



DINNER MENU

ANTIPASTI

CAPELANTE ALLO ZAFFERANO
scallops, saffron, prosecco, leeks 16

EGGPLANT ROLLATINI
eggplant parmesan style, 3 tomatoes sauce
pesto Genovese 14

ARANCINI DI RISO
deep fried carnaroli rice balls with mozzarella,
chefs tomato sauce 15

CARPACCIO DI MANZO
beef filet carpaccio, stravecchio shaved parmesan arugula,
capers, lemon truffle oil 16

BURRATA
prosciutto di Parma, creamy burrata, arugula
black truffle EVOO 16

PIADINA
flatbread, house made fennel sausage gorgonzola dolce,
wild mushrooms, fig balsamic glaze 15

POLPETTE
our signature hand rolled three meat meatballs
house tomatoes sauce, crostini. 14

CALAMARI
crispy fried fresh calamari banana peppers
spicy tomato 16

TAGLIERE TOSCANO
unique selection of cheese and charcuterie
crostini Tuscan pate & castelvetro olives 23

CHEF'S CIABATTA BREAD 6

SOUP & SALAD

RIBOLITA ~ Tuscan earthy vegetable soup 9

MISTA
mixed greens, walnuts, gorgonzola dolce
green apples, honey balsamic 10

BARBABIETOLA
roasted beets, rucola, goat cheese, golden raisins, white
balsamic vinaigrette. 12

CESARINA
romaine, house made caesar dressing
shaved Reggiano, focaccia croutons, crispy prosciutto 10

CAPRESE
fresh mozzarella, tomatoes, basil pesto
balsamic reduction 14

ALWAYS THANK YOU FOR YOUR PATRONAGE

PASTA

all pastas are homemade

PAPPARDELLE CON CINGHIALE
Tuscany's national dish- wild boar ragu 26

SPAGHETTI ALLO SCOGLIO
clams, mussels, shrimp & squid with fresh tomatoes
white wine, EVOO 29

TAGLIATELLE AI FUNGHI SELVATICI
fettuccini, wild mushrooms & truffle 25

TUSCAN NIDO
handmade unique raviolo, egg, parsley, lemon-zested
ricotta, peppercorn & butter sage parmesan. 28

FETTUCCINI AL RAGU BOLOGNESE
chef Nicola's three-meat Bolognese ragu. 23

GNOCCHI CON GAMBERI
potato gnocchi, shrimp, creamy pesto
sun-dried tomatoes 26

LASAGNE
Nicola's three-meat Bolognese ragu, mozzarella
parmesan & béchamel 26

RISOTTO TOSCANO
imported carnaroli rice, Tuscany style beef tenderloin &
porcini ragu, chianti red wine, pecorino 33

CARNE & PESCE

PESCHE DEL GIORNO
chef's selection of daily fish served
with zucchini boats. MP

FILETTO DI MAIALE IN SALSA DI FICHI
Tuscan rubbed pork medallion tenderloin
faro kale risotto & port wine fig reduction. 34

CAPELANTE ALLA SALTIMBOCCA
sea scallops, prosciutto & sage, balsamic truffle glaze &
salsa verde, arugula risotto. 44

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

BRASSATO
chianti braised angus beef short rib,
peas & carrots, homemade gnocchi 39

POLLO MUGELLO
chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 32
POLLO MARSALA OR PICATTA 29

CIOPPINO
chef nicola's signature dish Livorno fisherman style
seafood stew 40

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