



ANTIPASTI

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

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

GRANCHIO IN PADELLA ~ chef nicola's crab cakes, marinated julienne vegetables italian lemon aioli 24

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

BRANZINO ~ grilled Mediterranean sea bass, prosecco, leaks & saffron dressing, potatoes & seasonal vegetable 46

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

VITELLO & CAPELANTE ~ veal scaloppini, scallops, fontina, mascarpone, vermentino white wine, creamy tagliatelle 39

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

POLLO MUGELLO ~ chicken scaloppine, black truffle and porcini pesto fontina cheese, fettuccine 35

CIOPPINO ~ traditional fish stew from Tuscany with squid, mussels, clams, shrimp & daily fish selection, toasted garlic bread 45

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!