

STUZZICHINI

CARCIOFI MARINATI
Marinated artichokes

ZUPPA TOSCANA
Toscana style vegetable soup

PICCOLA PARMIGIANA
Eggplant parmigiana

POLPETTE DI CARNE
Meatballs in tomato and peas

MISTO SALAME CON OLIVE E CAPONATA
Salami with olives and eggplant

FRITTATA DI SPINACI
Spinach frittata and
mixed baby greens

INSALATE & ANTIPASTI

INSALATA TOSCANOVA
Field greens with bruschetta

PANZANELLA
Heirloom tomato, cucumber, onions,
basil and croutons

FORMAGGI
Chef's selection of four cheese

INSALATA CARCIOFI E FRISÉE
Baby artichokes with friséé
and shaved parmesan

POLIPO E PATATE
Octopus and potatoes

MUSCOLI PEPATI
Mussels in a white wine and
garlic sauce

INSALATA TRICOLORE
Arugula, radicchio, endive and shaved
parmesan

BUFALA E POMODORO
Fresh mozzarella with tomato and basil

CALAMARI E ZUCCHINI
Fried calamari and zucchini

BRESAOLA DELLA VALTELLINA
Cured beef, endive, shaved parmesan
cheese and lemon dressing

CARPACCIO DI MANZO CLASSICO
Raw beef, arugula, shaved parmesan cheese
and lemon dressing

INSALATA DI MARE
Seafood salad

INSALATONE

MEDITERRANEA
Baby mixed greens with mozzarella, olives,
avocado, cherry tomatoes and asparagus

TONNO PRIMAVERA
Marinated tuna in olive oil with potato,
string beans, olives, cherry tomatoes and friséé

ROMANA E POLLO
Caesar with marinated chicken breast

CALAMARI E RUCOLA
Fresh grilled calamari with baby arugula
and cherry tomatoes

PROSCIUTTO E BURRATA
Parma ham, tomatoes and creamy
mozzarella

PIZZE

MARGHERITA
Mozzarella, tomato and basil

SALAMINO
Pepperoni, cheese and
tomato

BIANCA E RUCOLA
Mozzarella and arugula

QUATTROSTAGIONI
Cheese, tomato, olives, capers,
artichokes and ham

PROSCIUTTO
Mozzarella, tomato and
Parma prosciutto

FUNGHI
Mozzarella, tomato and
mushrooms

CAPRINO
Goat cheese, sliced tomato
and arugula

SALSICCIA E RAPINI
Mozzarella, Fontina, rapini and
sausage

PASTE E RISOTTI

Our pastas are homemade

CAPPELLINI ALLE VERDURE
Angel hair with mixed vegetables
and tomato sauce

UMBRICELLI SALSICCE E FUNGHI
Umbricelli with sweet sausage
and wild mushrooms

PAPPARDELLE ALLO
STRACOTTO DI CINGHIALE
Pappardelle with wild boar ragú

PENNE POMODORO E BASILICO
Penne with tomato sauce
and basil

RIGATONI MELANZANE
Rigatoni with eggplant and dry ricotta cheese

TAGLIATELLE BOLOGNESE
Tagliatelle with beef ragú

RAVIOLI BURRO E SALVIA
Ravioli filled with spinach and ricotta
in a butter sage sauce

BAVETTE CAPPESANTE
Small fettuccine with scallops, baby zucchini
and cherry tomatoes

PACCHERI ALLA CONTADINA
Macaroni with pancetta,
onions and tomato

GNOCCHI FILATI
Potato dumplings with tomato sauce and
mozzarella

SPAGHETTI FRUTTI DI MARE
Spaghetti with mixed fresh seafood

RISOTTO FUNGHI
Risotto with mixed fresh mushrooms

RISOTTO MARE
Risotto with fresh seafood

****GLUTEN FREE PASTA AVAILABLE UPON REQUEST, ADDITIONAL \$3****

CARNE & PESCE

POLLO ALLA DIAVOLA
Marinated and grilled free-range half chicken
with rosemary potatoes

SALMONE ALLA GRIGLIA
Grilled scottish salmon with
string beans and asparagus

BRANZINO ALL'ISOLANA
Mediterranean seabass with tomato, potatoes,
onion and olives

POLLO MILANESE OR PAILLARD
Breaded or grilled chicken breast with
baby spinach salad and tomato

POLLO ALLA PARMIGIANA
Breaded chicken breast with tomato and
mozzarella

BRASATO
Braised beef short ribs
with mashed potatoes

FILETTO RUCOLA
Sliced filet mignon with arugula
and shaved parmesan

AGNELLO AL FORNO
Lamb chop with roasted potatoes
and rapini

COSTOLETTA DI VITELLO
AI FUNGHI
16oz. Veal Chop with wild mushrooms
and roasted potatoes

FIorentINA
28 oz. certified Angus T-bone (for two)
with roasted potatoes and cannellini beans

BISTECCA
18oz. certified Angus rib-eye
and roasted potatoes

CONTORNI

ROASTED POTATOES
MASHED POTATOES

RAPINI
GREEN BEANS
ASPARAGUS

TUSCAN FRIES
SAUTÉED SPINACH