



ANTIPASTI

- CALAMARI
crispy fried fresh calamari, banana peppers
spicy tomato 18
- EGGPLANT ROLLATINI
grilled eggplant rolled with ricotta, mozzarella &
parmesan cheese, chef's 3 tomatoes sauce
pesto Genovese 16
- PINSA ROMANA
light crust pizza, imported mozzarella fresca
tomatoes, basil pesto 16
- ARANCINI DI RISO
deep fried carnaroli rice balls with 3-cheeses
chefs tomato sauce 16
- POLPO
cast iron grilled octopus, crema di patate
chives agrumato dressing 23
- CARPACCIO DI MANZO
beef filet carpaccio, stravecchio shaved Reggiano
arugula, capers, lemon truffle oil 18
- BURRATA
creamy burrata, arugula, crostini
black truffle EVOO 18
- GRANCHIO IN PADELLA
chef nicola's crab cakes, marinated julienne vegetables
italian lemon aioli 24
- TAGLIERE TOSCANO
unique selection of cheese and charcuterie
crostini Tuscan pate & Castelvetro olives 23
- CHEF'S CIABATTA BREAD 6

SOUP & SALAD

- RIBOLLITA
Tuscan earthy vegetable soup 10
- MISTA
mixed greens, walnuts, gorgonzola dolce
green apples, honey balsamic 10
- BARBABIETOLA
roasted beets, rucola, goat cheese, golden raisins
white balsamic vinaigrette. 12
- CESARINA
romaine, house made caesar dressing
shaved Reggiano, focaccia croutons, crispy prosciutto 12
- CAPRESE
fresh mozzarella, tomatoes, basil pesto
house balsamic reduction 14

PASTA

- all pastas are homemade
- PAPPARDELLE CON CINGHIALE
tuscany's national dish- wild boar ragu 29
- TAGLIATELLE AI FUNGHI SELVATICI
fettuccini, wild mushrooms & truffle paste 28
- SPAGHETTI ALLE VONGOLE
fresh spaghetti, clams, onion, garden pepperoncino
falanghina white wine 33
- FETTUCCINI AL RAGU BOLOGNESE
chef Nicola's three-meat Bolognese ragu. 25
- TUSCAN NIDO
handmade unique raviolo, egg, parsley, lemon-zested
ricotta, butter sage parmesan. 29
- PENNE LAZIO
Imported penne pasta, homemade fennel sausage, peas
tomato & vodka cream sauce, pecorino Romano 28
- GNOCCHI CON GORGONZOLA E RUCOLA
potato gnocchi, piemonte gorgonzola dolce
arugula, walnuts 24
- LASAGNE
Nicola's three-meat Bolognese ragu, mozzarella
parmesan & béchamel 29
- RISOTTO ALL'ARAGOSTA CON ZAFFERANO
imported arborio rice, lobster & lobster broth
tuscan saffron, vernaccia white wine 39

CARNE & PESCE

- VITELLO & CAPESANTE
veal scaloppini, scallops, fontina, mascarpone
vermentino white wine, creamy tagliatelle 39
MARSALA OR PICATTA available upon request. 33
- BRANZINO ALLO ZAFFERANO
grilled mediterranean sea bass, prosecco, leaks & saffron
dressing, potatoes & seasonal vegetable 44
- POLLO MUGELLO
chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 35
MARSALA OR PICATTA available upon request 30
- BRASSATO
chianti braised angus beef short rib,
peas & carrots, homemade gnocchi 39
- CAPESANTE ALLA SALTIMBOCCA
sea scallops, prosciutto & sage, balsamic truffle glaze &
salsa verde, arugula risotto. 44
- COSTATA DI VITELLO
Veal chop stuffed with prosciutto & fontina cheese
white wine & creamy truffle emulsion
potatoes & seasonal vegetable 59
- CIOPPINO
traditional fish stew from Tuscany with squid, mussels,
clams, shrimp & daily fish selection
toasted garlic bread 45

CHEF NICOLA'S DAILY SPECIALS.

SUPPLEMENTS

- Shrimp -8 Scallop-8/ea
- Chicken-8 Meatball-3.50/ea

KIDS MENU 15

(ages 12 and under only please)

- fettuccini alfredo with chicken
- spaghetti al pomodoro with meatball

SPARKLING

PROSECCO cangrande, veneto **10/39**
PROSECCO EXTRA DRY sant anna veneto 45
PROSECCO ROSE acinum, veneto **10/40**
PROSECCO SUPERIORE VALDOBBIADENE extra dry merotto, Veneto 54
MOSCATO D’ASTI FRIZZ francesca Piemonte **10/40**
LAMBRUSCO casali emilia romagna **10/40**
FRANCIACORTA EXTRA BRUT berlucchi lombardy 54
FRANCIACORTA BRUT ferghettina lombardy 89
CHAMPAGNE RESV BRUT georges cartier,france 85
CHAMPAGNE veuve clicquot, France 125

