

Antipasti Freddi

Carpaccio di Manzo

Aged Parmigiano Reggiano, Arugula, crowned with thinly sliced Prime Beef Tenderloin, 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, 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 Tomato Vinaigrette

Antipasti Caldi

Involtini 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 Oil

Le Zuppe

Minestrone Alla Genovese

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

Zuppa di Fagioli alla Toscana

Hearty Tuscan Bean Soup with Homemade Quadrucci Pasta

Le Paste

Gnocchi di Patate al Pesto

Hand-Rolled Potato Dumplings in a Creamy Pesto Sauce

Vulcano di Capellini D' Angelo alla Sorrentina

Volcano of Angel Hair Pasta with a 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 pasta 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 farced with slowly cooked Roasted Beef on a bed of traditional Tomato Sauce

Trio Toscana

Tortelloni di Ricotta e Spinaci, Fettuccine Fresche alla Carbonara and Lobster Risotto

Pennette San Gimignano

Penne Pasta tossed with Roasted Porcini Mushrooms and enhanced with a delicate Rosemary 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 Julienne Chicken in a light Fontina Cheese Sauce

Linguine Cioppino

Linguini Pasta with Little Neck Clams, Black Mussels, Calamari, Shrimp and Monkfish sautéed in a light White Wine and Cherry Tomato Sauce

Lasagne al Forno alla Bolognese

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



TOSCANA

I Risotti

Risotto di Zucca con Prosecco a Pepe Rosa

Roasted Pumpkin Risotto with Prosecco di Valdobbiadene and Pink Peppercorn

Risotto All' Aragosta

Carnaroli Rice sautéed with Main Lobster Morsels and chopped Italian Parsley and slowly simmered in reduced Lobster Broth

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 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, Toasted Croutons and topped with Parmigiano Reggiano Shavings

I Secondi

Filetto di Manzo alla Fiorentina e Gorgonzola

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

Costata di Vitello alla Griglia con Porcini Trifolati

A Tender Bone-In Milk Fed Veal Chop grilled to perfection and topped with Sautéed Piedmonte Wild Porcini Mushroom Sauce

Osso Buco alla Milanese

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

Scaloppine di Vitello A Modo Tuo

Scaloppine of Veal Tenderloin "Your World, Your Way" prepared in your choice of:

Marsala – Sautéed in an Aged Marsala Wine Sauce

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

Parmigiana – Breaded and Golden Fried in Butter, topped with Tomato Sauce and Fresh Bufala Mozzarella Cheese

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 Whole Maine Lobster 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 Steamed New Potatoes, sprinkled with Fresh Parsley and Roasted Garlic-Infused Extra Virgin Olive Oil

Sogliola alla Mugnaia con Patate al Vapore

Sautéed Dover Sole in Lemon and Parsley Butter with Steamed Potatoes

Toscana Side Dishes

All Entrées are served with Rustic Rosemary Roasted Potatoes.

In addition, the following dishes are always available:

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