



Minestre e Insalate

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

Zuppa di Porri & Patate *Potato & Leeks Soup with Padano Cheese Gratin*

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*

Polenta Con Fonduta *Corn Mousse Polenta With Cheese Fondue & Black Truffle*

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*

Sformato Di Spinaci *Spinach Souffle' In A Light Tomato & Basil Coulis & Parmesan Cheese*

Suppli' Di Riso *Tomato, Basil & Mozzarella Rice Croquette 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*

Gnocchi Burro E Salvia *Spinach & Ricotta Gnocchi In A Butter Sage*

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

Farrotto Del Di *(Like Risotto)*

Ravioli Del Di

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

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

Cannelloni Zucca E Ricotta *Baked Pumpkin & Ricotta Cannelloni With Padano Cheese Gratin*

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 Alla Buco *Pan Seared Chicken Breast With Pears, Melted Pecorino Cheese In A Red Wine Reduction*

Manzo Al Cucchiaio *Braised Beef Served With Mashed Potatoes, Glazed Baby Carrots & Caramelized Onions*

Tagliata Di Manzo *Sliced Striploin With Crispy Garlic & Rosemary Served With Potato & Onion Tortino*

Baccala' Alla Livornese *Codfish With Black Olives in a Lightly Spicy Tomato Sauce Served With Toasted Bread*

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