

## ANTIPASTI

CALAMARI FRITTI	10	CAPRESE	8
house cocktail sauce, lemon garlic aioli		fresh mozzarella, sliced tomatoes, oregano, basil oil	
BRUSCHETTA	6	POLPI	11
roasted cherry tomatoes, capers, red onion confit, sweet herbs		spicy grilled octopus, farro salad & endive leaves, aged balsamic	
CALAMARI GRIGLIA	11	CARPACCIO	11
wood grilled, mesclun salad, balsamic drizzle, chili oil, tomato filet		raw sliced sirloin, grana padano, portobello, truffle oil	
MUSSELS	10		
toasted garlic tomato broth, pinot grigio, garlic ciabatta			

## PIZZE from our wood burning oven

MARGHERITA	10
tomato sauce, mozzarella, basil chiffanade, evoo	
AFFUMICATA	10
roasted chicken, bacon, smoked mozzarella, romano	
TUSCANY	10
oven dried tomatoes, chevre, portobello, basil	
REGINA	10
tuscan sausage, mushrooms, bell peppers	

## ZUPPE E INSALATE

MINISTRONE	6	CESARE	7
FAGIOLI	6	romaine hearts, shaved grana padano, house crouton	
TOSCANA	6	PANZANELLA	15
for 2 or more, price per person		grilled chicken breast, arugula, frisee, grape tomato, red onion, focaccia, mustard sauce	
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette		BARBE ROSSE	7
SPINACI	7	roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette	
pancetta, sweet and spicy walnut, bleu cheese, aged balsamic		DELLA CASA	5

## VERDURE

SPINACI	6	ASPARAGI	7
garlic, evoo		parmigiano, brown butter	
RAPINE	6	MISTO GRIGLIA	7
garlic, evoo		squash, eggplant, peppers, red onion	

## PASTE all pasta available with tomato sauce or bolognese sauce

RAVIOLI DELLA CASA	15	MEZZELUNE	21
veal filled, four cheese sauce		lobster filled, citrus cream, chives	
PAPPARDELLE	17	RAVIOLI PERA	17
tuscan sausage, rapine, tomato sauce, pecorino		roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream	
SPAGHETTINI	20	AGNOLOTTI	16
calamari, octopus, mussels, clams, shrimp, marinara, toasted garlic and herbs		ricotta, parmigiano, spinach, brown butter sage sauce	
PENNE	18	LINGUINE	22
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce		scampi, garlic, evoo, crushed hot pepper, marinara, crema	
CAPELLINI	13		
san marzano tomato sauce, evoo, basil			

## SECONDI

BISTECCA	30
grilled new york strip, roast mushroom, polenta, rapine, evoo	
FILETTO	31
pepper crusted, caramelized cipollini, porto demi, crispy potato	
POLLO GRIGLIA	17
rapine, roast polenta, whole grain mustard sauce	
POLLO PICCATA	18
white wine, lemon, caper, green beans	
POLLO ARROSTO	19
bone-in, roasted onion & pepper, roast potato, natural jus	
VITELLA GORGONZOLA	22
strauss "group-raised" veal medallions, asparagus, pinot grigio, gorgonzola, crispy polenta	
VITELLA FUNGHI	22
strauss "group-raised" veal medallions, wild mushroom, fig demi, fingerling potatoes	
COSTOLETTA VITELLA	32
strauss "group-raised" veal chop, four cheese risotto, rosemary jus	
MELANZANE	16
eggplant parmigiana	
SALSICCIA	15
tuscan sausage & peppers	
MAIALE	20
stuffed double cut pork chop, garlic mashed potatoes, agrodolce	
DUETTO DI MARE	26
pancetta grilled shrimp, seared scallops, sautéed spinach, sauce pepper rosso	

18% gratuity for parties of 6 or more • ask about our private rooms  
catering available at your place or ours