

Antipasti — Appetizers

CAVOLETTI ORTOLANI 12

fried and sautéed brussel sprouts, butternut squash and cauliflower topped with grated gran mugello cheese and fresh truffles

POLENTA E FUNGHI 12

soft polenta, seasonal mushrooms and fondue

POLPETTE DI CARNE E FUNGHI 16

beef, ricotta, and porcini meatballs in an arrabbiata sauce

ARANCINI DI RISO 14

crispy rice saffron balls, each filled with one of the following: bolognese sauce and smoked mozzarella; mascarpone, pepato, and spinach

PORCHETTA ALLA ROMANA 16

Italian pork roast, crispy polenta and caramelized onion

★ **CARPACCIO DI MANZO 22**

sliced wagyu beef tenderloin with arugula and mushrooms in a house made orange dressing with shaved parmesan, drizzled with balsamic vinaigrette

TAGLIERE DI AFFETTATI 26

chef's selection of Italian cured meats and cheeses

Insalate — Salads

CUORI DI LATTUGA DEI CESARI 10

organic heart of romaine lettuce, croutons and shaved parmesan cheese in a Caesar dressing

INSALATA VALENTINO 11

organic baby arugula, fennel and parmesan cheese in an orange dressing

CAPRESE ALLA NANDO 18

fresh burrata mozzarella, arugula, extra virgin olive oil, balsamic vinaigrette and basil pesto

DELIZIA TRICOLORE 12

organic belgian endive, beets and baby arugula with gorgonzola cheese in a port wine dressing

SPINACI E PERE DEL GIARDINO 11

organic baby spinach, pears, pine nuts and pecorino cheese in a shallot vinaigrette

Contorni — Sides

PATATE RUSTICHE AL FORNO 7

oven roasted potatoes with herbs

SPINACI 8

steamed or sautéed baby spinach

MISTO DI VERDURE 11

steamed, sautéed or grilled seasonal mixed vegetables

ASPARAGI 9

steamed, sautéed or grilled asparagus

- ★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

*-all our pastas, bread, and focaccia are handcrafted daily-
-gluten free and whole wheat pasta also available-*

Primi Piatti — Handcrafted Pastas

RIGATONI ALLA BEPPE 19

rigatoni with crumbled mild spicy sausage and peas in a delicate cream tomato sauce

CAVATELLI ALLA NORMA 19

cavatelli pasta with diced eggplants in a tomato sauce, scamorza cheese au gratin

GNOCCHI DI PATATE ALLA SORRENTINA 19

gnocchi in a peeled baked tomato sauce with a touch of pesto baked with fontina, scamorza and parmesan cheese

GNOCCHI DELLA NONNA 19

gnocchi filled with gorgonzola cheese in aurora sauce

TAGLIATELLE ALLA BOLOGNESE 20

tagliatelle pasta in a traditional northern Italian meat sauce

PAPPARDELLE SAN MARCO 19

pappardelle pasta, sausage, spinach, and sun-dried tomatoes sautéed in white wine sauce

RAVIOLI DI RICOTTA E SPINACI 20

spinach and ricotta filled ravioli with butter-sage sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 26

crab and lobster filled ravioli with a scallop in a delicate lobster cream sauce

LINGUINE PORTOFINO 28

linguine with mussels, clams, prawn, scallop and cherry tomatoes in pinot blanc sauce

Secondi Piatti — Entrees

BACCALA' ALLA LIVORNESE 24

wild caught Atlantic cod sautéed in a white wine and tomato sauce with olives, capers, and onion served over soft polenta

CACIUCCO TOSCANO 36

seafood bouillabaisse with manila clams, mussels, a prawn, scallop and Atlantic cod

★ **COSTINE DI AGNELLO ALLO SCOTTADITO 38**

roasted Australian lamb chops drizzled with Barbaresco wine sauce served with broccolini and roasted potatoes

POLLO ALLA PARMIGIANA 32

breaded chicken breast, marinara, mozzarella, arugula and roasted potatoes

SALTIMBOCCA DI MAIALE 26

tenderized Berkshire pork loin with speck and sage topped with fontina and scamorza cheese served with rustic potatoes and caramelized onions

★ **VITELLO AI FUNGHI M.P.**

pan roasted veal chop, roasted potatoes and seasonal mushrooms with veal sauce

★ **FIorentina DEL MUGELLO M.P.**

pan roasted T-bone steak, grilled asparagus, roasted potatoes and caramelized onions