



ANTIPASTI

CALAMARI ~ crispy fried fresh calamari, banana peppers, spicy tomato 18

EGGPLANT ROLLATINI ~ eggplant parmesan style, chef's 3 tomatoes sauce,
pesto Genovese 16

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

ARANCINI ~ deep fried carnaroli rice balls with 3-cheeses, chefs tomato sauce 15

BURRATA ~ creamy burrata, arugula, crostini, black truffle EVOO 18

TAGLIERE TOSCANO ~ unique selection of cheese and charcuterie, crostini
tuscan pate, castelvetro olives 23

CARPACCIO DI MANZO ~ beef filet carpaccio, stravecchio shaved parmesan, arugula 16

INSALATE

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

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

CHEF'S ROSEMARY CIABATTA BREAD 6

DINNER ENTREES

DENTICE ROSSO ~ red snapper with herbs and lemon piccata sauce
Vegetable zucchini boat 45

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

TAGLIATELLE AI FUNGHI SELVATICI ~ fettuccini, wild mushrooms & truffle 25

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

PENNE LAZIO ~ Imported penne pasta, homemade fennel sausage, peas tomato &
vodka cream sauce, pecorino Romano 29

SCAMPI ~ jumbo tiger scampi, crab meat, mozzarella & parmesan cheese
five cheese tortellini rosa 49

LASAGNE ~ Nicola's three-meat Bolognese ragu, mozzarella, parmesan & béchamel 28

POLLO AL PORTOFOGLIO ~ chicken breast, stuffed with prosciutto mortadella
fontina cheese, breaded, cauliflower & broccoli au gratin 42

RAVIOLI AL BRANDY ~ lobster ravioli, brandy, creamy tomato lobster meat sauce 39

THIS IS ONLY MENU WE ARE SERVING TONIGHT.

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. One check per table to avoid 3.95% credit card fee.

No split dishes please. Grazie!