ANTIPASTI

Misto Terra 15
Seasonal Wood Roasted Vegetables

Mozzarella di Bufala 17
Imported Mozzarella di Bufala, Tomatoes, Basil

Fritto Misto di Mare 16
Crispy Fried Shrimp, Squid, Zucchini, Fennel, Lemon

Polipo Arrosto 19
Wood Roasted Octopus, Potatoes, Olives, Capers, Tomato

Samone Marinato 16
House Marinated Salmon, Fennel, Radish

Salumi 19
Cured Meats, Olives, Peppers, Parmesan

INSALATA

Insalatina 8
Assorted Greens, Cucumber, Radish, Tomatoes, Sherry Vinaigrette

Fave e Pecorino 12
Fava Beans, Arugula, Tuscan Pecorino, Lemon Oil

Carciofini 12
Shaved Baby Artichokes, Lemon Oil, Parmesan

CONTORNI

Patate alla Toscana 8
Tuscan Fries With Fresh Herbs, Truffle Aioli

Spinaci 9
Sautéed Baby Spinach

Cavolini 9
Sautéed Brussels Sprouts

Rapini 9
Sautéed Rapini, Garlic, Pepperoncino

PIZZA

Margherita 20
Tomato, Basil, Mozzarella

Funghi E Gorgonzola 22
White Pizza, Gorgonzola, Mushrooms

Diavola 22
Tomato, Mozzarella, Spicy Salami

Salsiccie e Rapini 22
Sausage, Rapini, Mozzarella

PASTA

Gnocchetti 21
Potato Gnochetti, Tomato Sauce, Ricotta

Mezzalune di Ricotta e Fave 22
Ricotta & Fava Filled, Butter, Fava, Peas, Mint, Black Truffle Sauce

Penne all 'Arrabbiata' 21
Eggplant, Spicy Tomato Sauce "Arrabbiata" Style

Tagliolini Neri 23
Squid Ink Pasta, Mixed Seafood, Herbed Bread Crumbs

Spaghetti Alle Vongole 22
Manilla Clams, Garlic, Parsley, Peperoncino

Tagliatelle Bolognese 21
Housemade Noodles, Chef Eric's Tuscan Style Meat Ragú

Rigatoni alla Buttera 20
Housemade Fennel Sausage, Sweet Peas, Tomato, Parmesan, Cream

Risotto o Farrotto 20
Chef's Daily Selection

SECONDI

Melanzane alla Parmesana 24
Baked Eggplant Parmigiana Style

Branzino al Forno 39
Whole Mediterranean Sea Bass, Wood Roasted, Ligurian Olive Oil

Cacciucco Livornese 34
Spicy Tuscan Seafood Stew, Crostini

Pollo al Mattone 28
Half Chicken Grilled "Under A Brick", Brussels Sprouts, Potatoes, Onions

Maiale alla Milanese 32
Crispy Breaded Pork Chop, Arugula, Grape Tomatoes

Saltimbocca di Vitello 36
Veal Topped With Sage, Prosciutto Sauteed, Wine-Shallot Sauce, Soft Polenta, Swiss Chard

Bistecca Toscana* 48
Wood Roasted Bone-in 16 Oz. New York, Tuscan Fries

Fiorentina* 79
Wood Grilled 40 Oz. Beef Porterhouse, Arugula [For Two, Sliced Tableside]

Chef: Eric Hammond

Cocktails

ITALIAN 75 15
Roku Gin, Prosecco, Lemon Juice, Simple Syrup

STOLI MULE 15
Stoli Vodka, Ginger Beer, Lime Juice

MELAGRANA 16
Ketel One Citron, Cointreau, Pomegranate, Lemon

ITALIAN MANHATTAN 15
Maker's Mark Bourbon, Averna, Sweet Vermouth

PESPRESSO MARTINI 16
Absolut, Espresso, Kahlua, Baileys

JW NEGRONI 15
Tito's Vodka, Campari, Sweet Vermouth

NEGRONI CLASSICO 15
Tanqueray Gin, Campari, Sweet Vermouth

BELLINI 15
Prosecco, Peach Purée

APEROL SPRITZ 15
Aperol, Prosecco, Soda, Orange Garnish

* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]

Vini al Bicchiere

FRIZZANTE

PROSECCO	Le Pianure NV Brut 187 ml	12
PROSECCO	Le Pianure NV Brut Rosé 187 ml	12
CHAMPAGNE	Moet et Chandon Imperial 187 ml	24
CHAMPAGNE	Moet et Chandon Rosé Imp 187 ml	28

BIANCHI

FALANGHINA	Terre Stregate 2018	12
VERDICCHIO CLASSICO SUP	Andrea Felici 2019	15
SAUVIGNON BLANC	Pitars 2018	15
PINOT GRIGIO	Paladin 2018	15
CHARDONNAY	*Prasué* Saracco 2019	15

ROSATO

SANGIOVESE	Il Borro 2020	12

ROSSI

BARBERA D'ALBA	Lavai Ghiomo 2019	11
CHIANTI CLASSICO	Castello di Meleto 2017	13
PINOT NOIR	Saracco 2018	15
MERLOT/CAB SAUV/SANG	*Elcione* Vitalonga 2016	15
NEBBIOLO	*Arcapla* Costa di Bussia 2017	15
MERLOT	*Podoliro* Querceto 2013	20
BAROLO	*Patres* San Silvestro 2015	25

Birra

PERONI	7
MORETTI LA ROSA	7
HEINEKEN	7
SAM ADAMS	6
312 URB WHEAT ALE	7

LA GROW ORGANIC	
APA	7
IPA	9
CITRA BLONDE	8
AMSTEL LIGHT	7
BUCKLER NON ALC	7