



Minestre e Insalate

Pappa Al Pomodoro *Tuscan Tomato Bread Soup With Basil & Extra Virgin Olive Oil*

Passato Di Peperoni Gialli *Warm Yellow Pepper Soup Served With Croutons & Padano Cheese*

Burrata Pugliese *Fresh Burrata With Prosciutto Di Parma, Roasted Peppers, Tomato & Basil*

Indivia & Pere *Endive Salad With Pears, Walnuts & Pecorino Cheese In A Lemon Dressing*

Insalata Dei Medici *With Beets, Carrots, Zucchini, Potatoes Tossed In Balsamic Vinegar And Basil*

Panzanella *Romaine With Tomato, Cucumber, Basil, Onions, Crouton In A White Vinegar Dressing*

Antipasti

Gamberi E Calamari Fritti *Semolina Fried Calamari & Shrimps Over Iceberg With Tomato & Basil*

Cozze Al Burro *Steamed Mussels Out Of The Shell In Butter, Garlic & Parsley With Toasted Bread*

Carpaccio Di Manzo *Cured Beef Carpaccio With Arugula, Black Truffle & Padano Cheese*

Crostini Di Salsiccia E Stracchino *Crostini With Italian Sausage & Stracchino Cheese*

Polpo Alla Griglia *Seared Octopus With Oven Roasted Tomato Over White Beans Puree & Croutons*

Carpaccio Di Salmone *Salmon Carpaccio With Arugula In A Lemon Dressing, Pink Peppercorn & Orange*

Suppli' Di Riso *Tomato, Basil & Mozzarella Rice Croquettes With A Tomato Basil Dip*

Melanzane E Scamorza *Thinly Sliced Grilled Eggplant With Herbs & Melted Smoked Mozzarella*

Pasta

Pappardelle Al Pepolino *Pappardelle With Pepolino Tomato Sauce & Fresh Thyme*

Malfatti Burro E Salvia *Spinach & Ricotta Gnocchi (Gnudi) In A Butter Sage*

Linguine Nere Di Mare *Home Made Black Linguine With Mixed Seafood & Spicy Tomato Sauce*

Farrotto Del Di *(Like Risotto)*

Ravioli Al Pomodoro E Basilico *Home Made Spinach & Ricotta Ravioli With Tomato & Basil*

Maltagliati Al Ragù Di Vitella *Home Made Maltagliati With Fresh Herbs Seasoned Veal Ragù*

Fettuccine Al Coniglio *Fettuccine With Braised Rabbit & Slow Oven Roasted Tomato*

Spaghettoni Con Porri & Gamberi *Homemade Spaghettoni With Braised Leeks, & Shrimp*

Spaghetti Chitarra *Homemade Spaghettoni With Fresh Tomato & Basil*

Pappardelle Al Cinghiale *Homemade Pappardelle With Wild Boar Ragout*

Secondi

Polpettine Di Vitella *Veal & Ricotta Meatballs With A Light Tomato, Garlic & Basil Coulis*

Pollo Agli Agrumi *Chicken Breast Sauteed With Citrus Served With Grilled Asparagus & Potatoes*

Scottadito *Breaded Lamb Chop Served With Baby Arugula Marinated Leek In A Vinaigrette Sauce*

Tagliata Di Manzo *Sliced Striploin With Crispy Garlic & Rosemary with Arugula & Padano*

Baccalà Ai Porri *Sauteed Codfish With Braised Leeks & White Wine Over Yukon Potatoes*

Branzino Al Forno *Roasted Branzino Filet With Rosemary Served With Sauteed Vegetables*