



Antipasti

Crostini Toscani di Fegatini
Tuscan Chicken Liver Pate, Rustica Italian Bread Crostini. 9

Caprese
Fresh Tomatoes, Mozzarella & Basil, Balsamic Glaze. 10

Calamari
Crispy Tender Fried Squid, Chef Nicola’s Romanesco Sauce. 12

Carpaccio di Manzo
Thinly Shaved Beef Tenderloin, Arugula, Grana Padanno, Caper Berries, Lemon White Truffle Oil. 10

Vitello Tonnato
Cold Sliced Roasted Veal, Sauce of Pureed Tuna, Anchovy ,Capers, Lemon Juice. 12

Focaccia Classica
Italian Flatbread, Mozarella, Tomatoes, Basil.9

Gamberi al Vapore
Chilled Grande Shrimp, Pureed Spicy Chickpeas, Mint Sauce. 12

Pecorino Con Pere
Pecorino Barone & Pecorino Principe, Barltlett Pears, Walnuts, Acacia Honey. 12

Rollatini Vegetali
Slices of Grilled Zucchini , Aged Ricotta, Lemon Zest. 8

Sapori di Toscana
Tasting of Nicola’s Favorite Artisan Cured Imported Italian Meats and Crostini. 18

Zuppe e Insalate

Zuppa Toscana 6| Zuppa di Giorno 6

Barbabietola
Roasted Red Beets, Mixed Greens, Goat Cheese, Granny Smith Apple, Toasted Nuts White Balsamic Vinaigrette.8

Mista
Mixed Greens, Caramelized Walnuts, Gorgonzola, Pears, Honey Balsamic Vinaigrette. 8

Cesarina
Heart Romaine, Ciabatta Croutons, Eggs, Caesar Dressing, Shaved Reggiano Parmesan. 7

House Salad 4

Insalate Additionales

Chicken 5 Shrimp 7 Salmon 7. Prosciutto 4 Vegetables 5. Pasta Pomo 6

Primi

All Pastas Made in House
Pappardelle al Ragu Bolognese
Wide pappardelle Pasta, Chef Nicola’s Signature Three Meat Ragu Bolognese. 16

Tagliatelle al Salmone e Asparagi
Fettucini Pasta, Salmon, Asparagus, Capers, Parmesan Sauce. 23

Raviolo con Nido
Large Nest-Shaped Ravioli, Ricotta, Egg Yolk, Lemon Zest, Sage. 20

Gnocchi alla Gorgonzola e Rucola
Potato Gnocchi, Gorgonzola Dolce, Arugula, Parmesan, Walnuts. 19

Tortelli di San Gimignano
Handmade Ravioli, Kale, Pecorino di Pienza, San Marziano Tomato Basil Sauce. 21

Spaghetti con Polpette
Spaghetti Pasta, Beef, Pork, Veal Meatballs. 18

Agnolotti Lucchese
Handmade veal ravioli with Chef Nicola’s Bolognese ragu and Parmesan. 23

Lasagna
Chef Nicola’s Signature Three Meats Bolognese Ragu, Mozzarella, Parmesan, Béchamel. 18

Melanzane e Scamorza
Lasagna Noodles, Eggplant, Scamorza Cheese, Tomato Basil.18

Risotto ai Funghi Porcini
Premiere Carnaroli Rice, Imported Porcini Mushrooms, Fresh Parsely. 26

Risotto Mele e Prosecco
Carnaroli Rice, Apple, Sage, Moletto Prosecco.19

Paella Toscana
Arborio Rice, Saffron, Homemade Sausage, Chicken, Mussels, Shrimp, Vegetables, Vernaccia Wine. 29

Secondi

Scaloppine di Vitello
Veal Scaloppini, Parmesan, Marsala or Picatta, Fettuccini Alfredo. 24

Fettine alla Zingara
Sliced Pork Tenderloin, San Marzano Tomatoes, Capers, Rigano & Potatoes au Gratin. 21

Anatra all’Arancia
Maple Leaf Farms free-range Duck Breast, Orange marmalade & Papardelle Cacio e Pepe. 28

Capesante alla Saltimbocca
Seared Diver Scallops, Parma Prosciutto, Sage, Salsa Verde, Balsamic Truffle Glaze & Arugula Risotto. 28

Carre di Agnelo in Crosta di Erbe
Tuscan Herb Crusted Rack of Lamb & Roasted Fennel, White Bean Ragout. 29

Trota alla Piastra
Grilled Cold Water Trout, Aromatic Herbs, Lemon, Parsley, Basil, Capers, Peas & Carrots Fiorentina. 24

Filetto di Manzo
Grilled Beef Tenderloin, Arugula, Shaved Parmesan, Lemon Truffle Oil, Ristretto di Vino Nobile & Roasted Rosemary Potatoes. 29

Scaloppine di Pollo
Chicken Breast Parmesan, Marsala or Picatta & Spaghetti Tomato Basil. 20

Cioppino
Classic Tuscany Fisherman-Style Seafood Stew & Toasted Ciabatta Bread. 29

Specialita del Giorno
Chef Nicola’s daily Taste of Italy

Private Event Rooms Available | For parties of 20-90 guests
Available for Luncheons, Brunch, Dinners, Meetings, Rehearsals, Reception, Birthdays

Happy Hour Bar & Patio Monday-Friday 4:30-6:30
Ask your server to see a menu!

