

CHEF SPECIALS

Antipasti

Minestrone - 12

Traditional Tuscan vegetable soup

Burrata in Carrozza - 18

Burrata mozzarella lightly breaded and flash-fried, served over marinara, topped with fresh-shaved parmesan

Polipo e Calamari alla Mediterranea - 35

Calamari and octopus sauteed with cherry tomatoes, black olives, capers, and celery, with pickled red onions and lemon emulsion

Primi Piatti

Aragosta Amalfitana - 49

Paccheri pasta, lobster meat in Amalfitana sauce

Gnocchi con Brasato di Manzo - 58

Potato gnocchi, parmesan truffle sauce, beef short ribs, stracotto sauce

Lasagna Bolognese - 36

Traditional baked lasagna, beef ragout and bechamel

Secondi Piatti

Cioppino Toscano - 58

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

Vulcano - 52

Braised and slow-cooked pork shank, parmesan risotto, stracotto sauce

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream