



CHEF SPECIALS

Antipasti

Vellutata di Verdure -10

Velvet soup with potatoes, celery, carrots and cherry tomatoes

Focaccia Pugliese - 15

House-made focaccia topped with semi-dried tomatoes and fresh-shaved parmesan, served with parmesan truffle fondue

Polipo Artemide - 28

Oven-roasted Spanish octopus with black rice, corn, cherry tomatoes, salsa rossa

Calamari Fritti - 20

Golden crispy calamari, house-made potato chips, salsa rossa

Polpette All'Arrabbiata - 18

Beef, ricotta, and porcini meatballs in arrabbiata sauce

Primi Piatti

Cannelloni Di Ricotta - 28

Eggplant Cannelloni filled with spinach, ricotta, and parmesan, served in marinara with bechamel and parmesan

Paccheri alla Norcina - 44

Paccheri pasta with sausage, peas and seasonal mushrooms in a parmesan truffle sauce, fresh-shaved black truffle

Secondi Piatti

Costine di Manzo - 58

Braised and slow-cooked beef short-ribs, parmesan risotto, stracotto sauce

Cioppino Toscano - 58

Seafood bouillabaisse with mussels, clams, prawn, scallop, crab meat, and Atlantic cod, served with crostini bread

Fiorentina del Mugello - M.P.

2.5lb Bone-in Porterhouse Tbone, roasted potatoes, grilled asparagus

Dolci

Torta di Zucca - 14

Kabocha squash mousse cake, caramel, Chantilly whipped cream, chocolate gelato