



All Day Menu

Antipasti, Minestre & 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*

Panzanella *Romaine with Tomato, Cucumber, Basil, Onions, Crouton in a White Vinegar Dressing*

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*

Pancetta di maiale *Crispy pork belly served with Semolina Gnocchi and Caramelized Onions*

Crostini di Salsiccia e Stracchino *Crostini with Italian Sausage & Stracchino Cheese Gratin*

Polpo alla Griglia *Grilled Octopus served over Toasted Bread with roasted Tomato & White Beans Puree*

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

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

Suppli' di Riso *Rice Croquettes with Mozzarella served with a Tomato Basil Coulis*

Melanzane e Scamorza *Thinly sliced grilled Eggplant with Herbs & melted smoked Mozzarella*

Pasta

Pappardelle al Pepolino *Pappardelle with Pepolino Tomato Sauce & fresh Thyme*

Fusilloni alla Zucca *Homemade Paccheri with Butternut Squash*

Malfatti Burro e Salvia *Spinach & Ricotta Gnocchi (Gnudi) in Butter, Sage & Padano Cheese*

Linguine Nere di Mare *Homemade Black Linguine with mixed Seafood & spicy Tomato Sauce*

Farrotto del Di *(like risotto)*

Ravioli al Pomodoro e Basilico *Homemade Spinach & Ricotta Ravioli with Tomato & Basil*

Maltagliati al Ragu' di Vitella *Homemade Maltagliati with fresh Herbs seasoned Veal Ragu'*

Fettuccine al Coniglio *Fettuccine with braised Rabbit & slow oven roasted Tomato*

Spaghettoni Chitarra al Pomodoro *Homemade Spaghetti with fresh Tomato & Basil*

Pappardelle al Cinghiale *Homemade Pappardelle with a 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, Pecorino Cheese In A Red Wine Reduction*

Straccetti di Agnello *Thin sliced Leg of Lamb sauteed with Garlic, Rosmary and Mushroom*

Tagliata Di Manzo *Sliced Striploin With Crispy Garlic & Rosemary Served with a Potato & Olives Tortino*

Baccala' alla Livornese *Sauteed Codfish with Chickpeas and Black Olives in a Spicy Tomato Sauce*

Branzino al Forno *Roasted Branzino filet with Rosemary served with Island Vegetables style*

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