

Antipasti Freddi

***Carpaccio di Manzo**

Aged Parmigiano Reggiano and Arugula crowned with Thinly Sliced Prime Beef Tenderloin and drizzled with Lemon-Infused Extra Virgin Olive Oil

Carpaccio di Polpo con Patate al Vapore e Vinaigrette allo Champagne

Octopus Carpaccio with Champagne Vinaigrette and Warm Potato Salad

Mozzarella di Bufala Caprese

Tower of Fresh Bufala Mozzarella and Vine-Ripened Tomatoes with Basil and Extra Virgin Olive Oil Emulsion

Asparagi al Vapore su Coppa e Parmigiano con Vinaigrette di Pomodorini Arrosto

Steamed Green Asparagus with Coppa, Parmigiano Reggiano and Baby Greens, served with Roasted Tomato Vinaigrette*

Antipasti Caldi

Involtoni di Melanzane alla Ghiotta

Sliced Eggplant rolled and sautéed with Roasted Minced Veal Stuffing and Basil, baked in Fresh Tomato Sauce

Code di Scampi avvolte nel Prosciutto Crudo di Parma

Sautéed Jumbo Shrimp tenderly wrapped in Prosciutto di Parma and served with Candied Cherry Tomato

Fritto di Calamari con Salse a Scelta

Lightly Breaded Baby Calamari served with Spicy Marinara or Aioli Sauce

Sformatino di Carciofi con Salsa Tartufata e Olio Aromatizzato all'Arugula

Artichoke and Parmesan Cheese Timbale with Black Truffle Sauce and Arugula Infused Oil

Le Zuppe

Minestrone alla Genovese

Northern Italian Vegetable Soup finished with Fresh Pesto and Chopped Boiled Potatoes

Zuppa di Patate e Pancetta

Hearty Potato and Pancetta Soup with Homemade Pasta and Aged Pecorino Shavings

Le Paste

Gnocchi di Patate al Pesto

Hand-Rolled Potato Dumplings in a Creamy Pesto Sauce

Vulcano di Capelli D' Angelo alla Sorrentina

Angel Hair Pasta with an Herb-Infused Fresh Tomato Sauce topped with Sorrento Bufala Mozzarella

Tortelloni di Ricotta e Spinaci al Burro Fuso, Salvia e Cuore di Pomodoro

Giant Handmade Tortelloni stuffed with Ricotta Cheese and Spinach, tossed with Chopped Roma Tomatoes and laced in Sage Butter

Ravioli con Farcia di Manzo Saltati al Sugo d'Arrosto

Ravioli stuffed with Slowly Roasted Beef and tossed in a Veal Jus flavored with Rosemary and Tomato

Trio Toscana

Tortelloni di Ricotta e Spinaci, Fettuccine Fresche alla Carbonara and Risotto all'Aragosta

Pennette San Gimignano

Penne Pasta tossed with Roasted Porcini Mushrooms and enhanced with a Delicate Rosemary-Laced Meat Sauce

Fettuccine di Spinaci con Ragù d'Anatra e Parmigiano Invecchiato

Fresh Spinach Fettuccini Pasta with Duckling Ragù and Aged Parmesan Cheese

Linguine Cioppino

Linguini Pasta with Little Neck Clams, Black Mussels, Calamari, Shrimp and Monkfish sautéed in a Light Pinot Grigio and Cherry Tomato Sauce

Lasagne al Forno alla Bolognese

A Hearty Dish of Fresh Handmade Pasta layered with Béchamel Sauce, Grated Parmigiano Reggiano and Minced Beef Tenderloin with Garlic and Fresh Herbs

I Risotti

Risotto agli Asparagi mantecato al Provolone e Tartufo

Green Asparagus Risotto finished with Provolone Cheese and enhanced with Black Truffle

Risotto all'Aragosta

Arborio Rice sautéed with Roasted Lobster Medallions, Shallots and Chopped Italian Parsley, slowly simmered in Lobster Broth Reduction

Special Pasta of the Day

As described by your waiter

Le Insalate

Insalata Mista

Farm Fresh Field Greens with Roma Tomatoes, Shredded Cucumbers and Aged Modena Balsamic Vinegar Dressing

Insalatine di Campo con Formaggio di Capra, Pomodori e Olive Nere

Baby Spinach with Crumbled Sardinian Goat Cheese, Tomatoes and Kalamata Olives in a Delicate Lemon-Oregano Vinaigrette

Classic Caesar Salad prepared Tableside

Tender Romaine Lettuce tossed in Homemade Caesar Dressing, served with Anchovies and Toasted Croutons and topped with Parmigiano Reggiano Shavings

I Secondi

***Filetto di Manzo alla Fiorentina con Crosta al Gorgonzola**

Filet Mignon in Gorgonzola Crust with Sautéed Garlic Spinach, Grilled Polenta and Brunello Red Wine Sauce

Osso Buco alla Milanese

Tender Oven-Braised Veal Shank in a Porcini-Enhanced Stock, served with Saffron-Infused Risotto

***Costate di Vitello a Modo Tuo**

Bone-In Milk-Fed Veal Chop prepared in your choice of style:

Grilled to perfection and topped with Sautéed Piedmonte Wild Porcini Mushroom Sauce

Pounded thin, lightly breaded and sautéed in Lemon-Infused Extra Virgin Olive Oil Vinaigrette, crowned with Trio of Diced Roma Tomatoes, Radicchio and Arugula

***Scaloppine di Vitello a Modo Tuo**

Scaloppini of Veal Medallions prepared in your choice of style:

Marsala – Sautéed in an Aged Marsala Wine Sauce

Al Limone – Served with Ligurian Lemon Sauce and sprinkled with Fresh Chopped Parsley

***Costolette d'Agnello avvolte nel Pancetta Toscana**

Roasted Pancetta-Wrapped Colorado Lamb Rack served over Traditional Roasted Potatoes perfumed with Garlic and Rosemary

Suprema di Pollo arrotolato con Prosciutto di San Daniele

Free-Range Chicken Breast rolled with Prosciutto di San Daniele, served with Crushed Potatoes, Spinach and Balsamic Jus

Costate di Maialino Toscano con Provolone, Ricotta, Tartufo e Salsa di Castagne e Marsala

Pan-Roasted Free-Range Tuscan Pork Chop stuffed with Provolone, Smoked Ricotta and Truffle, served with Chestnut-Marsala Demi-Glace and a Trilogy of Creamy Polenta

***Aragosta Fra Diavolo con Tagliolini Freschi**

Succulent Lobster Tail sautéed with Fresh Garlic, Spicy Crushed Chili Peppers, Italian Parsley and Vine Ripened San Marzano Tomatoes, served over Fresh Tagliolini Pasta

***Filetto di Branzino Dorato con Limoni di Sorrento e Capperi**

Pan-Seared Sea Bass Fillet topped with an Emulsion of Sorrento Lemons, Capers and Chardonnay, served with Grilled Baby Vegetables and Roasted New Potatoes, sprinkled with Fresh Parsley and Garlic-Infused Extra Virgin Olive Oil

***Sogliola alla Mugnaia con Patate al Vapore**

Dover Sole sautéed in Lemon, Parsley and Butter with Steamed Potatoes

Contorni – Side Dishes

All entrées are served with Rustic Rosemary Roasted Potatoes

In addition, the following side dishes are always available:

Garlic Mashed Potatoes, Steamed Vegetable of the Day, Sautéed Green Asparagus with Shallots, Sautéed Spinach and Mushrooms with Garlic, Assorted Grilled Vegetables

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



TOSCANA