

## ANTIPASTI

BRUSCHETTA . . . . . 6.50	COZZE . . . . . 13.50
roma tomatoes, basil, evoo, crusty bread	mussels, tomato broth, pinot grigio, toasted garlic ciabatta
CALAMARI FRITTI . . . . . 13.50	POLPI <b>G</b> . . . . . 16.00
house cocktail sauce, lemon garlic aioli	spicy grilled octopus, tri-colored salad, balsamic vinaigrette
CARPACCIO DI MANZO <b>G</b> . . . . . 13.50	ANTIPASTO (FOR 2) . . . . . 16.00
arugula salad, shaved parmigiano, truffle oil	cured meats, grana parmigiano, olives
PROSCIUTTO E MOZZARELLA <b>G</b> . . . . . 15.00	GRIGLIATA MISTA MARE . . . . . 16.00
parma prosciutto, imported bufala mozzarella, rocket salad	<b>G</b> grilled shrimp, calamari, octopus, marinated borlotti beans
POLENTA E SALSICCIA . . . . . 12.50	
creamy organic polenta, Tuscan sausage, porcini mushrooms, herbs	

## PIZZE from our wood burning oven

MARGHERITA . . . . . 12.00
tomatoes, mozzarella, basil chiffanade, evoo
SPECK . . . . . 13.00
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
REGINA . . . . . 12.00
Tuscan sausage, tomatoes, roasted pepper, mushroom

## ZUPPE E INSALATE

MINISTRONE <b>G</b> . . . . . 7.00	CESARE . . . . . 8.50
fresh vegetable soup	romaine hearts, shaved parmigiano, house croutons
PASTA E FAGIOLI . . . . . 7.00	BARBE ROSSE <b>G</b> . . . . . 9.00
bean soup pureé	roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette
TOSCANA <b>G</b> . . . . . 7.50	INSALATA DELLA CASA . . . . . 6.50
for 2 or more, price per person	iceberg, cucumber, tomatoes, carrots, house vinaigrette
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	
CAVOLINO TOSCANO <b>G</b> . . . . . 10.00	
greens, baby kale, radicchio, apple bacon, cannellini beans, soft egg	

## VERDURE

SPINACI <b>G</b> . . . . . 7.00	ASPARAGI <b>G</b> . . . . . 8.00
PATATE FRITTE AL TARTUFO <b>G</b> 6.00	MISTO GRIGLIA <b>G</b> . . . . . 8.00
herb aioli, truffled pomme frites	

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

RAVIOLI ALLA PERA . . . . . 17.00	RAVIOLI DELLA CASA . . . . . 16.50
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream	veal filled, four cheese sauce
GNOCCHI GORGONZOLA . . . . . 17.00	FETTUCCINE PRIMAVERA . . . . . 16.50
potato dumplings, caramelized mushrooms, creamy gorgonzola sauce	fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo
SPAGHETTINI DI MARE . . . . . 23.50	LINGUINE CON SCAMPI . . . . . 24.00
calamari, octopus, mussels, clams, shrimp, marinara, toasted garlic and herbs	shrimp, garlic, hot pepper, marinara, crema
PENNE E CAPESANTE . . . . . 20.00	AGNOLOTTI BURRO E SALVIA . . . . . 17.00
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce	ricotta, gorgonzola, Swiss chard, pine nuts, brown butter, parmigiano, sage
PAGLIA E FIENO . . . . . 17.50	LINGUINE VONGOLE . . . . . 17.50
spinach & egg noodles, parma prosciutto, field mushrooms, shallot cream sauce	fresh manilla clams, white sauce or red sauce
	PAPPARDELLE AL . . . . . 18.00
	CINGHIALE wild boar ragout, fresh ribbon noodles, pecorino cheese

## SECONDI

POLLO MONTECARLO . . . . . 23.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
POLLO SENZ'OSSO <b>G</b> . . . . . 20.00
crispy boneless half chicken, braised baby kale, mascarpone mashed potatoes, evoo
VITELLA ALLA PIZZAIOLA . . . . . 26.00
veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine
COSTOLETTA DI VITELLA <b>G</b> . . . . . 39.00
grilled veal chop, truffled pomme frites
AGNELLO . . . . . 29.00
braised Colorado lamb shank, creamy organic polenta, roasted vegetable red wine sauce
MELANZANE PARMIGIANA . . . . . 17.00
tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettucine
SALSICCIA <b>G</b> . . . . . 16.50
Tuscan sausage, roasted sweet peppers or cannellini beans and herbs
MILANESINA DI MAIALE . . . . . 21.00
lightly breaded pounded pork chop, baby arugula, marinated tomatoes, shaved parmigiano, evoo
SALMONE CON CARCIOFI <b>G</b> . . . . . 28.00
baby artichokes, gaeta olives, onion confit, roasted potatoes, arugula pesto
FILETTO ALLA GRIGLIA <b>G</b> . . . . . 32.00
grilled filet mignon, mascarpone mashed potatoes, red wine demi

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