VINO BIANCO

PINOT GRIGIO conti, veneto **10/39**
PINOT GRIGIO torre rosazza grave del friuli **12/45**
PINOT GRIGIO sant helena trentino 54
CHARDONNAY giuseppe campagnola piemonte **10/39**
CHARDONNAY ca’momi, napa valley **12/45**
CHARDONNAY torre Rosazza Friuli 59
CHARDONNAY benovian, russian valley, california 89
ROSE aura,toscana **10/39**
PECORINO vigna madre kriya abruzzo**12/45**
VERNACCIA DI SAN GIMINIANO signano toscan **12/45**
TREBBIANO masciarelli, abruzzo 45
MOSCATO D’ASTI, pitule piemonte **10/39**
SAUVIGNON BLANC john’s bay, chile **10/39**
SAUVIGNON BLANC anna’s way, new zealand 52
SAUVIGNON BLANC san leonardo, friuli 89
RIESLING bauer haus germani 44
RIBOLLA GIALLA ronco dei tassi, friuli-venezia 54
VERMENTINO s’eleme,sardegna 49
GRECO DI TUFO terre celate, campania 54
FIANO DI AVELLINO nuance, campagna 49
ARNEIS boffa, piemonte 54
VERDICCHIO cantine valle tritana, marche 48
KERNER isarco, alto adige 49
GRILLO tenuta rapitala,sicilia 45
NOSIOLA san michele, trentino 56
CODA DI VOLPE terredora di paolo, campania 59
GAVI fontanassa piedmont 49
SOAVE corte giacobbe, veneto 54
FALANGHINA trabucco,campania 45

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches, dinners, meetings
rehearsals receptions, birthdays
Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola

dinner menu is available for carry-out
wine list @ retail prize for carry-out

VINO ROSSO

CHIANTI RISERVA dante di fiorenza,toscana **10/39**
CHIANTI CLASSICO RISERVA castelli, toscana 54
CHIANTI CLASSICO la sala toscana 75
CHIANTI CLASSICO RISERVA masse di greve, toscana 99
SUPER TUSCAN rigoletto, toscana 49
SUPER TUSCAN i pini fattoria di basciano, toscana 65
SUPER TUSCAN guado al melo bolgheri rosso, rute 89
SUPER TUSCAN bolgheri rosso,caccia al piano toscana 119
SANGIOVESE governo, toscana 49
VINO NOBILE DI MONTEP RISERVA crociani toscana 59
RED BLEND, tavernello toscana **10/39**
CABERNET SAUV hybrit, california **10/39**
CABERNET SAUV schotto family reserve, lodi **13/54**
CABERNET SAUV cappiddazzu, terre siciliane 69
CABERNET SAUV quilt, napa valley 139
CABERNET SAUV stag’s leap, california 189
CABERNET SAUV caymus, napa valley 199
PINOT NOIR tricky rabbit chile**10/39**
PINOT NERO torre rosazza,friuli 54
PINOT NOIR primarious, willamette valley,oregon 79
MONTEPULCIANO cantina miglianico, abruzzo **10/39**
MONTEPULCIANO sogno di ulise, abruzzo 54
ZINFANDEL between the vines, california **10/39**
ZINFANDEL pezzi king,sonoma, california 59
MALBEC la espera, argentina **10/39**
MALBEC RISERVA dos x cuatro, argentina 54
TEMPRANILLO finca del castillo, spain **10/40**
BARBERA convento cappuccini, piemonte **10/39**
BARBERA D'ASTI bricco dei guazzi,piemonte 55
NERO D’AVOLA miral, sicilia **10/42**
AGLIANICO trabucco, campania 49
TAURASI terredora, campania 89
FRAPATTO lignum,sicilia 56
PRIMITIVO trulli puglia 49
SALICE SALENTINO RISERVA cantele, puglia 54
GAGLIOPPO statti, calabria. 58
MONTEFALCO SAGRANTINO colpetrone, umbria 69
MERLOT RISERVA evante, friuli 55
SYRAH “syra” uggiano, toscana 49
REFOSCO torre rosazza friuli 54
LACRIMA DI MORRO velenosi marche 55
DOLCETTO D’ALBA pecchenino, piemonte 59
CANNONAU di sardegna, kiri, sardegna 52
TEROLDEGO vigneti delle dolomiti,trentino 75
RIPASSO DELLA VALPOLICELLA terre di verona, **13/54**
AMARONE cantina de garda veneto 79
AMARONE acinum, veneto 119
AMARONE RISERVA poderi campopian veneto 155
AMARONE sperì, veneto 199
BARBARESCO santa vittoria, piemonte 89
BARBARESCO RISERVA vite colte, piemonte 95
LANGHE ROSSO gia, piemonte **10/59**
BAROLO reverdetto, piemonte 76
BAROLO cantine povero, piemonte 90
BAROLO alessandro rivierto, piedmont 129
BAROLO giacomo borgogno, piemonte 199
ROSSO DI MONTALCINO camigliano, toscana 49
BRUNELLO DI MONTALCINO uggiano, toscana. 89
BRUNELLO DI MONTALCINO la tanuta toscana 109
BRUNELLO DI MONTALCINO la caparzo,toscana. 129
BRUNELLO DI MONTALCINO madonna nera, toscana 155
BRUNELLO DI MONTALCINO RISERVA collosorbo toscana 199

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 for parties of 5 or more. There is an added 2.99% processing fee for all cc transactions. A split charge of \$2 for salads and \$ 5 for entrees.