Split charges of \$2 will be applied to salads; \$4 for entrées.
For your convenience, a 20% gratuity can be added to parties of 5 or more people

*Ask your server for gluten free and vegetarian options.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*



Vino Bianco Italiano

Pinot Grigio Villa Sorono, Veneto 7/25
Fine and delicate, with a light fruity aroma; well balanced and harmonic.

Pinot Grigio Maso Poli, Trentino 39
Bittersweet lemon with some limestone and stony notes,rather full bodied with a long finish.

Chardonnay Stival, Veneto 7/25
Delicious Chardonnay, light and dry with lingering citrus flavors.

Chardonnay Scagliola, Piemonte 36
Straw yellow color, long bouquet enveloping, ample and floral.

Bianco Giulia Già, Marche 7/34
Perfect summer wine. Wild fruit flavors and a soft touch of sweetness In a big liter bottle.

Pecorino Velenosi, Marche 9/32
Freshness prevails and enhances the characteristics of wild flower aromas and exotic citrus fruit flavors.

Trebbiano Masciarelli, Abruzzo 8/28
Hints of apple, apricot and iris. Goes with seafoods, salads and light dishes.

Gavi Araldica, Piedmont 9/32
Fresh and complex, with white peaches and minerals with flint on the nose; Full-bodied, with lovely fruit and a long finish.

Soave Clasico, Corte Sant Alda, Veneto 38
Combine ripe juiceapricot and peach flavorswith some racy minerality and the signature floral aromaof the Soave grown in the hillside of Verona.

Vernaccia Signano, Toscana 9/32
Light and crisp with bright lemon-lime flavors; A slightly flinty note accompanies a soft green apple finish.

Falanghina, Catabbo, Molise 33
A full and rich white wine with a unique oily texture and wonderful bracing citrus flavors of lemon and oranges.

Verdicchio Capestrano, Marche 8/29
Golden apples and walnuts,juniper and jasmine.Smoth and fresh,well poised and good body.This is crisp,easy-going and straightforward white wine.. Excellent with seafood

Vino Bianco World

Riesling Urban, Mosel 8/28
Compelling floral aromas and fresh fruit flavors of pear and citrus punctuate the crisp and easy to drink nature of this wine.

Sauvignon Blanc Douglas Hill, California 7/25
Juicy and lithe, the palate is alive with refreshing ripe fruits and had a rich, lingering finish. Aromas of grapefruit and elderflower.

Sauvignon Blanc Spy Valley, New Zealand 32
Wild grapefruit and passionfruit flavors with a lively acidity.

Chardonnay Shannon Ridge, California 7/25
Green apple with a crisp finish showing gentle hints of tropical fruit.

Chardonnay Ledgewood Creek California 9/32
Big in style with tropical aromas of guava and star fruit.

Chardonnay Grey Stack, Bennett Valley, California 54
Pure Chardonnay flavor with a silky texture and just a hint of oak.

Conundrum White Table Wine, California 12/42
Blend of five grapes, complex wine, pear, honey, fig, vanilla, peach and nectarine ,finishing with lots of character.

Vino Frizzante

Prosecco Moletto,Veneto 8/30
Intense floral aromas. Soft, yet dry with good balance and a clean finish.

Moscato Frizzante Annalisa, Piemonte 32
Beautiful, lightly sweet sparkling wine with hints of peach, apricot and sage.

Brut Rose,Novis, Molise, 10/32
Made from local Tintillia grape,this is a wonderful sparklin wine hints of rose petals,watermelon, and whisper of cherry that is fully dry and crisp

Brut Rotari, Trentino (split 187ml bottle) 9
Full, fragrant, harmonic, pleasantly balanced

Franciacorta Prima, Monte Rossa,Lombardy.69
Lively and complex with wild fruit flavors... made in a true champagne style.

Champagne Veuve Clicquot, France 95
Initially reminiscent of white fruits, then of vanilla and later brioche.

Birra

Moretti • Peroni • Stella Artois • Amstel Light • Budweiser • Bud Light • Michelob Ultra • Yuengling • Saint Pauli Girl (N/A).Heineken. Miller Lite.

Vino Rosso Italiano

Chianti Vecchia Cantina, Toscana 7/28
Nice soft flavors of bing cherries lead to a pleasing mid palate and a soft and dry finish.

Chianti Riserva Renzo Masi, Toscana 36
Concentrated nose, showing plum and berry character. Full and round, with soft tannins and a long fruity, peppery finish.

Gia Lange Rosso,Piemonte 7/34
A fresh ,brightyoung wine with lively berry flavors, a brillant ruby color,and a silky finish.A blend of Barbera,Dolcetto and Nebbiolo.In a big liter bottle.

