

## Cocktails \$17

### ITALIAN 75

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

### MULE

Wodka Vodka, Ginger Beer, Lime Juice

### MELAGRANA

Ketel One Citron, Cointreau, Pomegranate, Lemon

### ITALIAN MANHATTAN

Maker's Mark Bourbon, Averna, Sweet Vermouth

### ESPRESSO MARTINI

Effen Vodka, Espresso, Kahlua, Baileys

### OLD FASHIONED

Knob Creek Bourbon, Bitters, Orange, Cherry

### LIMONCELLO-MEZCAL MARGARITA

Limoncello, Mezcal, Triple Sec, Lime Juice

### NEGRONI CLASSICO

Tanqueray Gin, Campari, Sweet Vermouth

### NEGRONI SBAGLIATO

Campari, Sweet Vermouth, Prosecco

### BELLINI

Prosecco, Peach Puree

### APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Garnish

## Vini al Bicchiere

### FRIZZANTE

**PROSECCO** Le Pianure NV Brut 187 ml 15

**PROSECCO** Le Pianure NV Brut Rosé 187 ml 15

### BIANCHI

**GAVI** La Fornace 2021 13

**SOAVE** Domini Veneti 2021 14

**GRECO DI TUFO** Villa Matilde 2021 14

**VERMENTINO** Cecila 2021 13

**SAUVIGNON BLANC** Pitars 2021 16

**PINOT GRIGIO** *Terra Alpina* Lageder 2021 (Org) 15

**CHARDONNAY** Castiglione del Bosco 2021 17

### ROSATO

**PINOT GRIGIO** Bollini 2021 12

### ROSSI

**CHIANTI CLASSICO RISERVA** Uberti 2014 16

**CORVINA** *Appassimento* Domini Veneti 2021 14

**PINOT NOIR** Saracco 2019 16

**MONTEPULCIANO RIS** Barone di Valforte 2017 17

**MONTESSU** Isola dei Nuraghi 2019 20

**P.VED/C.FRANC/C.SAUV** Tenuta Monteti 2017 24

**BAROLO** I Colli Rossi 2018 25

## Birra

PERONI	7	<u>LA GROW ORGANIC</u>	
DOLOMITI ROSSO	8	APA	8
DOLOMITI PILS	8	IPA	8
HEINEKEN	7	CITRA BLONDE	8
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>	20
BUFFALO MOZZARELLA, ROASTED TOMATO, BASIL	
<b>POLPO ARROSTO</b>	22
WOOD ROASTED OCTOPUS, POTATOES, OLIVES, TOMATO, ARUGULA, SALSA VERDE	
<b>FRITTO MISTO DI MARE</b>	22
CRISPY FRIED SHRIMP, SQUID, ZUCCHINI, FENNEL, LEMON	
<b>CARPACCIO DI MANZO*</b>	21
THINLY SLICED PIEDMONTESE BEEF TENDERLOIN, TRUFFLE AIOLI, ARUGULA, SHAVED PARMESAN	
<b>FEGATINI DI POLLO</b>	17
HOUSE MADE CHICKEN LIVER PATE, CRISPY SHALLOTS, ONION MARMALADE, CROSTINI	
<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>	10
TUSCAN FRIES, HERBS, ONIONS, PARMESAN, TRUFFLE AIOLI	
<b>SPINACI</b>	10
SAUTÉED BABY SPINACH	
<b>CAVOLINI</b>	10
SAUTÉED BRUSSELS SPROUTS	
<b>RAPINI</b>	10
SAUTÉED RAPINI, GARLIC, PEPPERONCINO	

## PIZZA

<b>MARGHERITA</b>	22
TOMATO, BASIL, FIORE DI LATTE	
<b>FUNGHI E GORGONZOLA</b>	24
WHITE PIZZA, GORGONZOLA, MIXED MUSHROOMS	
<b>FORMAGGI DI CAPRA</b>	25
WHITE PIZZA, PESTO, GOAT CHEESE, MOZZARELLA, ROASTED TOMATOES, SPINACH	
<b>DIAVOLA</b>	25
TOMATO, FIORE DI LATTE, SPICY SALAMI	

## PASTA

<b>GNOCCHETTI</b>	24
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
<b>TORTELLI FAVE E PISELLI</b>	26
RICOTTA-PECORINO-MINT FILLED, BLACK TRUFFLE SAUCE, FAVA BEANS, PEAS	
<b>PENNE ALL 'ARRABBIATA'</b>	24
EGGPLANT, SPICY TOMATO SAUCE "ARRABBIATA" STYLE	
<b>TAGLIOLINI NERI</b>	27
SQUID INK PASTA, MIXED SEAFOOD, RAPINI, HERBED BREAD CRUMBS	
<b>SPAGHETTI ALLE VONGOLE</b>	27
MANILLA CLAMS, GARLIC, PARSLEY, PEPPERONCINO	
<b>TAGLIATELLE BOLOGNESE</b>	26
HOUSEMADE PASTA, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
<b>RIGATONI ALLA BUTTERA</b>	26
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
<b>PAPPARDELLE AI CONIGLIO</b>	27
HOUSEMADE WIDE PASTA, RABBIT RAGÚ	
<b>RISOTTO O FARROTTO</b>	PA
CHEF'S DAILY SELECTION	

## SECONDI

<b>VERDURE IN CARTOCCIO</b>	26
MARKET VEGETABLES, HERBS COOKED IN PARCHMENT PAPER	
<b>MELANZANE PARMIGIANA</b>	28
BAKED EGGPLANT PARMIGIANA STYLE	
<b>BRANZINO AL FORNO</b>	42
WHOLE MEDITERRANEAN SEA BASS, WOOD ROASTED, LIGURIAN OLIVE OIL	
<b>CACCIUCCO LIVORNESE</b>	38
SPICY TUSCAN SEAFOOD STEW, CROSTINI	
<b>PETTO DI POLLO RIPIENO</b>	34
'AIRLINE' CHICKEN BREAST, FONTINA- MUSHROOM-THYME STUFFED, SWISS CHARD, FARRO, PAN SAUCE	
<b>MAIALE ALLA MILANESE</b>	34
CRISPY BREADED PORK CHOP, ARUGULA, GRAPE TOMATOES	
<b>SALTIMBOCCA DI VITELLO</b>	38
VEAL MEDALLIONS WITH PROSCIUTTO & SAGE, RAPINI, CRISPY POTATOES, WINE-SHALLOT SAUCE	
<b>BISTECCA TOSCANA*</b>	62
WOOD ROASTED NEW YORK, TUSCAN FRIES	
<b>FIorentINA*</b>	104
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

**Chef: Eric Hammond**