



ANTIPASTI

EGGPLANT ROLLATINI

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

CALAMARI

crispy fried fresh calamari, banana peppers spicy tomato 18

ARANCINI DI RISO

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

CARPACCIO DI MANZO

beef filet carpaccio, stravecchio shaved Reggiano arugula, capers, lemon truffle oil 16

BURRATA

creamy burrata, arugula, crostini black truffle EVOO 16

PIADINA

flatbread, crispy Parma prosciutto, fresh arugula, whipped buffalo ricotta drizzled spicy honey grana Padano shavings. 15

POLPETTE

our signature hand rolled three meat meatballs house tomatoes sauce, crostini. 15

CRUDO DI TONNO

thinly sliced tuna, garden celery, black olives agrumato citrus EVVO18

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

pastas are homemade

PAPPARDELLE CON CINGHIALE

tuscany's national dish- wild boar ragu 29

TUTTO MARE

main lobster, clams, mussels, shrimp & squid over fresh spaghetti with roasted tomato sauce 44

PENNE LAZIO

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

TAGLIATELLE AI FUNGHI SELVATICI

fettuccini, wild mushrooms & truffle paste 26

FETTUCCINI AL RAGU BOLOGNESE

chef Nicola's three-meat Bolognese ragu. 24

TUSCAN NIDO

handmade unique raviolo, egg, parsley, lemon-zested ricotta, butter sage parmesan. 28

GNOCCHI PESTO E GAMBERI

potato gnocchi, shrimp, ricotta, sun-dried tomatoes fresh creamy pesto Genovese 28

LASAGNE

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

RISOTTO AL SALMONE E ZUCCHINI

imported arborio rice, salmon, zucchini, grana Padano vernaccia white wine 36

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

ANATRA SENESE

pan seared duck breast, black blackberry & chianti reduction, warm farro, kale & beets salad 39

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

CAPELANTE ALLA SALTIMBOCCA

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

CHEF NICOLA'S DAILY SPECIALS.

*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 for parties of 5 or more. . One check per table in order to avoid 3.95% credit card fee . A split charge of \$2 for salads and \$ 5 for entrees..GRAZIE*

## SPARKLING

PROSECCO cangrande, veneto 9/36  
PROSECCO EXTRA DRY primaterra, veneto 44  
PROSECCO SUPERIORE VALDOBBIADENE  
gambino gold, veneto 49  
PROSECCO ROSE acinum, veneto 10/40  
MOSCATO francesca colletion 10/40  
LAMBRUSCO casali, emilia - romagna 10/36  
FRANCIACORTA BRUT ferghettina lombardy 69  
CHAMPAGNE RESV BRUT laurent lequart France 85  
CHAMPAGNE veuve clicquot, France 125

## VINO BIANCO

PINOT GRIGIO conti, veneto 9/36  
PINOT GRIGIO maso poli, trentino 49  
CHARDONNAY giuseppe campagnola piemonte 9/36  
CHARDONNAY ca'momi, napa valley 12/44  
CHARDONNAY scagliola piemonte 55  
CHARDONNAY handley, anderson valley 70  
CHARDONNAY vie di romans, friuli-venezia giulia 99  
ROSE aura, veneto 9/36  
PECORINO collefrisio, marche 12/44  
VERNACCIA DI SAN GIMINIANO signano  
toscana 12/44  
TREBBIANO masciarelli, abruzzo 10/39  
MOSCATO D'ASTI, pitule piemonte 9/36  
SAUVIGNON BLANC john's bay, chile 10/39  
SAUVIGNON BLANC anna's way, new zealand 52  
SAUVIGNON BLANC san leonardo, friuli 69  
RIESLING bauer haus, germani 44  
RIBOLLA GIALLA ronco dei tassi, friuli-venezia 54  
VERMENTINO s'eleme, sardegna 49  
VERDICCHIO cantine valle tritana, marche 48  
CORTESE castelvero, piemonte 42  
FALANGHINA quatro mani campania 49  
GRECO DI TUFO nuance, campania 54  
KERNER isarco, alto adige 49  
GRILLO gorgi tondi, sicilia 45  
NOSIOLA san michele, trentino 56  
CODA DI VOLPE terredora di paolo, campania 59  
ROERO ARNEIS boffa, piemonte 53  
GAVI fontanassa piedmont 49  
SOAVE corte giacobbe, veneto 54  
FIANO DI AVELLINO nuance, campagna 49

## 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 10/39  
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 bolgheri rosso, caccia al piano toscana 139  
SANGIOVESE governo, toscana 46  
VINO NOBILE DI MONTEP RISERVA crociani toscana 59  
RED BLEND, monte volpe california 12/44  
CABERNET SAUV hybrid, california 10/39  
CABERNET SAUV skaggs springs sonoma. 12/46  
CABERNET SAUV cappiddazu, terre siciliane 70  
CABERNET SUV brendel, napa valley 89  
CABERNET SAUV quilt, napa valley 139  
CABERNET SAUV stag's leap, california 189  
CABERNET SAUV caymus, napa valley 199  
PINOT NOIR, tricky rabbit chile 10/39  
PINOT NERO torre rosazza, friuli 54  
PINOT NOIR la crema, california 79  
MONTEPULCIANO cantina miglianico, abruzzo 10/39  
MONTEPULCIANO tenuta ulisse, abruzzo 49  
ZINFANDEL montevina, california 10/39  
ZINFANDEL pezzi king, sonoma 66  
MALBEC la espera, argentina 10/39  
MALBEC fazio, argentina 54  
TEMPRANILLO la mancha spain 10/40  
BARBERA terre del tartufo, piemonte 10/39  
BARBERA D'ASTI bricco dei guazzi, piemonte 55  
NERO D'AVOLA coste a preola, sicilia 12/45  
AGLIANICO, montesole, campania 49  
TAURASI terredora, campania 89  
FRAPATTO gorgi tondi, sicilia 49  
PRIMITIVO. trulli puglia 46  
SALICE SALENTINO RISERVA cantele, puglia 54  
GAGLIOPPO statti, calabria. 49  
MONTEFALCO SAGRANTINO colpetrone, umbria 63  
MERLOT revelry, washington 49  
SYRAH "syra" uggiano, toscana 45  
REFOSCO torre rosazza friuli 54  
LACRIMA DI MORRO velenosi marche 55  
DOLCETTO D'ALBA pecchenino, piemonte 59  
CANNONAU di sardegna, kiri, sardegna 48  
RIPASSO DELLA VALPOLICELLA terre di verona, 13/49  
AMARONE cantina de garda, veneto 75  
AMARONE acinum, veneto 99  
AMARONE marchesi biscardo, veneto 155  
AMARONE sperri, veneto 199  
BARBARESCO pertinace, piemonte 79  
BARBARESCO RISERVA punset, piemonte 95  
LANGHE ROSSO gia, piemonte 12/59  
BAROLO reverdetto, piemonte 76  
BAROLO mauro molino, piemonte 95  
BAROLO alessandro rivietto, 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 madonna nera, toscana 155  
BRUNELLO DI MONTALCINO RISERVA terra rossa  
toscana 199

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