

## Cocktails

### ITALIAN 75 15

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

### MULE 15

Wodka Vodka, Ginger Beer, Lime Juice

### MELAGRANA 16

Ketel One Citron, Cointreau, Pomegranate, Lemon

### ITALIAN MANHATTAN 15

Maker's Mark Bourbon, Averna, Sweet Vermouth

### ESPRESSO MARTINI 16

Effen Vodka, Espresso, Kahlua, Baileys

### OLD FASHIONED 15

Knob Creek Bourbon, Bitters, Orange, Cherry

### NEGRONI SBAGLIATO 15

Campari, Sweet Vermouth, Prosecco

### NEGRONI CLASSICO 15

Tanqueray Gin, Campari, Sweet Vermouth

### BELLINI 15

Prosecco, Peach Purée

### APEROL SPRITZ 15

Aperol, Prosecco, Soda, Orange Garnish

## Vini al Bicchiere

### FRIZZANTE

**PROSECCO** Le Pianure NV Brut 187 ml 12

**PROSECCO** Le Pianure NV Brut Rosé 187 ml 12

### BIANCHI

**GAVI** Villa Sparina 2021 12

**GRECO DI TUFO** Villa Matilde 2020 14

**VERMENTINO** Cecilia 2019 13

**SAUVIGNON BLANC** Pitars 2020 15

**PINOT GRIGIO** La Jara 2020 (Organic) 15

**CHARDONNAY** *Ricciobianco* Lanciola 2019 15

**ZIBIBBO** Jasmin Firriato 2020 16

### ROSATO

**BARBERA** Ercole 2020 12

### ROSSI

**CHIANTI CLASSICO** Castello di Meleto 2019 14

**NERO D'AVOLA** *Chiaromonte* Firriato 2018 14

**PINOT NOIR** Tenuta Mazzolino 2020 15

**MERLOT/CAB SAUV/SANG** *Elcione* Vitalonga 2019 15

**MONTEPULCIANO RIS** Barone di Valforte 2017 16

**MONTESSU** Isola dei Nuraghi 2019 18

**SYRAH** Cecilia 2016 18

**BAROLO** I Colli Rossi 2016 25

## Birra

PERONI 7 LA GROW ORGANIC

MORETTI 8 APA 7

DOLOMITI ROSSO 7 IPA 8

DOLOMITI PILS 7 CITRA BLONDE 7

HEINEKEN 7 AMSTEL LIGHT 7

BUCKLER NON ALC 7

\* THIS ITEM MAY BE RAW OR UNDERCOOKED

[These food items are cooked to order. Consuming meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne-illness, especially if you have certain medical conditions]

## ANTIPASTI

<b>MISTO TERRA</b>	16
SEASONAL WOOD ROASTED VEGETABLES	
<b>MOZZARELLA DI BUFALA</b>	18
MOZZARELLA DI BUFALA, TOMATO, BASIL	
<b>FAVE E PECORINO</b>	16
FAVA BEANS, TUSCAN PECORINO, ARUGULA	
<b>FRITTO MISTO DI MARE</b>	21
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
<b>POLPO ARROSTO</b>	22
WOOD ROASTED OCTOPUS, POTATOES, OLIVES, CAPERS, TOMATO	
<b>CARPACCIO DI TONNO</b>	18
THINLY SLICED AHI TUNA, CRISPY CAPERS, LEMON ZEST, EXTRA VIRGIN OLIVE OIL	
<b>SALUMI</b>	19
CURED MEATS, OLIVES, PEPPERS, PARMESAN	

## INSALATA

<b>INSALATINA</b>	10
ASSORTED GREENS, CUCUMBER, RADISH, TOMATOES, SHERRY VINAIGRETTE	
<b>BARBABIETOLE</b>	14
ROASTED ORGANIC BEETS, GOAT CHEESE, TOASTED HAZELNUTS, CITRUS VINAIGRETTE	
<b>CARCIOFINI</b>	14
SHAVED BABY ARTICHOKES, ARUGULA, LEMON OIL, PARMESAN	

## CONTORNI

<b>PATATE ALLA TOSCANA</b>	9
TUSCAN FRIES, FRESH HERBS, TRUFFLE AIOLI	
<b>SPINACI</b>	9
SAUTÉED BABY SPINACH	
<b>CAVOLINI</b>	9
SAUTÉED BRUSSELS SPROUTS	
<b>RAPINI</b>	9
SAUTÉED RAPINI, GARLIC, PEPPERONCINO	

## PIZZA

<b>MARGHERITA</b>	21
TOMATO, BASIL, FIORE DI LATTE	
<b>FUNGHI E GORGONZOLA</b>	22
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
<b>DIAVOLA</b>	24
TOMATO, FIORE DI LATTE, SPICY SALAMI	
<b>SPECK</b>	24
WHITE PIZZA, BLACK TRUFFLE BECHAMEL, FIORE DI LATTE, POTATOES, SPECK, OREGANO	

## PASTA

<b>GNOCCHETTI</b>	23
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
<b>AGNOLOTTI FAVE E PISELLI</b>	25
RICOTTA-PECORINO-FAVA-MINT FILLED, BLACK TRUFFLE SAUCE, FAVA BEANS, PEAS	
<b>PENNE ALL 'ARRABBIATA'</b>	23
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
<b>TAGLIOLINI NERI</b>	26
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
<b>CAVATELLI CON GAMBERI</b>	26
HOUSEMADE CAVATELLI, SHRIMP, TOMATO, PESTO	
<b>SPAGHETTI ALLE VONGOLE</b>	26
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
<b>TAGLIATELLE BOLOGNESE</b>	25
HOUSEMADE NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
<b>RIGATONI ALLA BUTTERA</b>	25
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
<b>RISOTTO O FARROTTO</b>	PA
CHEF'S DAILY SELECTION	

## SECONDI

<b>MELANZANE PARMIGIANA</b>	26
BAKED EGGPLANT PARMIGIANA STYLE	
<b>BRANZINO AL FORNO</b>	42
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
<b>CACCIUCCO LIVORNESE</b>	36
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
<b>GRIGLIATI MISTI DI PESCE</b>	38
MIXED SEAFOOD GRILL, PEPPERONATA, SAFFRON COUSCOUS	
<b>POLLETTO AL MATTONE</b>	32
WHOLE YOUNG CHICKEN, PARTIALLY DEBONED, GRILLED "UNDER A BRICK", RAPINI, POTATOES	
<b>MAIALE ALLA MILANESE</b>	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
<b>SALTIMBOCCA DI VITELLO</b>	36
VEAL TOPPED WITH SAGE & PROSCIUTTO, SAUTEED, WINE-SHALLOT SAUCE, SOFT POLENTA, SPINACH	
<b>BISTECCA TOSCANA*</b>	54
WOOD ROASTED NEW YORK, TUSCAN FRIES	
<b>FIorentina*</b>	90
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

Chef: Eric Hammond