
CUCINA TOSCANA

For the ultimate dining experience, please ask your server about our *Tuscan Tour*.
All of our dishes are prepared with the finest products.
Buon Appetito!

Antipasti

BURRATA, POMODORO ARROSTO

Burrata, roasted tomatoes, saba

MELANZANE ALLA PARMIGIANA

Eggplant, tomato sauce, fresh mozzarella, basil

CARPACCIO DI BARBABIETOLE

Roasted purple and golden beets,
pear, avocado, honey

CAPRESE E PROSCIUTTO

Sliced tomatoes, fresh mozzarella, basil,
prosciutto, olive oil

CARPACCIO DI SALMONE

Smoked salmon, fennel, arugula, lemon, olive oil

CARPACCIO DI BUE

Piemontese carpaccio of beef, arugula, lemon, olive
oil, parmesan

CAPELANTE

Sautéed scallops, shrimp, calamari,
spinach, shrimp reduction

CARPACCIO DI ARAGOSTA E GRANCHIO

Lobster, crab, tomato, arugula

ANTIPASTISSIMO

Chef's charcuterie and cheese selection, fresh red grapes and honey drizzle

Zuppa e Insalate

ZUPPA DI ASPARAGI

Asparagus, zucchini, extra virgin olive oil

LA MISTA ITALIANA

Mixed greens, house vinaigrette, parmesan

BARBABIETOLE INSALATA

Roasted purple and golden beets, arugula,
goat cheese, balsamic dressing

CAESAR SALAD

Traditional Caesar salad prepared tableside

A TWENTY PERCENT GRATUITY MAY BE ADDED TO PARTIES OF SIX (6) OR MORE

NO SEPARATE CHECKS FOR PARTIES OF SIX (6) OR MORE

Thoroughly cooking foods of animal origin such as beef, eggs, fish, shellfish, poultry and pork reduces the risk of food borne illness.

Primi Piatti

TRITTICO PASTA DEL GIORNO

House made potato gnocchi in spicy tomato sauce; spinach and ricotta ravioli in a light butter, sage, tomato sauce, and capellini in white truffle oil cream sauce

TUTTA PASTA

House made potato gnocchi in spicy tomato sauce, paired with spinach and ricotta ravioli in a light butter, sage, tomato sauce

PASTA DUO

House made potato gnocchi in spicy tomato sauce, paired with spinach and ricotta ravioli topped with a fontina, parmesan, gorgonzola, goat cheese cream sauce

Pasta e Risotti

RISOTTO DEL GIORNO

Daily preparation, ask your server

RISOTTO ALLE VERDURA

Risotto, parmesan, zucchini, mushrooms, asparagus, tomato

SPAGHETTI AL CRUDO

Spaghetti, roasted cherry tomatoes, basil, garlic, olive oil

SPAGHETTI ALLA CARBONARA

Pancetta, egg yolk, parmesan, cream sauce

RAVIOLI TOSCANA

House made spinach and ricotta ravioli in light butter, sage, tomato sauce

LA LASAGNA CLASSICA ALLA BOLOGNESE

Handmade pasta, veal and beef bolognese sauce, parmesan

GNOCCHI ALL' ARRABBIATA

House made potato gnocchi, spicy tomato sauce

GNOCCHI AL POMODORO

House made potato gnocchi, tomato sauce

SPAGHETTI ALL' UBRIACO

"Drunken spaghetti" chianti infused spaghetti, shrimp, calamari, scallops, clams, lobster, shrimp reduction

RAVIOLI DI QUATTRO FORMAGGI

House made ravioli and asparagus in a fontina, parmesan, gorgonzola, goat cheese cream sauce

TUTTA PASTA GRANDE

House made potato gnocchi in spicy tomato sauce, paired with spinach and ricotta ravioli in a light butter, sage, tomato sauce

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Secondi Piatti

PESCE AL FORNO IN BIANCO

Seasonal fresh fish, clams, shrimp, white wine, lemon

SALMONE ALLA SENAPE

Salmon, prawns, mustard, cognac

PESCE IN UMIDO

Fresh fish of the day, calamari, clams, shrimp, scallops, spicy tomato sauce

ANATRA AL PORTO

Rosemary and fennel crusted duck breast, porto, roasted figs

POLLO AL MARSALA

Chicken breast, button and oyster mushrooms, garlic, marsala

PICCATA DI POLLO AL LIMONE

Butterflied chicken breast, capers, artichokes, mushrooms, lemon, wine

POLLO "SALTIMBOCCA"

Tender chicken, prosciutto, fontina, spinach, zesty tomato sauce

LA CHIANTIGIANA

Pork tenderloin medallions, porcini mushrooms, chianti reduction

SCALLOPINE DI VITELLO AL LIMONE

Veal, capers, lemon, wine

MAIALE AL VINO DI PORTO 26

Pork tenderloin, port, basil, grapes

SCALLOPINE DI VITELLO ALBESE

Veal, white truffle fondue, oyster mushrooms

SCALLOPINE DI VITELLO "SALTIMBOCCA"

Veal scallopine, aged prosciutto, fresh mozzarella

COSTATA DI MANZO

14oz New York steak, roasted potatoes, sautéed spinach, chianti sauce

OSSO BUCO DI BUE ALLA "PIEMONTESE"

Braised Piemontese short rib, au jus, vegetables

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