

ANTIPASTI

- PARMIGIANA DI MELENZANA \$14
Fried eggplant, tomato sauce, parmigiano reggiano and basil
- POLPETTA DI MELANZANA \$14
Eggplant balls, tomato sauce and grated pecorino romano
- POLPETTA DELLA NONNA \$15
Our signature meat balls with a parmigiano sauce and tuscan bread
- BURRATA BARESE \$16
Creamy mozzarella, grilled hot coppa, roasted peppers, and shaved pecorino romano
- STUFFED DATES \$12
With manchego wrapped in prosciutto
- STUFFED DATES \$12
With goat cheese wrapped in pancetta
- STUFFED DATES \$12
With blue cheese wrapped in smoked bacon
- GRILLED BRUSSELS SPROUTS \$15
With balsamic vinegar, parmigiano reggiano, pancetta and pistachio
- CALAMARI SALTATI \$18
Flash fried calamari with paprika, garlic, jalepeno and extra virgin olive oil
- VONGOLE ARROSTITE CON ZENZERO E LIMONE \$18
Grilled clams with ginger and lemon

INSALATE

- CAVOLO TOSCANO ALL CESARE \$14
Green Kale, Caesar dressing, house made garlic croutons and shaved parmigiano
- CAPRINO \$14
Mixed greens, tomato, warm goat cheese, walnuts and balsamic vinegar
- INSALATA DI PALMA \$14
Hearts of palm, avocado, cherry tomato, fennel and citron vinaigrette
- BIETOLA E RUCOLETTA \$14
Red and yellow beets, baby arugula, goat cheese with French dressing

PIZZA

- MARGARITA \$15
Tomato sauce, fresh mozzarella and basil
- RUCOLETTA \$18
Arugula, mozzarella, prosciutto, cherry tomatoes, shaved parmigiano reggiano and extra virgin olive oil
- CAPRICCIOSA \$18
Artichoke hearts, prosciutto, olives, mozzarella, mushrooms and tomato sauce
- GLUTEN FREE AVAILABLE \$20

PASTA

- PAPPARDELLE CON RAGU' DI VITELLO \$24
Egg noodle with veal meat sauce and scoop of ricotta
- PAIELLA ITALIANA \$29
Canaroli rice, chicken, shrimp, sausage, and clams in a light spicy tomato sauce
- FUSILLI ALLA PUTTANESCA \$20
Sweet cheery tomatoes, capers, gaeta olives, anchovies and parsley
- LINGUINE CON VONGOLE, ZUCCHINI E ZAFFERANO \$25
Clams, zucchini and saffron sautéed in garlic and oil
- GNOCCHI AL FORNO \$25
Baked with meat sauce and imported fontina cheese
- SPAGHETTI ALLA CARBONARA \$28
Imported organic spaghetti, eggs, crispy guanciale, parmigiano reggiano, and black pepper, served in a provolone boat

CARNE

- POLLO AL SCARPARELLO \$27
Bone-in chicken, pork sausage, potatoes and sweet vinegar peppers in a brown lemon basil sauce
- TAGLIATA TOSCANA \$33
Grilled hanger steak served with green sauce over a bed of baby arugula and cherry tomato salad
- POLLO ALLA UVA ROSSA \$27
Fried chicken cutlet topped with grapes, cranberries, figs, side of farro in a sweet and sour port wine sauce
- ROSTINCIANA TOSCANA CON CEDRIOLI MARINATI \$28
Tuscan dry rub baby back ribs with marinated cucumber and sea salt

PESCE

- FILETTO DI BRANZINO ARROSTITO \$29
Served with sautéed escarole and beans in a lemon caper sauce
- GAMBERI, PORRO E PROSCIUTTO \$29
Shrimp sautéed with leeks and prosciutto
- ORGANIC SALMONE AL TEGAME \$31
Pan seared organic salmon with onions, capers and lemon sauce over spinach

CONTORNI

- Grilled vegetables \$8
- Sautéed spinach \$8
- Sautéed broccoli di rabe \$8
- Sautéed escarole and beans \$8
- Sautéed string beans \$8
with Tuscan breadcrumbs

BRUSCHETTE 3 for \$15 5 for \$25

- Tomato, mozzarella and roasted peppers
Gorgonzola, arugula and walnuts
Ricotta, prosciutto and rosemary roasted cherry tomato
Wild mushroom, manchego cheese and truffle oil
Goat cheese, cranberry and pistachio

MEAT AND CHEESE

- CHEF PLATTER (shareable for 2) \$34
A mixed selection of the most popular Italian cured meats and cheese with house made pickled eggplant, crostini, olives, and condiments

Before placing your order, please notify your server if you or anyone in your party has any food allergies.