

Antipasti Freddi

Carpaccio di Manzo

Aged Parmigiano Reggiano and Arugula crowned with Thinly Sliced Prime Beef Tenderloin and drizzled with Lemon Infused Extra Virgin Olive Oil

Carpaccio di Polpo con Patate al Vapore e Vinaigrette allo Champagne

Octopus Carpaccio with Champagne Vinaigrette and Warm Potato Salad

Mozzarella di Bufala Caprese

Tower of Fresh Bufala Mozzarella and Vine Ripened Tomatoes with Basil and Extra Virgin Olive Oil Emulsion

Asparagi al Vapore su Coppa e Parmigiano, con Vinaigrette di Pomodorini Arrosto

Steamed Green Asparagus with Coppa, Parmigiano Reggiano and Baby Greens, served with Roasted Tomatoes Vinaigrette

Antipasti Caldi

Involtoni di Melanzane alla Ghiotta

Sliced Eggplant rolled and sautéed with Roasted Minced Veal Stuffing and Basil, baked in Fresh Tomato Sauce

Code di Scampi avvolte nel Prosciutto Crudo di Parma

Sautéed Jumbo Shrimp tenderly wrapped in Prosciutto di Parma Ham and served with Candied Cherry Tomato

Fritto di Calamari con Salse a Scelta

Lightly Breaded Baby Calamari served with Spicy Marinara or Aioli Sauce

Sformatino di Carciofi in Salsa Tartufata e Olio Aromatizzato all'Arugula

Artichoke and Parmesan Cheese Timbale with Black Truffle Sauce and Arugula Infused Oil

Le Zuppe

Minestrone alla Genovese

Northern Italian Vegetable Soup finished with Fresh Pesto and Chopped Boiled Potatoes

Zuppa di Patate e Pancetta

Hearty Potato and Pancetta Soup with Homemade Pasta and Aged Pecorino Shavings

Le Paste

Gnocchi di Patate al Pesto

Hand Rolled Potato Dumplings in a Creamy Pesto Sauce

Vulcano di Capellini D' Angelo alla Sorrentina

Angel Hair Pasta with an Herb Infused Fresh Tomato Sauce topped with Sorrento Bufala Mozzarella

Tortelloni di Ricotta e Spinaci al Burro Fuso, Salvia e Cuore di Pomodoro

Giant Handmade Tortelloni stuffed with Ricotta Cheese and Spinach, tossed with Chopped Roma Tomatoes and laced in Sage Butter

Ravioli con Farcia di Arrosto di Manzo su Salsa di Pomodoro

Ravioli stuffed with Slowly Cooked Roasted Beef on a Bed of Traditional Tomato Sauce

Trio Toscana

Tortelloni di Ricotta e Spinaci, Fettuccine Fresche alla Carbonara and Risotto all'Aragosta

Pennette San Gimignano

Penne Pasta tossed with Roasted Porcini Mushrooms and enhanced with a Delicate Rosemary Laced Meat Sauce

Trenette di Spinaci con Cuori di Carciofi, Pancetta e Filetti di Pollo, mantecati in Fonduta di Fontina

Fresh Spinach Trenette Pasta with Sautéed Artichokes, Pancetta and Roasted Chicken in a Light Fontina Cheese Sauce

Linguine Cioppino

Linguini Pasta with Little Neck Clams, Black Mussels, Calamari, Shrimp, and Monk Fish sautéed in a Light Pinot Grigio and Cherry Tomato Sauce

Lasagne al Forno alla Bolognese

A Hearty Dish of Handmade Fresh Pasta layered with Garlic and Fresh Herb Minced Beef Tenderloin, Béchamel Sauce and Grated Parmigiano Reggiano



TOSCANA

I Risotti

Risotto con Zucchine e Fave Novelle mantecate con Burrata e Tartufo

Zucchini and Fava Bean Risotto with Burrata and Black Truffle

Risotto all'Aragosta

Arborio Rice sautéed with Roasted Lobster Medallions, Shallots and Chopped Italian Parsley, slowly simmered in Lobster Broth Reduction

Special Pasta of the Day

As described by your waiter

Le Insalate

Insalata Mista

Farm Fresh Field Greens with Roma Tomatoes, Shredded Cucumbers and Aged Modena Balsamic Vinegar Dressing

Insalatine di Campo con Formaggio di Capra, Pomodori e Olive Nere

Baby Spinach with Crumbled Sardinian Goat Cheese, Tomatoes and Kalamata Olives in a Delicate Lemon Oregano Vinaigrette

Classic Caesar Salad prepared Tableside

Tender Romaine Lettuce tossed in Homemade Caesar Dressing served with Anchovies and Toasted Croutons, topped with Parmigiano Reggiano Shavings

I Secondi

Filetto di Manzo alla Fiorentina con Crosta al Gorgonzola

Filet Mignon in Gorgonzola Crust, Sautéed Garlic Spinach, Grilled Polenta and Brunello Red Wine Sauce

Osso Buco alla Milanese

Tender Veal Shank slow oven braised in a Porcini Enhanced Stock served with Saffron Infused Risotto

La Costate di Vitello a Modo Tuo

Bone-In Milk Fed Veal Chop prepared in your choice of style:

Grilled to perfection and topped with Sautéed Piedmonte Wild Porcini Mushroom Sauce

Pounded thin, lightly breaded and sautéed in Lemon Infused Extra Virgin Olive Oil Vinaigrette, crowned with Trio of Diced Roma Tomatoes, Radicchio and Arugula

Scaloppine di Vitello a Modo Tuo

Scaloppine of Veal Medallions prepared in your choice of style:

Marsala – Sautéed in an Aged Marsala Wine Sauce

Al Limone – Served with Ligurian Lemon Sauce and sprinkled with Fresh Chopped Parsley

Costolette d'Agnello avvolte in Pancetta Toscana, servite su Patate all'Aglio e Rosmarino

Roasted Pancetta Wrapped Colorado Lamb Rack served over Traditional Roasted Potatoes perfumed with Garlic and Rosemary

Pollo all'Alfredo

Free Range Chicken Breast cooked in Creamy Parmesan Sauce and served with Rustic Rosemary Roasted Potatoes

Aragosta Fra Diavolo con Tagliolini Freschi

Succulent Lobster Tail sautéed with Fresh Garlic, Spicy Crushed Chili Peppers, Italian Parsley and Vine Ripened San Marzano Tomatoes, served over Fresh Tagliolini Pasta

Filetto di Branzino Dorato con Limoni di Sorrento e Capperi

Pan Seared Sea Bass Fillet topped with an Emulsion of Sorrento Lemons, Capers and Chardonnay Wine served with Grilled Baby Vegetables and Roasted New Potatoes, sprinkled with Fresh Parsley and Roasted Garlic Infused Extra Virgin Olive Oil

Sogliola alla Mugnaia con Patate al Vapore

Dover Sole sautéed in Lemon, Parsley and Butter with Steamed Potatoes

Contorni – Side Dishes

All entrées are served with Rustic Rosemary Roasted Potatoes.

In addition, the following side dishes are always available:

Garlic Mashed Potatoes, Steamed Vegetable of the Day, Sautéed Green Asparagus with Shallots, Sautéed Spinach and Mushrooms with Garlic