

BUON SAN VALENTINO



ANTIPASTI

- CALAMARI** ~ crispy fried fresh calamari, banana peppers, spicy tomato 16
ARANCINI ~ deep fried carnaroli rice balls with mozzarella, chefs tomato sauce 15
GAMBERI ROSSO ~ shrimp pan seared wrapped with grilled zucchini,
boursin cheese, avocado, salsa rosa 16
CAPRESE ~ fresh mozzarella, tomatoes, basil pesto, balsamic reduction 14
PIADINA ~ flatbread, house made fennel sausage, gorgonzola dolce, wild mushrooms
fig balsamic glaze 15

ZUPPE E INSALATE

- LOBSTER BISQUE** ~ chef Nicola's creamy lobster bisque 10
MISTA ~ mixed greens, walnuts, gorgonzola dolce, strawberry, honey balsamic 10
CESARINA ~ romaine, house made caesar dressing shaved reggiano,
focaccia croutons, crispy prosciutto 10

DINNER ENTREES

- FILETTO ALLA WELLINGTON** ~ puff pastry wrapped beef tenderloin, Tuscan herbs,
sangiovese reduction, potatoes au gratin, Fiorentina green beans 59
FETTUCINE AL RAGU BOLOGNESE ~ chef Nicola's three-meat Bolognese ragu 25
POLLO MUGELLO ~ chicken scaloppine, black truffle and porcini pesto, fontina cheese
homemade fettuccine 33
RAVIOLI AL BRANDY ~ lobster ravioli, brandy mascarpone & basil sauce 34
BRANZINO ~ mediterranean branzino with herbs and lemon agrumato
potatoes au gratin, Fiorentina green beans 49
PAPPARDELLE ROSA ~ homemade pappardelle pasta, scallops, shrimp, leg crab meat
ripe tomatoes & vodka sauce 36
COTOLETTA ALLA PARMEGIANA ~ the classic veal parmesan, pink tortellini 35

CHEF'S ROSEMARY CIABATTA BREAD 6

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of foodborne illness.

A Service charge of 20% will be added to your check. A split charge of \$2 for salads and \$ 5 for entrees.

YOUR TABLE WILL BE RESERVED FOR 1 HOUR 30 MINUTES

SPARKLING

PROSECCO cangrande, veneto 9/36
PROSECCO EXTRA DRY col dorato, veneto 39
PROSECCO SUPERIORE nani rizzi, valdobbiadene 49
LAMBRUSCO vecchia modena emilia romagna 9/36
SPARKLING ROSE acinum, veneto 9/36
FRANCIACORTA BRUT ferghettina lombardy 63
CHAMPAGNE RESV BRUT laurent lequart France 82
CHAMPAGNE veuve clicquot, France 115

VINO BIANCO

PINOT GRIGIO conti, veneto 9/36
PINOT GRIGIO maso poli, trentino 46
CHARDONNAY match book,california 9/36
CHARDONNAY ca'momi, napa valley 12/44
CHARDONNAY jigar, russian valley, california 55
CHARDONNAY frog's leap, napa valley 79
CHARDONNAY vie di romans, friuli-venezia giulia 89
ROSATO fattoria di basciano, toscana 9/36
RIESLING karl jodef, germani 39
MOSCATO stella, piemonte 9/36
RIBOLLA GIALLA ronco dei tassi,
friuli-venezia giulia 49
VERMENTINO s'eleme,sardegna 44
PECORINO collefrisio, marche 12/44
VERDICCHIO cantine valle tritana, marche 39
TREBBIANO masciarelli, abruzzo 36
VERNACCIA DI SAN GIMINIANO signano
toscana 12/46
CORTESE castelvero, piemonte 39
GRECO DI TUFO *montesole, campania* 44
FIANO DI AVELLINO 'nuance', campagna 46
ARNEIS ,lodali piemonte 48
KERNER isarco, alto adige 49
GRILLO colossi, sicilia 44
NOSIOLA san michele, trentino 50
CODA DI VOLPE terredora di paolo, campania 40
GAVI santa vittoria, piedmont 49
SOAVE corte giacobbe, veneto 46
FALANGHINA quattro mani, abruzzo 45
SAUVIGNON BLANC la plaia, chile 9/36
SAUVIGNON BLANC fire road, new zealand 46
SAUVIGNON BLANC san leonardo, friuli 63

