

primi piatti

Prosciutto*
with parmiggiano reggiano,
sweet cantaloupe, baby
arugula & fresh basil

**Arancini Di Riso allo
Zafferano**
(*Saffron Risotto Croquettes*)
with marinara sauce

Polpette di Granchio*
(*Crab Cake*)
with citrus and tarragon
emulsion

Calamari Fritto Misto*
with marinara sauce and
lemon garlic aioli

**Carpaccio di Bisteca &
Pulpetti***
Filet mignon & charbroiled
octopus carpaccio with
sun-dried tomato &
kalamata olive tapenade

**Ravioli di carne di
Manzo Brasata**
Homemade braised beef
ravioli with wild forest
mushroom truffle sauce

Bisteca Tartare*
(*Steak Tartare*)
Dijon mustard, capers,
parsley, onion, parmesan
cheese, black pepper
vinaigrette & crispy potato
chips

**Cannelloni Ripieni di
Melanzane**
Grilled eggplant stuffed with
roasted red pepper, basil
and goat cheese; Served
with tomato coulis

zuppe e insalate

Zuppa di Cipolle
(*Tuscan Onion Soup*)
Creamy caramelized
onion–leek soup with garlic
croutons and
provolone cheese

Cioppino*
Rustic San Francisco
seafood stew with garlic,
tomato and herb crostini

Minestrone all’Italiana
Classic Italian
vegetable soup

Insalata di Cesare
Romaine, garlic and anchovy
emulsion with parmesan
cheese and herb crostini

Italian Tagliare Assortito
(*Italian Chop Chop salad*)
with soppressata, cooked
egg, vine ripe tomato,
celery, corn, radicchio,
romaine, cucumber,
avocado and
Italian dressing

**Pomodoro e Mozzarella
di Bufala**
(*Bufala Mozzarella and Tomato*)
Extra virgin olive oil, aged
balsamic vinegar
and garlic focaccia

Insalata di Mare*
Marinated & grilled seafood
salad with roma tomatoes,
artichokes, avocados,
green & red peppers,
lemon aioli

Insalata di Arugula
Fried bocconcini mozzarella,
toasted pine nuts, crisp
shallots, sun- dried tomato
vinaigrette and
balsamic syrup

piatti principali

pasta

Spaghetti alla Bolognese

Slow braised ground beef and veal with tomato, garlic, basil & parmesan cheese

Lobster Linguine Alfredo*

Lobster, pancetta, white wine, garlic cream sauce, and Italian parsley

Penne “Primavera”

Sautéed vegetables mixed with basil pesto, olive oil and parmesan

Pappardelle ai Frutti di Mare*

Shrimp, lobster, scallops, calamari, mussels, marinara sauce with pappardelle pasta

Ravioli ai Funghi Selvatici

Wild mushroom ravioli with parmesan cream sauce and white truffle oil

mare / terra

Branzino Toscano Grigliato*

(Grilled Sea Bass)

Grilled Mediterranean sea bass with roasted vegetables, garlic mashed potato and basil pesto

Trancio di Salmone*

(Pan seared Atlantic salmon)

Orecchiette pasta with artichokes, olives, grilled asparagus and arugula salad with lemon vinaigrette

Tonno Grigliato alla Toscana*

(Grilled Ahi Tuna “Tuscan Style”)

Herb marinated ahi tuna; Served with roasted potatoes, vegetables and tomato-olive sauce

Risotto ai Frutti di Mare e Zafferano*

(Seafood Risotto)

Golden saffron risotto with tender lobster, bay scallops, greenlip mussels and spinach, topped with fried calamari

Capesante & Gamberi*

(Scallop & Shrimp “Scampi”)

Diver scallops and tiger shrimp sautéed with garlic, white wine and parsley; Served with mashed potatoes

bistecche

Bistecca Toscana “Rib Eye ”*

Blackened Angus ribeye steak, cajun spiced butter, marinated pepper and baked pecorino “mac & cheese”

Bistecca alla Griglia*

(Grilled NY Strip Steak)

Sautéed vegetables, oregano aioli and smoked paprika–garlic fries

Mezzo Pollo arrosto al Limone & Erbe*

(Half Roasted Lemon & Herb Chicken)

Slow roasted chicken with lemon, rosemary and garlic; Served with fingerling potato confit and natural jus

Filetto Mignon Rustico*

Horseradish mashed potatoes, porcini mushrooms, arugula and barolo sauce

Nodino di Vitello a Piacere*

(Bone In Veal Scaloppini)

Served with sautéed vegetable garlic mashed potato

Choice of traditional style:

Marinara

Parmesan

Picatta (Caper & Garlic Butter)

Mushroom & Truffle Marsala