



ANTIPASTI

- CALAMARI**
crispy fried fresh calamari, banana peppers
spicy tomato 18
- EGGPLANT ROLLATINI**
grilled eggplant rolled with ricotta, mozzarella &
parmesan cheese, chef's 3 tomatoes sauce
pesto Genovese 16
- PINSA ROMANA**
light crust pizza, imported mozzarella fresca
tomatoes, basil pesto 16
- ARANCINI DI RISO**
deep fried carnaroli rice balls with 3-cheeses
chefs tomato sauce 15
- POLPO**
cast iron grilled octopus, crema di patate
chives agrumato dressing 23
- CARPACCIO DI MANZO**
beef filet carpaccio, stravecchio shaved Reggiano
arugula, capers, lemon truffle oil 16
- BURRATA**
creamy burrata, arugula, crostini
black truffle EVOO 18
- GRANCHIO IN PADELLA**
chef nicola's crab cakes, marinated julienne vegetables
italian lemon aioli 24
- TAGLIERE TOSCANO**
unique selection of cheese and charcuterie
crostini Tuscan pate & Castelvetro olives 23
- CHEF'S CIABATTA BREAD** 6

SOUP & SALAD

- RIBOLLITA**
Tuscan earthy vegetable soup 10
- 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
house balsamic reduction 14

PASTA

- all pastas are homemade
- PAPPARDELLE CON CINGHIALE**
tuscany's national dish- wild boar ragu 26
- TAGLIATELLE AI FUNGHI SELVATICI**
fettuccini, wild mushrooms & truffle paste 25
- SPAGHETTI ALLE VONGOLE**
fresh spaghetti, clams, onion, garden pepperoncino
falanghina white wine 29
- FETTUCCINI AL RAGU BOLOGNESE**
chef Nicola's three-meat Bolognese ragu. 23
- TUSCAN NIDO**
handmade unique raviolo, egg, parsley, lemon-zested
ricotta, butter sage parmesan. 28
- PENNE LAZIO**
Imported penne pasta, homemade fennel sausage, peas
tomato & vodka cream sauce, pecorino Romano 26
- GNOCCHI CON GORGONZOLA E RUCOLA**
potato gnocchi, piemonte gorgonzola dolce
arugula, walnuts 23
- LASAGNE**
Nicola's three-meat Bolognese ragu, mozzarella
parmesan & béchamel 28
- RISOTTO ALL'ARAGOSTA CON ZAFFERANO**
imported arborio rice, lobster & lobster broth
tuscan saffron, vernaccia white wine 39

CARNE & PESCE

- VITELLO & CAPESANTE**
veal scaloppini, scallops, fontina, mascarpone
vermentino white wine, creamy tagliatelle 39
MARSALA OR PICATTA available upon request. 33
- BRANZINO ALLO ZAFFERANO**
grilled mediterranean sea bass, prosecco, leaks & saffron
dressing, potatoes & seasonal vegetable 42
- POLLO MUGELLO**
chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 35
MARSALA OR PICATTA available upon request 30
- BRASSATO**
chianti braised angus beef short rib,
peas & carrots, homemade gnocchi 39
- CAPESANTE ALLA SALTIMBOCCA**
sea scallops, prosciutto & sage, balsamic truffle glaze &
salsa verde, arugula risotto. 44
- COSTATA DI VITELLO**
Veal chop stuffed with prosciutto & fontina cheese
white wine & creamy truffle emulsion
potatoes & seasonal vegetable 64
- CIOPPINO**
traditional fish stew from Tuscany with squid, mussels,
clams, shrimp & daily fish selection
toasted garlic bread 45

CHEF NICOLA'S DAILY SPECIALS.

SUPPLEMENTS

- Shrimp -8 Scallop-8/ea
Chicken-8 Meatball-3.50/ea

KIDS MENU 15

(ages 12 and under only please)

- fettuccini alfredo with chicken
spaghetti al pomodoro with meatball