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches, dinners,
meetings,rehearsals receptions, birthdays
Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola

dinner menu is available for carry-out
wine list @ retail prize for carry-out

VINO ROSSO

CHIANTI RISERVA dante di fiorenza,toscana 9/36
CHIANTI CLASSICO RISERVA castelli, toscana 54
CHIANTI CLASSICO RISERVA masse di greve, toscana 79
CHIANTI CLASSICO RISERVA casa emma, toscana 109
SUPER TUSCAN rigoletto, toscana 49
SUPER TUSCAN i pini fattoria di basciano, toscana 65
SUPER TUSCAN guado al melo bolgheri rosso, rute 79
SUPER TUSCAN il borro, toscana 139
SANGIOVESE governo, toscana 46
CILIEGIOLO vignaioli del morellino di scansano,toscana 44
VINO NOBILE DI MONTEP RISRV crociani toscana 59
RED BLEND CALIFORNIA monte volpe, mendocino 13/49
CABERNET SAUV hybrit, california 9/36
CABERNET SAUV lion's ridge alexander valley. 13/49
CABERNET SAUV cappiddazzu, terre siciliane 70
CABERNET SUV brendel, napa valley 89
CABERNET SAUV quilt, napa valley 119
CABERNET SAUV stag's leap, california 189
CABERNET SAUV caymus, napa valley 199
PINOT NOIR , tricky rabbit chile 9/36
PINOT NERO cantina valle isarco,alto adige 54
PINOT NOIR la crema, california 79
MONTEPULCIANO cantina miglianico, abruzzo 9/36
MONTEPULCIANO cataldi madona, abruzzo 65
ZINFANDEL zen of zin, california 10/39
ZINFANDEL jigar dry creek valley, california 66
MALBEC la espera, argentina 10/39
MALBEC fazio, argentina 49
AGLIANICO ,montesole, campania 49
TAURASI terredora, campania 89
BARBERA terre del tartufo, piemonte 9/36
BARBERA D'ALBA SUP bricco delle olive,piemonte 65
NERO D'AVOLA prodigo, sicilia 45
PRIMITIVO soletto, *puglia* 44
GAGLIOPPO statti, calabria. 49
TEROLDEGO bottega vinaia, trentino-alto adige 52
SALICE SALENTINO li veli, puglia 49
MONTEFALCO SAGRANTINO colpetrone,umbria 63
MERLOT revelry, Washington 46
SYRAH "syrá", toscana 42
TEMPRANILLO torremoro, spain 43
LACRIMA DI MORRO velenosi marche 48
DOLCETTO D'ALBA *pecchenino*, piemonte 49
CANNONAU *di sardegna, kiri*, sardegna 44
RIPASSO DELLA VALPOLICELLA terre di verona, 13/49
AMARONE monte zovo, veneto 79
AMARONE acinum, veneto 119
AMARONE marchesi biscardo, veneto 155
AMARONE speri, veneto 189
BARBARESCO rocche dei 7 fratelli, piemonte 79
BARBARESCO RISERVA punset, piemonte 95
NEBBIOLO vite colte, piemonte 13/49
BAROLO reverdetto, piemonte 76
BAROLO mauro molino, piemonte 95
BAROLO mirafiore, piedmont 129
BAROLO *giacomo borgogno*, piemonte 199
ROSSO DI MONTALCINO camigliano, toscana 44
BRUNELLO DI MONTALCINO uggiano, toscana. 89
BRUNELLO DI MONTALCINO la tanuta toscana 109
BRUNELLO DI MONTALCINO fanti ,toscana. 129
BRUNELLO DI MONTALCINO casanova di neri Toscana155
BRUNELLO DI MONTALCINO RISERVA terra rossa
toscana 189

THIS IS ONLY MENU WE ARE SERVING TONIGHT.

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