



TOSCANA

## ANTIPASTI E INSALATE

<i>INSALATA DELLA CASA</i> Assorted seasonal greens	11	<i>BRUSCHETTA</i> Toasted garlic bread with chopped tomato and basil	10
<i>INSALATA PRIMAVERA</i> Assorted seasonal greens topped with mozzarella	13	<i>BURRATA</i> Creamy mozzarella, bibb lettuce, tomato	18
<i>INSALATA POMODORI</i> Tomatoes with cucumber and onions	11	<i>TAGLIATA ALLA TOSCANA</i> Thinly sliced N.Y. steak served with cannellini beans	24
<i>INSALATA DI RUCOLA</i> Arugula and fine slices of parmesan cheese	13	<i>CARPACCIO</i> Pounded raw beef, lemon, extra- virgin olive oil topped with arugula and fine slices of parmesan cheese	22
<i>INSALATA TRICOLORE</i> Arugula, radicchio and Belgian endive	13	<i>PROSCIUTTO E MELONE</i> Prosciutto di Parma with melon	22
<i>INSALATA CARCIOFI</i> Baby artichokes, fine slices of pecorino cheese, lemon, walnuts, fennel & fava beans	19	<i>GAMBERI E FAGIOLI</i> Shrimp with white beans, parsley extra-virgin olive oil	20
<i>PASTA E FAGIOLI</i> White beans and pasta	11	<i>INSALATA MARE</i> Mixed seafood salad	23
<i>ZUPPA DI VERDURE</i> Vegetable soup	11	<i>CALAMARI ALLA GRIGLIA</i> Fresh grilled calamari	22

## PASTE E RISOTTI DI TERRA

<i>CAPELLINI ALL'ORTOLANA</i> Angel hair with fresh mixed vegetables and tomato sauce	17	<i>RAVIOLI POMODORO</i> Spinach and ricotta ravioli with tomato sauce	21
<i>SPAGHETTI POMODORO</i> Spaghetti with tomato and basil sauce	17	<i>RAVIOLI RADICCHIO</i> Spinach and ricotta ravioli with a radicchio cream sauce	21
<i>PENNETTE ALLA CARRETTIERA</i> Penne with anchovies, olives, garlic, capers and tomato sauce	17	<i>RISOTTO PRIMAVERA</i> Arborio rice, fresh vegetables and parmesan cheese	18
<i>GNOCCHI A PIACERE</i> Potato dumplings with your choice of sauce	21	<i>RISOTTO ROSMARINO</i> Arborio rice, fresh rosemary topped with veal sauce	19
<i>RIGATONI ALLA CONTADINA</i> Rigatoni with tomatoes, onions and pancetta	19	<i>RISOTTO ALLA PAESANA</i> Arborio rice, sausage and mixed vegetables	19
<i>TAGLIATELLE BOLOGNESE</i> Fettuccine with meat sauce	21	<i>RISOTTO AI FUNGHI SELVATICI</i> Arborio rice and wild mushrooms	22
<i>TRENETTE AL PESTO</i> Linguine with pesto sauce	17		

## PASTE E RISOTTI DI MARE

<i>SPAGHETTI CALAMARI E SALVIA</i> Spaghetti with calamari, garlic, sage crushed red pepper and extra- virgin olive oil	20	<i>RISOTTO LIVORNESE</i> Arborio rice, fresh shellfish and calamari	22
<i>SPAGHETTI VONGOLE</i> Spaghetti with clams	22	<i>RISOTTO ALLA CATALANA</i> Arborio rice, shrimp and saffron	22

*GNOCCHETTI AGLI SCAMPI* 22  
Potato dumplings with shrimp and  
tomatoes in a creamy sauce



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## PIZZE

<i>FOCACCINA</i> <i>Pizza bread with rosemary and olive oil</i>	7	<i>QUATTRO STAGIONI</i> <i>Tomato, mozzarella, artichokes, olives, anchovies, capers and ham</i>	19
<i>MARGHERITA</i> <i>Tomato, mozzarella and basil</i>	16	<i>SUSANNA</i> <i>Mozzarella, olive oil and arugula</i>	17
<i>NAPOLI</i> <i>Tomato, mozzarella, anchovies, capers and olives</i>	17	<i>PROSCIUTTO</i> <i>Mozzarella, tomato and prosciutto di Parma</i>	22
<i>CATERINA</i> <i>Radichio, gorgonzola mozzarella</i>	19	<i>FUNGHI</i> <i>Tomato, mozzarella, mushrooms</i>	17

## CARNE E PESCE

<i>MEDAGLIONI DI MANZO BOSCAIOLA</i> 44 <i>Filet mignon with porcini mushrooms</i>		<i>POLLO AL MATTONE</i> 28 <i>Grilled half chicken with fresh rosemary</i>	
<i>BRASATO AL BAROLO</i> 42 <i>Braised beef with barolo wine served with spinach and mashed potatoes</i>		<i>PETTO DI POLLO AI CARCIOFI</i> 29 <i>Sauteed chicken breast with fresh artichoke hearts</i>	
<i>NODINO DI VITELLA BURRO E SALVIA</i> 44 <i>Sauteed veal chop with butter and sage</i>		<i>SAN PIETRO AL LIMONE</i> 35 <i>John Dory with lemon &amp; capers</i>	
<i>MILANESE</i> 44 <i>Pounded veal chop in bread crumbs</i>		<i>SALMONE CON RUCOLA</i> 30 <i>Grilled salmon with arugula and tomatoes</i>	
<i>AGNELLO</i> 44 <i>Roasted rack of New Zealand lamb</i>		<i>TRANCIE DI BRANZINO</i> 29 <i>Grilled pacific sea bass fillets</i>	
<i>BISTECCA CON FAGIOLI</i> 49 <i>Rib eye steak cooked in our wood burning oven with cannellini beans</i>		<i>PESCE SPADA GRIGLIA</i> 30 <i>Grilled swordfish</i>	

### FIORENTINA

*Large T-bone steak cooked in  
our wood burning oven* Market

## DOLCI DELLA CASA E FRUTTA

<i>Desserts prepared daily</i>	11	<i>Fresh berries</i>	13
	<i>Sorbet</i>	11	

## BEVANDE

<i>Mineral water</i>	9
<i>Soft drinks</i>	5
<i>American coffee</i>	4
<i>Cappuccino</i>	6
<i>Espresso</i>	5
<i>Tea</i>	4

*Corkage Fee: 30 per bottle*

*Lunch 11:30 a.m. - 3:00 p.m.*

*Dinner 5:30 p.m. - 11:00 p.m.*

*Sunday 5:00 p.m. - 10:00 p.m.*

*Catering Available*

*Please inquire within.*