



ANTIPASTI E INSALATE

RIBOLLITA SOUP

Hearty Tuscan vegetable soup 12

MELANZANA ALLA PARMIGIANA

Roasted eggplant, tomato sauce, basil, Parmigiano Reggiano, mozzarella 22

PECORINO TOSCANO AL FORNO

Baked cheese, walnuts, Italian honey 16

CROSTINI DI FEGATINI

House made chicken liver paté with olives 15

CARPACCIO DI FILETTO*

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

SELEZIONE DI OLIVE

Chef's selection of marinated olives 14

BRUSCHETTA AL POMODORO

Tomato, capers, basil, toasted bread 14

PROSCIUTTI CON FORMAGGI

Parma, San Daniele, Burrata, Pecorino Toscano 42

BURRATA CAPRESE

Burrata, greens, tomatoes, Primolio, essenza balsamic aged 8 years 16
(Add Prosciutto +12)

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 29

LASAGNA

Imported pasta, house made Bolognese, besciamella, Parmigiano Reggiano 30

GAMBERONI CON FETTUCCINI

Jumbo shrimp, garlic, parsley, fresh tomatoes, light tomato sauce, splash of pesto, zucchini & squash 32

POLPO CON SPAGHETTI AL NERO DI SEPPIA

Black ink spaghetti, octopus, tomato sauce, garlic, cherry tomatoes, zucchini & squash 32

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 FRANCESINA

Tender beef pieces slow cooked with herbs, Chianti Classico, sweet onions, tomato, served with roasted potato purée, vegetable 36

VITELLA AL TARTUFO

Thinly pounded veal scaloppini, marsala black truffle sauce, served with roasted potatoes, vegetable 40

STINCO DI AGNELLO BRASATO ALLA MAREMMANA

Lamb shank, braised in Morellino di Scansano wine, herbs, served with roasted potato purée, vegetable 42

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 3
San Pellegrino Aranciata 5
San Pellegrino Limonata 5
Iced Tea 4*

BIRRA

IMPORTED & CRAFT BOTTLED BEER

*Peroni 7
Peroni Zero Alcohol 7
Guinness Extra Stout 7*

COFFEE/TEA

*Americano 4
Espresso 4
Cappuccino 5
Hot Tea Selection 5*

Add an extra shot of espresso to any coffee 2

*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 2023

*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 14

Wines by the glass are subject to change.