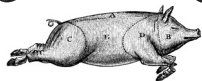


Gluten Free



**SALUMI
&
FORMAGGI**



-CURED MEATS-

FINOCCHIONA Tuscan fennel salami
PROSCIUTTO artisanal cured ham from Parma
SPECK smoked prosciutto from the Alto Adige
COPPA cured & spiced pork shoulder
12/ea

-CHEESE-

IMBRIACO *Veneto*, "drunken" goat's milk, semi-hard
ROBIOLA *Langhe*, blend of cow, sheep, and goat's milk, soft
PECORINO ORO ANTICO, *Toscana*, sheep's milk, hard
GORGONZOLA DOLCE *Piemonte*, cow's milk, soft
11/ea

-INSALATE-

CAESAR SENZA CROSTINO
Romaine, Parmesan, Caesar Dressing 15

BATTUTA DI POLLO
Grilled Herb Chicken Paillard, Arugula Salad,
Perlini Mozzarella, Cherry Tomatoes 21

INSALATA DI ZUCCA E PERE
Roasted Pumpkin, Caramelized Pear, Pumpkin Seeds,
Mixed Greens, Ricotta Salata, Balsamic Vinaigrette 16

-PRIMI-

PENNE ALLA TOSCANA 26
Tuscan Beef & Pork Ragu

FRUTTI DI MARE 30
Penne, Shrimp, Calamari, Mussels, Clams

PENNE INTEGRALI 26
Butternut Squash, Wild Mushrooms, Baby Kale, Truffle Parmesan

-ANTIPASTI-

FREDDI

PEPERONE DOLCE
Housemade Burrata, Marinated Sweet Peppers 19

OLIVE MISTE

Mixed Cured Olives, Citrus, Rosemary 9

BARBABIETOLE

Roasted Beets, Goat Cheese, Arugula, Hazelnuts,
Beet Vinaigrette 16

CALDI

POLIPO

Octopus, Umbrian Chickpeas, Semi-dried Tomato,
Onion, Roasted Red Pepper, Black Olives, Sherry Vinaigrette 22

-SECONDI-

CARNE

FILETTO

10oz. Filet Mignon, Barolo Sauce,
Sauteed Spinach 48

**FILETTO DI VITELLO
A LA SALTIMBOCCA**

Prosciutto Wrapped Veal Tenderloin,
Tuscan Kale, Wild Mushroom-Marsala Ragu 41

PESCE

PESCE SPADA PUTTANESCA

Grilled Swordfish, Roasted Peppers, Tomato,
Black Olives, Capers 38

BRANZINO CROCCANTE

Mediterranean Sea Bass, Cannellini Beans, Escarole, Sofrito,
Saffron Aioli, Smoked Paprika Oil 35

CAPELANTE

Pan Seared Sea Scallops, Saffron Risotto, Red Endive,
Baby Carrots, Brussels Sprouts, Saffron Piccata 36

-CONTORNI-

POLENTA CREMOSA Truffle, Wild Mushroom, Fricassee, Parmesan, Fresh Parsley 12

CAVOLETTI DI BRUXELLES Brussels Sprouts, Apple, Pancetta, Mustard-Apple Cider Vinaigrette 12 BROCCOLI RABE Garlic, Hot Pepper 9

SPINACI Garlic, Hazelnuts, Raisins 11

