

CENA

Monday - Thursday: 5:00pm - 10:00pm – Friday - Saturday: 5:00pm - 10:30pm – Sunday: 5:00pm - 9:30pm

ANTIPASTI

Antipasti Misti p.a.
Imported Italian Cured Meats, Grilled & Roasted
Vegetables, Grains, Parmesan

Mozzarella Di Bufala 16
Imported Mozzarella di Bufala,
Marinated Tomatoes, Arugula

Ricotta e Fave 13
Fried Polenta, Wood Roasted Mushrooms, Sun
Choke Sauce, Black Truffle

Tonno Crudo 14
House Cured & Smoked Pacific Ahi Tuna,
Watercress, Bottarga, Olives, Saba

Polipo Alla Brace 14
Wood Roasted Octopus,
Puttanesca Sauce, Scarola

Parmigiana 12
Baked Eggplant, Zucchini, Smoked
Scamorza, Tomato, Basil

Fritto Misto Di Mare 15
Crispy Fried Rock Shrimp, Squid, Zucchini,
Fennel, Lemon

Cotechino 14
Spiced Sausage From Emilia Romagna,
Umbrian Lentil Sauce, Leeks, Fennel,
Fontina

Pâté Di Fegatini 10
Chicken Liver Pâté, Carrot Marmalade,
Panforte Gelatin

Minestra 9
Soup of the Day

PASTE

Gnocchetti 17
Housemade Potato Gnocchetti, Tomato Sauce,
Buffalo Ricotta, Basil

Ravioli di Zucca 18
Handmade Buttercup Pumpkin Filled, Butter,
Parmesan, Panforte, Saba

Stracci Integrali 18
Buckwheat Stracci, Asparagus, Mushrooms,
Formaggio di Fossa, Black Truffles

Penne Alla'arrabbiata 17
Trio of Tomato Sauces, Organic Garlic,
Calabrian Pepper, Herbs

Linguine Alle Vongole 21
Manila Clams, White Wine, Herbs, Mollichella
Bread Crumbs

Chitarrine Nere 19
Housemade Squid Ink Spaghetti alla Chitarra,
Frutti di Mare, Tomato, Peperoncino, Rapini

Garganelli al Coniglio 19
Chick Pea Garganelli, Rabbit Ragú, Tuscan
Cabbage, Pecorino

Pappardelle Cinghiale 19
Housemade Pappardelle, Tuscan Style Wild
Boar Ragú

Tordelli Lucchesi 18
House made Tuscan Meat Filled Ravioli,
"Lucchese" Style Sauce

Rigatoni Alla Buttera 18
Housemade Fennel Sausage, Sweet Peas,
Tomato, Parmesan, Cream

Risotto O Farrotto p.a.
Risotto or Farrotto Of The Day

SECONDI

Verdure alla Brace 18

Wood Roasted Market Vegetables, Oregano
Salmoriglio Sauce

Branzino Al Forno 39

Whole Mediterranean Sea Bass, Wood Roasted,
Ligurian Olive Oil

Cacciucco Livornese 34

Spicy Tuscan Seafood Stew, Crostini

Scaloppine di Vitello 34

Sautéed Veal Medallions, Roasted Potatoes, Spinach
Fiorentina, Mushroom Marsala Sauce

Polletto al Mattone 28

Spring Chicken Grilled "Under A Brick", Patate Alle
Erbe, Rapini all'Aglietto

Maiale alla Milanese 30

Crispy Breaded Pork Chop, Arugula, Grape
Tomatoes

Costoletta Di Vitello 55

Grilled Veal Chop, New Potatoes, Asparagus,
Vernaccia Sauce

Agnello al Chianti 37

Braised Colorado Lamb Shank, Chiantigiana Style,
Stone Ground Polenta

Tagliata di Bue 45

Porcini Scented New York Strip Tagliata,
Tuscan Fries

Fiorentina 80

Wood Grilled 40 Oz. Beef Porterhouse, Arugula [For
Two, Sliced Tableside]

INSALATE

Insalatina 8

Assorted Seasonal Greens, Cucumber, Radish, Grape
Tomatoes, Red Wine Vinaigrette

Carciofini 10

Shaved Baby Artichokes, Arugula, Lemon Oil,
Parmesan

Finocchio e Spinaci 10

Organic Shave Fennel, Baby Spinach, Walnuts, Grapes,
Tuscan Pecorino, Pomegranate Vinaigrette

Barbabietole 10

Pickled Beets, Baby Greens, Caramelized Sicilian
Almonds, Pecorino, Green Apple Vinaigrette

CONTORNI

Cime Di Rapa 9

Broccoli Rabe, Toasted Garlic, Chilies, Lemon

Patate Alla Toscana 8

Tuscan Fries With Fresh Herbs

Funghi 9

Wood Roasted Mushrooms, Garlic,
Aromatic Herbs

Fagioli E Cavolo 8

Tuscan White Beans, Kale, Black Pepper

Cavolini Alla Pancetta 9

Sautéed Brussels Sprouts, Pancetta

Executive Chef:
Federico Comacchio

Sous Chef: Agustin Luna