

Antipasti

ANTIPASTI MISTI <i>Salami · Mortadella · Sweet Drop Peppers · Burrata · Grilled Garlic Toast *</i>	20
APERITIVO del GIORNO	A.Q.
ZUPPA del GIORNO	10
CARPACCIO <i>Thinly Sliced Filet of Beef · Capers · Arugula · Parmigiano · Breadstick *</i>	18
OLIVE FRITTE <i>Fried Spanish Olives · Marcona Almonds</i>	12
FRITTO MISTO <i>Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli</i>	16
STUFFED PEPPERS <i>Sausage · Mostarda di Frutta · Tuscan Bean Passato*</i>	12

Insalate

CAESAR <i>Parmesan Tuile *</i>	13
CAULIFLOWER <i>Tuscan Beans · Rucola · Parmigiano · Lemon · Tuscan Olive Oil *</i>	14
BARBABIETOLE <i>Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette *</i>	16
TRICOLORE <i>Radicchio · Endive · Arugula · Lemon · Tuscan Olive Oil · Shaved Reggiano *</i>	14

Pizze

PEAR and SPECK <i>Caramelized Onions · Gorgonzola · Aged Balsamic · Rucola</i>	20
MARGHERITA <i>Tomato · Basil · Mozzarella Fior di Latte</i>	18
HOT ITALIAN <i>Spicy Sausage · Tomato · Peppers · Red Onions · Oregano · Fontina</i>	22
BLT <i>Bacon · Arugula · Heirloom Tomato · Mozzarella di Bufala</i>	20
PROSCIUTTO DI PARMA <i>Four Cheeses · Rosemary</i>	19
BAMBINI <i>Tomato · Mozzarella · Fries</i>	16

Primi

RISOTTO del GIORNO	A.Q.
FETTUCCHINI alla LINA <i>Donna's Favorite Pork Meat and Porcini Ragu · Tomato · Parmigiano *</i>	24
GARGANELLI con POLPETTE <i>Veal Meatballs · Spinach · Tomato · Reggiano</i>	24
SILK HANDKERCHIEFS <i>Dolce Gorgonzola Cream Sauce · Toasted Walnut</i>	20
FANTASIA <i>Saffron Pappardelle · Spicy Shrimp · Tomato · Toasted Garlic · Rucola · Pinot Grigio</i>	28
RAVIOLI <i>Ricotta · Pesto · Lemon Cream or Tomato Sauce</i>	22
LASAGNA ai FUNGHI <i>Wild Mushrooms · Spinach · Bechamel · Truffle Cheese</i>	28

Secondi

PIATTO del GIORNO	A.Q.
GRILLED BERKSHIRE PORK CHOP <i>Roasted Potatoes · Brussels Sprout · Garlic · Aged Balsamic *</i>	42
SEARED SALMON FILET <i>Potato Puree · Tomato Chive Butter Sauce *</i>	34
POLLO ARROSTO <i>Spicy Roasted Half Chicken · Seasonal Contorni *</i>	28
BISTECCA <i>Grilled Ribeye · Roasted Seasonal Vegetables · Brandy and Green Peppercorn Sauce *</i>	46
SCOTTADITO <i>Grilled Lamb Chops · Warm Fregola and Tuscan Kale Salad · Pecorino · Mint Salsa Verde *</i>	44

Contorni

MARINATED OLIVES 8	PASTA per BAMBINI <i>Spaghetti · Macaroni · Whole Wheat · Gluten Free</i>	FRENCH FRIES 6
MASHED POTATOES 6	Sauce Choice <i>Baby Meatballs 12</i>	TUSCAN BEANS 8
SAUTEED SPINACH 7	<i>Tomato 8</i>	BRUSSEL SPROUTS 8
	<i>Parmesan Cream 9</i>	<i>Brown Butter · Capers · Parmigiano</i>

18% Gratuity added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

* Gluten Free, available upon request



Chef de Cuisine:
Alberto Navarrete Arias

Restaurant Chef:
Shirley Morehouse