



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 with olives 14

CARPACCIO DI FILETTO*

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

SELEZIONE DI OLIVE

Chef's selection of marinated olives 12

BRUSCHETTA AL POMODORO

Tomato, capers, basil, toasted bread 12

PROSCIUTTI CON FORMAGGI

Parma, San Daniele, Burrata, Pecorino Toscano 38

BURRATA CAPRESE

Burrata, greens, tomatoes, Primolio, essenza balsamic aged 8 years 16
(Add Prosciutto +10)

INSALATA DI ARUGOLA

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

PASTA

PAPPARDELLE BOLOGNESE

Imported Italian wide egg pasta, house made Bolognese, Parmigiano Reggiano 28

LASAGNA

Imported pasta, house made Bolognese, besciamella, Parmigiano Reggiano 29

GAMBERI CON FETTUCINI

Jumbo shrimp, garlic, parsley, fresh tomatoes, light tomato sauce, splash of pesto, 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 FETTUCINE

House made sausage (2 types), light tomato sauce, cherry tomatoes, rapini 28

GNOCCHI AL TARTUFO NERO

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

I SECONDI/ENTREES

SPEZZATINO FIORENTINO

Tender beef pieces slow cooked with herbs, Chianti Classico, tomato, served with roasted potato purée, vegetable 34

VITELLA AL TARTUFO

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

STINCO DI AGNELLO BRASATO

Lamb shank, braised in Morellino di Scansano wine, herbs, 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
.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

*American Coffee 3
Hot Tea Selection 3

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 2023

*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 2024

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

Wines by the glass are subject to change.