

ANTIPASTI

CALAMARI FRITTI 12.50	COZZE..... 10.50
house cocktail sauce, lemon garlic aioli	mussels, tomato broth, pinot grigio, toasted garlic ciabatta
BRUSCHETTA 6.50	POLPI G 15.00
roma tomatoes, basil, evoo, crusty bread	spicy grilled octopus, tri-colored salad,
PROSCIUTTO E MOZZARELLA G 15.00	balsamic vinaigrette
parma prosciutto, imported bufala mozzarella, rocket salad	CARPACCIO DI MANZO 13.50
POLENTA E SALSICCIA10.50	G arugula salad, shaved parmigiano, truffle oil
creamy organic polenta, Tuscan sausage, porcini mushrooms, herbs	

ZUPPE E INSALATE

MINISTRONE G6.00	CESARE 9.00
fresh vegetable soup	with chicken13.00
PASTA E FAGIOLI.....6.00	romaine hearts, shaved parmigiano, house croutons
bean soup pureé	CALAMARI ALLA GRIGLIA G .. 14.00
TOSCANA G12.00	wood grilled, mesclun salad, tomato filet, chili oil, palm hearts
baby greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	CAVOLINO TOSCANO G 13.00
INSALATA DI POLLO G13.00	greens, baby kale, radicchio, apple bacon, cannellini beans, soft egg
marinated grilled chicken breast, summer greens, marinated tomatoes, Swiss cheese, parmigiano vinaigrette	SPINACI E SALMONE G15.00
INSALATA DELLA CASA5.50	baby spinach, chili dusted salmon, crisp apple, Belgium endive, honey mustard vinaigrette

PIZZE from our wood burning oven

MARGHERITA 11.00
tomatoes, mozzarella, basil chiffanade, evoo
SPECK 12.00
gorgonzola, smoked prosciutto, mozzarella
AFFUMICATA..... 12.00
smoked mozzarella, apple bacon, tomatoes, caramelized onion
FUNGHI E TALEGGIO 13.00
caramelized mushrooms, taleggio cheese, arugula, truffle oil
REGINA12.00
Tuscan sausage, tomatoes, roasted pepper, mushroom

VERDURE

SPINACI G7.00	ASPARAGI G 8.00
garlic, evoo	parmigiano, brown butter
PATATE FRITTE AL TARTUFO G 6.00	MISTO GRIGLIA G 8.00
herb aioli, truffled pomme frites	squash, eggplant, peppers, red onion

PASTE all pasta available with tomato sauce or bolognese sauce GLUTEN-FREE PASTA IS AVAILABLE (add \$2)

RAVIOLI DELLA CASA 14.00
veal filled, four cheese sauce
PAPPARDELLE AL CINGHIALE..... 16.00
wild boar ragout, fresh ribbon noodles, pecorino cheese
PENNE AL BRIVIDO..... 13.00
hot pepper, garlic, evoo, herbs, light tomato sauce
RAVIOLI ALLA PERA 15.00
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream
GNOCCHI GORGONZOLA 14.50
potato dumplings, caramelized mushrooms, creamy gorgonzola sauce
LINGUINE CON SCAMPI..... 18.00
shrimp, garlic, evoo, crushed hot pepper, marinara, crema
FETTUCCINE PRIMAVERA 13.50
fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo
PAGLIA E FIENO 14.50
spinach & egg noodles, parma prosciutto, field mushrooms, shallot cream sauce
LINGUINE VONGOLE..... 15.50
fresh manilla clams, white sauce or red sauce
AGNOLOTTI BURRO E SALVIA 14.00
ricotta, gorgonzola, Swiss chard, pine nuts, brown butter, parmigiano, sage

SECONDI

POLLO MONTECARLO 17.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
POLLO SENZ'OSSO G 16.00
crispy boneless half chicken, braised baby kale, mascarpone mashed potatoes, evoo
GRIGLIATA MISTA MARE G 17.00
grilled shrimp, octopus, calamari, marinated borlotti beans
VITELLA ALLA PIZZAIOLA..... 23.00
veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine
MILANESINA DI MAIALE..... 17.00
lightly breaded pounded pork chop, baby arugula, marinated tomatoes, shaved parmigiano, evoo
MELANZANE PARMIGIANA..... 13.00
tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettuccine
SALSICCIA G 13.50
Tuscan sausage, roasted sweet peppers or cannellini beans and herbs

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

Plan your next special event in our private dining room.

Inquire about our off-premise catering division.

G = GLUTEN FREE - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT