



ANTIPASTI

CAPELANTE ALLO ZAFFERANO
scallops, saffron, prosecco, leeks 16

EGGPLANT ROLLATINI
eggplant parmesan style, 3 tomatoes sauce
pesto genovese 13

CARPACCIO DI MANZO
beef filet carpaccio, stravecchio shaved parmesan
arugula, capers, lemon truffle oil 14

PARMA BURRATA
prosciutto di parma, burrata, greens, black truffle 15

PORTOBELLA
topped with house made fennel sausage
aged provolone, truffle balsamic glaze 13

CALAMARI
crispy fried fresh calamari, zucchini strings
spicy tomato 16

TAGLIERE TOSCANO
unique selection of cheese and charcuterie
crostini & castelvetro olives 18

SOUP & SALAD

ZUPPA DI GIORNO~ chef's daily soup

CAPRESE
fresh mozzarella, tomatoes, basil pesto
balsamic reduction 14

MISTA
mixed greens, walnuts, gorgonzola dolce
honey balsamic 9

CESARINA
romaine, house made caesar dressing
shaved reggiano, croutons 9

CHEF'S CIABATTA BREAD 6

ANY NIGHT IS A SPECIAL NIGHT WITH
CHEF NICOLA'S DAILY SPECIALS.

PASTA

all pastas are made in house

PAPPARDELLE CON CINGHIALE
tuscany's national dish- wild boar ragu 25

SPAGHETTI AL TONNO FRESCO
ahi tuna, capers olives, grape tomatoes
white wine, EVVO 26

TAGLIATELLE AI FUNGHI SELVATICI
fettuccini, wild mushrooms & truffle 24

GNOCCHI CON GAMBERI
potato gnocchi, shrimp, creamy pesto
sun-dried tomatoes 25

TUSCAN NIDO
handmade unique raviolo, egg, tuscan kale, lemon-zested
ricotta, peppercorn & butter sage parmesan. 24

LASAGNE
nicola's three-meat bolognese ragu, mozzarella,
parmesan & béchamel 25

HOUSE MADE PASTA
tomato basil, alfredo, aglio olio, or bolognese available
upon request

RISOTTO TOSCANO
carnaroli rice, beef tenderloin, wild mushrooms
chianti red wine, pecorino 33

CARNE & PESCE

PESCHE DEL GIORNO
chef's selection of daily fish. MP

CARRE D'AGNELLO
roasted rack of lamb, mint lemon sauce
roasted potatoes, vegetables 44

CAPELANTE ALLA SALTIMBOCCA
sea scallops, prosciutto & sage, balsamic truffle glaze &
salsa verde, arugula risotto. 39

VITELLO ALLA CAPRESE
veal scaloppini, fresh mozzarella & tomato
Genovese fettuccine 34
VEAL MARSALA OR PICATTA 32

TAGLIATA AI FERRI
filet tenderloin, tuscan herbs, chianti reductions
roasted potatoes, vegetables 44

POLLO MUGELLO
chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 29
POLLO MARSALA OR PICATTA 26

CIOPPINO
chef nicola's signature dish Livorno fisherman style
seafood stew 42

THANK YOU FOR YOUR PATRONAGE