



ANTIPASTI

ANTIPASTI MISTI	<i>Salami, Mortadella, Prosciutto, Pickled Vegetables, Ricotta Crostini</i>	20
APERITIVO del GIORNO		A.Q.
ZUPPA del GIORNO		10
CARPACCIO	<i>Thinly Sliced Filet of Beef, Capers, Arugula, Reggiano, Breadstick</i>	18
OLIVE FRITTE	<i>Fried Spanish Olives, Marcona Almonds</i>	14
FRITTO MISTO	<i>Calamari, Rock Shrimp, Fennel, Onions, Green Beans, Spicy Aioli</i>	16
STUFFED MUSHROOMS	<i>Sausage, Parmesan, Tuscan Bean Puree, Bechamel</i>	16

INSALATE

CAESAR	<i>Parmesan Tuile</i>	15
CAULIFLOWER	<i>Tuscan Beans, Arugula, Lemon, Reggiano</i>	16
BARBABIETOLE	<i>Roasted Beets, Green Beans, Fennel, Avocado, Roquefort Vinaigrette</i>	16
CAPRESE	<i>Heirloom Tomato, Mozzarella di Bufala, Marinated Olives, Basil, Tuscan Olive Oil</i>	17

PIZZE

PEAR AND SPECK	<i>Caramelized Sweet Onions, Gorgonzola Dolce, Arugula, Aged Balsamic</i>	24
MARGHERITA	<i>Tomato, Mozzarella Fior di Latte, Basil</i>	18
HOT ITALIAN	<i>Tomato, Spicy Sausage, Peppers, Fontina, Scallions, Oregano</i>	23
SALAMI	<i>Roasted Yellow Pepper Sauce, Salami, Aged Provolone, Garlic Confit, Rapini</i>	24
PROSCIUTTO DI PARMA	<i>Prosciutto, Four Cheeses, Rosemary</i>	22

PRIMI

RISOTTO del GIORNO		AQ
CAMPANELLE alla BOLOGNESE	<i>Classic Duck and Meat Ragu, Tomato, Aged Provolone, Sage</i>	26
TRECCE con POLPETTE	<i>Pork and Veal Meatballs, Tomato, Caciocavallo</i>	26
MAFALDINE alla LINA	<i>Porcini and Pork Ragu, Tomato, Reggiano</i>	28
PAPPARDELLE FANTASIA	<i>Spicy Shrimp, Cherry Tomato, Garlic, Saffron, Pinot Grigio</i>	30
LASAGNA ai FUNGHI	<i>Wild Mushroom, Spinach, Ricotta, Truffle Cheese</i>	30
PENNE alla GENOVESE	<i>Pesto, Green Beans, Potato, Pecorino Pepato</i>	24

SECONDI

PIATTO del GIORNO		A.Q.
GRILLED BERKSHIRE PORK CHOP	<i>Tuscan Farro, Roasted Butternut Squash, Kale, Aged Balsamic</i>	42
SEARED SALMON FILET	<i>Potato Puree, Tomato and Chive Butter Sauce</i>	34
POLLO ARROSTO	<i>Spicy Roasted Half Chicken, Broccolini, Roasted Potatoes, Sherry Vinegar Jus</i>	28
BISTECCA TAGLIATA	<i>Sliced Grilled Ribeye Steak, Arugula Salad, Reggiano, Grilled Lemon</i>	46
SCOTTADITO	<i>Grilled Lamb Chops, Chicory and Tomato Salad, Polenta and Mint Croutons, Vinaigrette</i>	44

CONTORNI

MARINATED OLIVES	8	BROCCOLINI		SAUTEED SPINACH	
		<i>Lemon-Reggiano</i>	8	<i>Lemon</i>	7
TUSCAN BEANS	8	MASHED POTATOES	6	FRENCH FRIES	6

Chef de Cuisine, Alberto Navarrete Arias ~ Restaurant Chef, Shirley Morehouse

Customized options available for those with special dietary restrictions

18% Gratuity Added to Parties of Six or More

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