



ANTIPASTI E INSALATE

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

CARPACCIO DI FILETTO*

Raw beef tenderloin, lemon, Primolio, arugola, capers, Parmigiano Reggiano 20

SELEZIONE DI OLIVE

Chef's selection of marinated olives 10

BRUSCHETTA AL POMODORO

Tomato, capers, basil, toasted bread 10

PROSCIUTTI CON FORMAGGI

Parma, San Daniele, Burrata, Pecorino Toscano 36

BURRATA CAPRESE

Burrata, romaine lettuce, tomatoes, Primolio, balsamico 15

INSALATA DI ARUGOLA

Arugola, shaved aged Parmigiano Reggiano, toasted sliced almonds, Primolio, balsamic essenza aged 8 years 15

PASTA

PAPPARDELLE BOLOGNESE

Imported Italian wide egg pasta, house made Bolognese, Parmigiano Reggiano 27

LASAGNA

Imported pasta, house made Bolognese, besciamella, Parmigiano Reggiano 28

GAMBERI CON FETTUCINI

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

POLPO CON SPAGHETTI AL NERO DI SEPIA

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

DUE SALSICCIE CON FETTUCINE

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

GNOCCHI AL TARTUFO NERO

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

SUGO DI AGNELLO CON FETTUCINE

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

I SECONDI/ENTREES

SPEZZATINO FIORENTINO

Beef shank pieces slow cooked with garlic, rosemary, Chianti, tomato, imported Porcini mushrooms, served with roasted potato purée, vegetable 34

VITELLA AL TARTUFO

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

STINCO DI AGNELLO BRASATO

Australian lamb shank (18-20 oz), Chianti, herbs, spices, served with roasted potato purée, vegetable 40

FRESH FISH OF THE DAY

Ask your server about our fish of the day MP

BEVANDE BEVERAGES

BOTTLED WATER

IMPORTED ITALIAN SPRING WATER

Still Acqua Panna
.75 liter 7
Sparkling San Pellegrino
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
Guinness Extra Stout 7

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 10
Pinot Grigio 10

ROSSO

Cabernet 10
Merlot 10

SPARKLING

Prosecco 14
Moscato 10

SPECIALTY WINES BY THE GLASS

ROSSO/RED

SUPER TUSCAN – LE VOLTE DELL'ORNELLAIA 2021

Cabernet & Sangiovese blend, deep ruby red with purple tinges, aromas of ripe red fruits and spice 17

CHIANTI CLASSICO – LAMOLE DI LAMOLE DOCG 2020

Organic grapes, deep ruby red; elegant perfumes typical of Chianti Classico, hints of iris and spice 15

BIANCO/WHITE

SAUVIGNON COLLIO – GRADIS'CIUTTA 2022

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

Wines by the glass are subject to change.