

Antipasti

Antipasto Classico Toscano	13
Antipasto Tuscan style	
Insalata Caprese	8
Napoleon Style Caprese	
Insalata Caesar	9
Caesar salad served with Parmesan Cheese & Croutons	
Funghi di Bosco	9
Fried Polenta with Wild Mushrooms & Spinach	
Carpaccio di Manzo	9
Beef Carpaccio served with Micro Greens, Shaved Parmesan Cheese & Herbs Vinaigrette	
Insalata di Fiocchi con Pera e Gorgonzola	9
Pear & Gorgonzola salad with Fiocchi Pasta	

Zuppe

Zuppa di Taglierini con Fagioli Cannellini	6
Cannellini Beans and Taglierine soup	
Zuppa Frantoiana	6
Minestrone soup rustic style	

Risotto & Pasta

Risotto ai Funghi di Bosco (vegetarian option)	17
Wild mushroom risotto	
Pappardelle al Sugo d' Antira	20
Pappardelle pasta with Duckling Ragout	
Cannelloni di Aragosta	20
Cannelloni stuffed with Lobster Ragout	
Gnocchi di Rucola con Ragout di Branzino e Cozze	24
Aurugula Gnocchi with Sea Bass and Mussels Ragout	
Fettucine Michelangelo	18
Fettucchine, Tuscany Meat Sauce, Mushrooms and a touch of cream	

Secondi Piatti

Suprema Di Pollo	18
Chicken Supreme served Florentine, Parmegiana or Vald'Aostana	
Ossobuco alla Toscana	29
Classic Ossobuco served with Saffron Pappardelle	
Scallopine di Vitella	20
Sauteed Veal Scaloppini, served with Marsala Wine Sauce Or piccata.	
Lombatina di Vitella alla Griglia	25
Grilled Veal Chop, marinated in Extra Virgin Olive Oil and Sage	
Lombata di Agnello	25
Thyme, Fennel crusted Rack of Lamb with bouquet of Roasted Vegetables in a Zinfandel Sauce.	
Filetto di Bue al Barolo	29
Grilled Filet Mignon with Barolo Sauce	
Piccolo Filetto di Bue al Barolo	22
Grilled Petite Filet Mignon with Barolo Sauce	

Simply Fish Promotion

Branzino Acqua Pazza	28
Grilled Sea Bass, served with a reduction of White Wine And Cherry Tomatoes	
Salmone in Padella	21
Seared salmon on caramelized fennel and Asparagus With balsamic glaze	
Dentice Livornese	21
Pan seared Red Snapper with sautéed fresh Vegetables In a Livornese Sauce	