

BUON SAN VALENTINO



ANTIPASTI

CALAMARI ~ crispy fried fresh calamari, banana peppers, spicy tomato 18

ARANCINI ~ deep fried carnaroli rice balls with mozzarella, chefs tomato sauce 15

*GRANCHIO IN PADELLA ~ chef nicola's crab cakes, marinated julienne vegetables,
remoulade sauce 23*

BURRATA ~ creamy burrata, arugula, crostini, black truffle EVOO 18

TAGLIERE TOSCANO ~ unique selection of cheese and charcuterie

crostini Tuscan pate & Castelvetro olives 23

CHEF'S ROSEMARY CIABATTA BREAD 6

ZUPPE E INSALATE

LOBSTER BISQUE ~ chef Nicola's creamy lobster bisque 12

MISTA ~ mixed greens, walnuts, gorgonzola dolce, strawberry, honey balsamic 10

*CESARINA ~ romaine, house made caesar dressing shaved reggiano
focaccia croutons, crispy prosciutto 10*

DINNER ENTREES

*BRASSATO ~ chianti braised angus beef short rib, peas & carrots
homemade gnocchi 39*

SNAPPER ~ florida red snapper piccata style, zucchini boat vegetables 45

LASAGNE ~ Nicola's three-meat Bolognese ragu, mozzarella, parmesan & béchamel 29

*PENNE LAZIO ~ Imported penne pasta, homemade fennel sausage, peas tomato & vodka, cream
sauce, pecorino Romano 28*

TAGLIATELLE AI FUNGHI SELVATICI ~ fettuccini, wild mushrooms & truffle evvo 26

RAVIOLI AL BRANDY ~ lobster ravioli, brandy, creamy tomato lobster meat sauce 39

*POLLO MUGELLO ~ chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 35*

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish, and eggs
may increase your risk of foodborne illness.

A Service charge of 20% will be added to your check. There is an added 2.99% processing fee for all cc transactions.

No split dishes please. Grazie!

YOUR TABLE WILL BE RESERVED FOR 1 HOUR 30 MINUTES