

**Antipasti**

Fava Beans & black truffle Tuscan pecorino cheese

12

Vitello Tonnato cold veal with tuna sauce and capers

12

Crostini Toscani & Finocchiona, Tuscan chicken liver croutons w/ salame  
Beef Carpaccio - w/arugula, avocado, and shaved Parmesan in lemon dressing  
Peppered Tuna carpaccio, palmito, arugula & shaved parmesan / lemon  
"Bresaola" cured beef w/ arugula & shaved parmesan, lemon

12

Buffalo Mozzarella "Caprese", vine grape tomatoes, olives & capers  
Burrata & culatello, creamy mozzarella w/ prosciutto marinated in white wine  
Tuscan Style Cold Cuts (foie) with aged pecorino cheese, duck pate', olives & marinated artichokes

Eggplant & Zucchini Timbale au gratin Parmigiana

12

Polpettine Arrabbiate - veal ricotta cheese meatballs in a spicy tomato sauce  
Honeycomb Tripe Florentine" braised w/ vegetables, tomato & parmesan

12

Grilled Octopus "Genovese" crushed potatoes & pesto  
Fried calamari - w/ puttanesca sauce  
Black Mussels Livornese - in a white wine and spicy tomato broth  
Baked Focaccina di Recco w/ robiola & stracchino cheese, arugula & prosciutto

**Insalate**

Organic Mesclun Salad in a red wine vinaigrette  
Organic Seasonal Mix Salad w/grape tomatoes/carrots/fennel/artichokes/greens  
Panzanella - with chopped tomato, avocados, onions, cucumber /bellpeppers  
Arugula Salad - with artichokes and shaved Parmesan in lemon vinaigrette  
Endive & Red Beet Salad with shaved pecorino and mustard vinaigrette  
Tri-Color Salad - with baked goat cheese and aged balsamic vinaigrette  
Spinach & Frisse Salad - with toasted walnuts, pears, gorgonzola (blue) cheese

**Zuppe**

Minestrone Genovese - vegetable soup with rice and pesto  
Pasta e Fagioli - with beans and pasta soup

**Risotti**

Porcini Mushrooms - with truffle oil

20

"Pescatora " w/ mixed sea food & shellfish in white wine sauce

24

"Carciofi & Gamberoni" prawns & artichokes

**Paste**

Trofie - with pine nuts and basil pesto Genovese  
Spaghetti Carbonara - with bacon, egg yolk and pecorino cheese  
Fettuccine Bolognese - meat and tomato sauce

Penne "strascicate", tossed w/ beef tenderloin, sausage & chicken liver ragout sprinkled with pecorino 16  
Tortelloni - filled with spinach and sheep ricotta cheese in a butter, sage sauce with Parmesan 16  
Gnocchi Bava - w/ speck prosciutto and fontina cheese in a pink tomato sauce 16  
Orecchiette with wild boar sausage/rapini/sun-dried tomato and pecorino 16  
"Paccheri au Gratin" roasted eggplant, tomato, basil & molten mozzarella 16  
Veal Ravioli "Massaia" tossed with meat sauce, porcini mushrooms and a touch of cream 16  
Lobster & Crab Ravioli - in saffron cream sauce with scampi meat 20  
Pappardelle "Porcini" with fresh Alpine porcini in a white truffle cream sauce 22  
Spaghetti with Manila clams - in a white wine, garlic and cherry tomato sauce 23  
Linguine Scoglio w/mixed seafood in a white wine and spicy tomato sauce 28  
Pennette w/ langoustine lobster/rock shrimps, spicy Imperial tomato sauce 28

**Also available**

alfredo, tomato & basil, olive oil & garlic, puttanesca, gorgonzola

**Pesce**

Peppered Tuna - served with cannellini beans, arugula, grape tomatoes and red onions 20  
Grilled Prawns and Sea Scallops - wrapped with bacon in a lobster bisque sauce, fried leeks 21  
Baccala Livornese, salted cod filet in tomato & caper sauce over soft polenta

19

**Carne**

"Galletto alla Diavola" roasted spicy Cornish hen au jus with Tuscan fries 16  
Pork Tenderloin Maialino - in Madera wine sauce with parmesan risotto 16  
Veal and Ricotta Meatloaf "Cesarina" - porcini cream sauce with Tuscan Fries 19  
Veal Tenderloin "Saltimbocca" - topped with sage & prosciutto in white wine sauce with Tuscan fries 22  
Beef Short Ribs "Stracotto" braised in Chianti wine & porcini, served with soft polenta 22  
Filet "Battuta" Beef tenderloin pounded & sauteed w/ garlic, chili flakes & herbs, served w/ garlic sp 26  
Rack of Lamb "Al Timo" au jus with a garlic & thyme sauce with rapini & Tuscan fries 28  
Veal "Ossobuco" braised w/ tomato, vegetable sauce, w/ Saffron risotto 32

Roasted Veal Chop - au jus w/ Tuscan fries 34

Veal Chop "Emiliana" pounded, breaded topped with prosciutto, fontina, butter and sage 36

Veal Chop "Milanese" pounded and breaded topped with arugola and grape tomatoes 34

### **Contorni**

Spinach in garlic & oil 6

Tuscan fried potatoes 6

Crushed Potatoes with oil & parsley 6

Broccoli Rapini in garlic & oil 6

Aricot Vert, steamed French beans with lemon & e.v.o.o. 7

Asparagus parmigiana, grilled or steamed 9

Grilled vegetables w/ extra virgin olive oil & aged balsamic 12

### **Dolci & Formaggi**

Panna Cotta - with passion fruit coulis 8

House Tiramisu 8

Ricotta Cheesecake - with pine nuts and raisins 9

Warm Apple Pie - with vanilla ice cream 9

Cioccolatissimo - with vanilla coulis (please allow 10 minutes to bake) 10

### **Italian cheeses selection**

Taleggio, Gorgonzola dolce Galbani, Crescenza, Robiola, Grana Padano, Cacio Tartufato

Fontina, gruyere, Goat Cheese, Pecorino Romano Locatelli

Selection of Four of the above 16

## ***Gelati e Sorbetti***

Chocolate, gianduia, vanilla, strawberry, hazelnut (2 scoops portion)

Lemon Sorbet 8

Peach Sorbet 8

Coconut sorbet 8

Tartufo Gelato - with vanilla coils

croccantino w/caramel and chocolate sauce

## ***Bevande***

Espresso or Coffee 3

Cappuccino 4

Double Espresso 4

Selection of Teas 3

Iced Tea 3

Pellegrino, sparkling mineral water 5

Panna, still mineral water 5

Sodas 3