

TOSCANA

Antipasti Freddi

Carpaccio di Manzo al Tartufo

Thinly Sliced Prime Beef Tenderloin on A Bed of Baby Arugula with Aged Reggiano Shavings and Truffle Oil

Insalata D'Aragosta con Pomodori Canditi all'Arancio

Lobster Salad with Candied Tomatoes and Fresh Orange Vinaigrette

Mozzarella di Bufala Caprese

Tower of Fresh Bufala Mozzarella and Vine Ripe Tomatoes, Basil and Extra Virgin Olive Oil Emulsion

Fantasia di Vegetali Marinati con le Spezie Fiorentine

Marinated Seasonal Fresh Garden Vegetable Grilled with Florentine Spices

Antipasti Caldi

Involtoni di Melanzane alla Ghiotta

Sautéed Eggplant Rolls with Stuffing of Veal and Basil baked in Fresh Tomato Sauce

Code di Scampi Avvolte nel Prosciutto Crudo di Parma

Sautéed Scampi wrapped in Parma Ham served with Candied Cherry Tomatoes

Le Zuppe

Minestrone Alla Genovese

Genovese Northern Italian Vegetable Soup finished with chopped potatoes

Zuppa di Fagioli alla Toscana

Tuscan Bean Soup with Home Made Quadracci Pasta

Pasta E Risotti

Gnocchi di Patate al Pesto

Hand Rolled Potato Dumplings in a Creamy Pesto Sauce

Linguine con Vongole e Zucchini

Linguine with Julienne Zucchini and Fresh Shucked Cold Water Clams in a White Wine Garlic Sauce

Risotto ai Funghi Porcini

Arborio Italian Rice with Porcini Mushrooms, Caramelized Shallots and Fresh Thyme

Spaghetti alla Carbonara

Spaghetti with Sautéed Pancetta, Egg Yolks, Reggiano Parmesan Cheese, and Creamy Sauce

Ravioli di Ricotta e Spinaci al Burro Fuso,

Salvia e Cuore di Pomodoro

Fresh Ravioli stuffed with Ricotta Cheese and Spinach tossed with Chopped Roma Tomatoes, laced with a Sage Butter Sauce

Orecchiette Mantecate con Ricotta di Bufala

e Pomodorini di Amalfi

Baby Orecchiette Pasta Sautéed with Shallots, Amalfi Grapes Tomatoes, and Folded in Bufala Ricotta Cheese

Farfalle con Crudaioia di Pomodoro Pachino e Basilico

Farfalle Pasta with Sautéed Garlic, Cherry Tomatoes, and Basil

Pennette Alla Bolognese

Pennete Pasta with Lean Veal Meat Sauce

Le Insalate

Insalata Mista

Farm Fresh Field Greens with Tomatoes, Cucumbers and Aged Modena Balsamic Vinegar Dressing

Insalatine di Campo con Formaggio di Capra, Pomodori e Olive Nere

Baby Field Greens with Goat Cheese, Tomatoes and Kalamata Olives with a Lemon Oregano Vinaigrette

Secondi Piatti

Filetto di Manzo con Carciofi e Mozzarella Affumicata

Filet Mignon on a Bed of Sautéed Artichoke, topped with Smoked Mozzarella Cheese in a Truffle Sauce

Medaglioni Di Vitello Bersagliera

Sautéed Medallions of Veal Tenderloin accompanied by Roasted Bell Peppers in a Gorgonzola and Marsala Wine Sauce

Pesce Spada Alla Livornese

Swordfish Steak Sautéed in Garlic, Parsley, Tuscan Olives, Capers, and Orsieto Wine in a Cherry Tomato Sauce

Pollo Arrustito alla Toscana

Simply Prepared Virgin Olive Oil and Herb Roasted Chicken with Rosemary in a Pinot Grigio Sauce

Lombatina di Vitello in Caseruolo

Grilled Center Cut Veal Chop with Wild Mushrooms, Roasted Garlic and Shallots in a Mild Rosemary Barolo Sauce

Costolette d'Agnelo con Pomodori Secchi, Olive e Aglio

Braised Double Cut Lamb Chops served in a Sun-Dried Tomato, Olive and Roasted Garlic Sauce

Gamberoni Fra Diavola

Jumbo Shrimp Sautéed with Garlic and Spicy Chili Pepper in Fresh Tomato Sauce served over Linguini

Please Ask Your Waiter for the Special Pasta and Entrée of the Day

TOSCANA

Dolci

Tiramisù

Classic Italian Favorite

Ricotta Cheese Cake

Orange Scented Ricotta Cheese Cake

Chocolate Lasagna

Iced Chocolate Pasta Layered with Chocolate and Ricotta Gellati, with a Vanilla and Orange Sauce

Coppa Toscana

*Trio of Homemade Gelati
With Almond Biscotti*

Affogato al Caffè

*Espresso poured over Vanilla Ice Cream
And topped with Whipped Cream*

Frutta Fresca di Stagione

Seasonal Fresh Fruit Plate