Rosso Toscana Gertrude Toscana 9/30
A ‘Super Tuscan’ wine with a bouquet reminiscent of wild fruits and spices

Cappannino Castello del Terriccio, Toscana 36
A ‘Super Tuscan’ wine that is bursting with energetic fruit flavors in perfect balance. Merlot, with small amounts of Sangiovese, Canaiolo and Cabernet.

Cabernet Sauvignon Sangiovese Bruni, Toscana.9/32
Fruity nose with hints of vanilla and spices. Smooth and soft tannins with a mouthwatering finish.

Pinot Noir Villa Sorona,Veneto 7/25
Medium-bodied.Velvetly. In the mouth, it becomes balanced and tempting.

Montepulciano La Quercia, Abruzzo 7/25
A soft and silky texture with medium body and loads of black raspberry and cherry flavors

Montepulciano Cataldi Madona, Abruzzo 46
This has the sort of offhand sinewy elegance some Italian reds can capture so well,blending its rich, earthy underpinnings with breezy cranberry and herbal notes.

Nero d’ Avola Arancio, Sicily 7/25
Deep red color with a delicate structure. Hints of red berries and cranberry.

Primitivo Matano, Puglia 30
Fruity, spicy and intense bouquet, with notes of plums, cherries, rosemary, and vanilla. Well balanced showing immediate appeal.

Gaglioppo Stati, Calabria 36
Ruby red.Intense aromas of cherry and spices.Bitter almonds and herbs on the finish.

Barbera Quattro Mani, Piemonte 9/33
Close-texture, with lively flavors of ripe raspberries and blackberries.

Aglianico Terredora di Paolo, Campania 10/36
Intense ruby red with violet reflections, shows black cherry, wild blackberry and plum fruit flavors with spicy,toasted overtone

Dolcetto Pecchenino, Piemonte 39
Fresh and ripe with good balance. The clean acidity balances the red and purple berry fruit perfectly.

Valpolicella Classico Palazzo Montanari, Veneto 8/29
Hints of sour cherries and light peppery notes. Dry with good structure.

Amarone Terre di Valgrande, Veneto 88
A comination of power and complesity in a fomidable full-bodied style.It recalls leather and chocolate that echoes through the finish, accented by orange peel.

Vino Nobile di Montepulciano Vecchia Cantina, Toscana 44
The noble Sangiovese from the town of Montepulciano produces this softly textured wine with amazing balance and softness finishing long and pleasing.

Lacrima Velenosi, Marche 35
A wine with wild aromatics (orange peel, violet, rose petal), and rich, vibrant fruit flavors that resolve into an elegant and silky finish.

Refosco La Roncaia, Friuli 69
Refosco is an ancient grape variety. Deep garnet color, aromas of wild berries, and a powerful, rich flavor to match grilled meat or game dishes.

Barbaresco Riversanti, Piemonte 76
Intense flavors of cherry leads to an amazing vanilla,leather,and hazelnut accented wine with a long ,and layred finish

Nebbiolo Fratelli Ferraro, Piemonte 48
The elegant Nebbiolo grape is called the exotic Pinot Noir of Italy.Darker in color with hints of blackberries and currant and finish with pepper and spice notes

Barolo Damilano Lecinque Vigne, Piemonte 86
Soft and invating throught the finsh, the Barolo possesses tremendous class and balance. Succolent red cherries,licorice rose petals and spices round out the supple finish

Rosso di Montalcino Pietranera, Toscana 48
Intense flavors of cherry leads to an amazing vanilla,leather,and hazelnut accented wine with a long ,and layred finish

Brunello di Montalcino Cantina di Montalcino,Toscana 99
It is a deep,comlex wine with gorgeous inner perfume and fine overallbalance.

Vino Rosso World

Shiraz Coriole, Australia 9/32
Wild berry aromas. Soft and rich with spicy cherry and plum flavors dominant.

Zinfandel Maggio, California 7/25
Currant and spice flavor... taste is fruity without being jammy. Smooth, finish.

Malbec La Espera, Argentina 10/36
Complex ripe fruit aromas and spicy nuances. Round, with soft tannins and good concentration in the mouth.

Petite Sirah Parducci, California 30
Aromas of cherry, blackberry and dark fruit flavor.

Pinot Noir Hahn, California 32
Ripe cherry/plum flavors, with great backbone and long lingering finish.

Merlot Powers, California 8/29
Aromas of blackberry and red fruit; berry flavors; suggestions of vanilla oak.

Cabernet Sauvignon Shannon Ridge, California 8/29
Berry fruit aromas; classic Cabernet depth of flavor with a hint of spice and pepper; oak complexity smooth finish.

Cabernet Sauvignon Domaine Napa,Napa Valley,12/40
This wine offers distinctive aromas of dark cherry,currant,and plum with hint of peppery spice.Its ripe berry fruit flavors enhanced by subtle oak nuances lead to a long, lingering finish.

Cabernet Sauvignon Stag’s Leap, California 92
Vibrant blackberry and black cherry flavors mingle with hints of cola.