



Gluten-Free



Vegetarian



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 FETTUCCINI

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

POLPO CON SPAGHETTI AL NERO DI SEPPIA

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

DUE SALSICCIE CON FETTUCCINE

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 FETTUCCINE

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 *Colorado 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*

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

BEVANDE BEVERAGES

BOTTLED WATER

IMPORTED ITALIAN SPRING WATER

*Still Acqua Panna
.75 liter 7
Sparkling San Pellegrino
.75 liter 7*

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
Peroni Zero Alcohol 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 15
Moscato 10*

SPECIALTY WINES BY THE GLASS

ROSSO/RED

SUPER TUSCAN – LE VOLTE DELL'ORNELLAIA 2022

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

CHIANTI CLASSICO – LAMOLE DI LAMOLE DOCG 2022

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

BIANCO/WHITE

SAUVIGNON COLLIO – GRADIS'CIUTTA 2023

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

Wines by the glass are subject to change.