

PAPPA AL POMODORO

\$8.00

classic tuscan tomato basil bread soup

ZUPPA DI FARRO

\$8.00

classic Tuscan spelt and cannellini bean soup olio e pepe

ANTIPASTI

4 CROSTINI WITH BURRATA & PROSCIUTTO

\$12.00

prosciutto & burrata crostini top with peeled black truffle

CAPESANTE AL LIMONE ESPINACI

\$18.00

sea scallops in a white wine & lemon capers sauce over garlic baby spinach

MOZZARELLA OVALINE ALL'EMILIANA

\$12.00

pan fried ovaline mozzarella top w/ fontina prosciutto au gratin

CALAMARI E POLIPO LUCIANA

\$14.00

braised calamari octopus in zesty tomato sauce over polenta

CHEF BOARD SELECTION TAVOLACCIO

\$20.00

speck culatello coppa dolce guanciaie finocchiona & sopressata piccante salame, w/spicy mix olives & Pecorino Romano

ASPARAGI MILANESE

\$16.00

fried eggs fondue truffle carpaccio

PASTA E RISOTTO

LASAGNA AU GRATIN

\$18.00

beschiamele and bolognese

SPAGHETTI ALLA KIKKI CON BURRATA

\$18.00

heirloom tomato, garlic and E.V.O.O sauce top with creamy fresh burrata

RISOTTO AL GORGONZOLA DOLCE

\$20.00

vialone nano risotto Italian blue cheese baby spinach roasted pine nuts

CARNE E PESCE

PORK TENDERLOIN PARMIGIANA

\$18.00

pan fried top with tomato basil mozzarella & parmesan au gratin w/ Tuscan fries

POLPETTONE CESARINA E FUNGHI PORCINI

\$20.00

veal & ricotta meatloaf porcini mushrooms cream sauce, w/ t-fries

LAMB SHANK ARROSTO E RISO PARMA

\$22.00

roast lamb shank au jus over risotto parmesan

COD FILET MILANESE

\$18.00

top with arugula and grape tomato lemon wedge

BRANZINO FILET PICCATA

\$22.00

white wine lemon capers sauce asparagus

FISH STEW VIAREGGINA

\$26.00

braised seafood & seashells in zesty tomato broth