

Antipasti

Antipasto Classico Toscano Antipasto Tuscan style [Lo carb]	13
Insalata di Bocconcini Mozzarella Mozzarella salad with cherry tomato and basil [Lo carb]	10
Insalata Caesar Caesar salad with home made dressing, croutons and shaved Parmesan	9
Pizza Gourmet alla Arosta Gourmet lobster pizza with fresh tomato, basil and truffle oil	19
Mazzolino d'Asparagi con Zabaione al Pecorino Oven baked asparagus with prosciutto served on Pecorino cheese zabaione [Lo carb]	11
Insalata di Fiocchi con Pera e Gorgonzola Pear and gorgonzola salad with fiocchi Pasta	10

Zuppe

Zuppa Di Spelt Traditional grain soup from Tuscany	6
Zuppa Frantoiana Minestrone soup rustic style	6

Risotto & Pasta

Risotto ai Funghi di Bosco (vegetarian option) Wild mushroom risotto	20
Farfalle all'Aragosta Bowtie with sautéed lobster in a bisque sauce	34
Fettuccine Michelangelo Home made fettuccine Bolognese with meat sauce, Porcini mushroom and a touch of cream	20
Lasagna de Casa Meat lasagna with Bolognese and Bechamel sauce	18
Pasta alla Gamberoni di Scampi Angel hair pasta with garlic shrimp in cacciucco broth	26

Secundo Piatti

Suprema Di Pollo	18
Chicken supreme served alla Florentine, Parmegiana, or Sorrentina	
Ossobuco con Risotto classico alla Milanese	29
Classic Ossobuco served with saffron risotto	
Lombatina di Vitella alla Griglia	30
Grilled veal chop marinated in extra virgin olive oil and rosemary	
Scaloppine di Vitella	20
Sautéed veal scaloppini, served in Marsala wine or lemon Picatta style	
Lombata di Agnello alla Herbe	31
Thyme, fennel crusted rack of lamb with bouquet of roasted vegetables in a Zinfandel sauce.	
Filetto di bue con Gorgonzola e Salsa di Vin Santo	33
Filet Mignon stuffed with Gorgonzola cheese in a vin santo sauce	
Bistecca alla Fiorentina	35
Florentine style rosemary marinated rib eye	

Simply Fish Promotion

Zuppe di Pomodoro con Gamberoni	12
Tomato soup served with herbed prawns on a bed of eggplant	
Salmone en Podella	21
Seared salmon on caramelized fennel and asparagus with balsamic glaze	
Dentice con Lenticchi	23
Pan seared red snapper on a warm lentil salad, and a tomato vinaigrette	
Cernia Siciliana	18
Sautéed grouper with lemon caper burred blanc, herb salad, fennel risotto and carponata	
Branzino alla Griglia	32
Grilled Chilean sea bass on polenta with sautéed mushrooms and lemon vinaigrette	
Aragosta Saltata	35
Garlic sautéed lobster on a bed of ratatouille, gnocchi and fennel cream	