Espresso 3
Cappuccino 5
Hot Tea Selection 3
*Add an extra shot of
espresso to any coffee 1*

*All coffee drinks are also
available decaffeinated*

VINO DELLA CASA AL BICCHIERE HOUSE WINE BY THE GLASS

BIANCO

Chardonnay 9
Pinot Grigio 9

ROSSO

Cabernet 9
Merlot 9

SPARKLING

Prosecco 14
Moscato 10

SPECIALTY WINES BY THE GLASS

ROSSO/RED

SUPER TUSCAN - LE VOLTE DELL'ORNELLAIA 2021

Deep purple color, bold black & red fruit; lively acidity, velvety texture 17

CHIANTI CLASSICO – LAMOLE DI LAMOLE DOCG 2020

Deep ruby red; elegant perfumes typical of Chianti Classico, hints of iris and spice 15

BIANCO/WHITE

SAUVIGNON COLLIO – GRADIS'CIUTTA 2021

From Friuli Venezia Giulia, intense but delicate notes of elderberry and sage 13

Wines by the glass are subject to change.