



Antipasti — Appetizers

CAVOLETTI ORTOLANI 16

fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with grated gran mugello cheese

POLPETTE DI CARNE E FUNGHI 16

beef, ricotta and porcini meatballs in 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

★ **CARPACCIO DI MANZO 22**

sliced wagyu beef tenderloin with arugula, mushrooms, house-made orange dressing, shaved parmesan and 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 pearls 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 vegetable

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 pasta also available-

Primi Piatti — Handcrafted Pastas

RIGATONI ALLA BEPPE 20

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

PACCHERI ALLA SICILIANA 19

paccheri pasta, eggplant, tomato, basil, mozzarella

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

TAGLIATELLE ALLA BOLOGNESE 20

tagliatelle pasta in a traditional northern Italian meat sauce

PAPPERDELLE SAN MARCO 20

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

RAVIOLI DI RICOTTA 20

ricotta filled ravioli in butter-sage sauce topped with piedmont hazelnuts

RAVIOLI DI ARAGOSTA E GRANCHIO 32

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

LINGUINE PORTOFINO 28

linguine with mussels, clams, prawn, scallop, crab meat, and cherry tomatoes in pinot blanc sauce, touch of pesto

Secondi Piatti — Entrees

BACCALA ALLA LIVORNESE 28

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

CACIUCCO TOSCANO 45

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

★ **COSTINE DI AGNELLO ALLO SCOTTADITO 42**

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

★ **TAGLIATA DI MANZO 38**

Pan roasted NY striploin, fingerling potatoes, seasonal mushrooms, arugula, gorgonzola fondue

★ **VITELLO AI FUNGHI M.P.**

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