

## 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

<b>PROSECCO</b>	Le Pianure NV Brut 187 ml	15
<b>PROSECCO</b>	Le Pianure NV Brut Rosé 187 ml	15
<b>CHAMPAGNE</b>	Moet et Chandon Imperial 187 ml	28
<b>CHAMPAGNE</b>	Moet et Chandon Rosé Imp 187 ml	32

### BIANCHI

<b>GAVI</b>	Villa Sparina 2021	13
<b>GRECO DI TUFO</b>	Villa Matilde 2021	14
<b>VERMENTINO</b>	Cecila 2021	13
<b>SAUVIGNON BLANC</b>	Pitars 2021	16
<b>PINOT GRIGIO</b>	<i>Terra Alpina</i> Lageder 2021 (Org)	15
<b>CHARDONNAY</b>	Castiglion del Bosco 2020	17

### ROSATO

<b>PINOT GRIGIO</b>	Bollini 2021	12
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### ROSSI

<b>CHIANTI CLASSICO</b>	Castello di Meleto 2019	15
<b>NERO D'AVOLA</b>	<i>Chiaromonte</i> Firriato 2018	14
<b>PINOT NOIR</b>	Saracco 2019	16
<b>MONTEPULCIANO RIS</b>	Barone di Valforte 2017	17
<b>MONTESSU</b>	Isola dei Nuraghi 2019	20
<b>P.VED/C.FRANC/C.SAUV</b>	Tenuta Monteti 2017	24
<b>BAROLO</b>	I Colli Rossi 2017	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>	19
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>NORMA</b>	24
TOMATO, BASIL, EGGPLANT, FIORE DI LATTE, RICOTTA SALATA	
<b>DIAVOLA</b>	25
TOMATO, FIORE DI LATTE, SPICY SALAMI	

## PASTA

<b>GNOCCHETTI</b>	24
POTATO GNOCCHETTI, TOMATO SAUCE, RICOTTA	
<b>RAVIOLI AI BIETOLE</b>	26
SWISS CHARD-CARAMELIZED SHALLOTS-RICOTTA FILLED, BOWN BUTTER, TOASTED WALNUTS	
<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 NOODLES, CHEF ERIC'S TUSCAN STYLE MEAT RAGÚ	
<b>RIGATONI ALLA BUTTERA</b>	26
HOUSEMADE FENNEL SAUSAGE, SWEET PEAS, TOMATO, PARMESAN, CREAM	
<b>PAPPARDELLE CINGHIALE</b>	27
HOUSEMADE NOODLES, WILD BOAR RAGÚ	
<b>RISOTTO O FARROTTO</b>	PA
CHEF'S DAILY SELECTION	

## SECONDI

<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>SCALLOPINI DI VITELLO</b>	38
VEAL MEDALLIONS, WHITE WINE MUSHROOM SAUCE, GNOCCHI ALLA ROMANA, GREEN BEANS	
<b>STINCO DI AGNELLO</b>	39
LAMB SHANK BRAISED WITH RED WINE, VEGETABLES, ROSEMARY, OVER SOFT POLENTA	
<b>BISTECCA TOSCANA*</b>	58
WOOD ROASTED NEW YORK, TUSCAN FRIES	
<b>FIorentINA*</b>	98
WOOD GRILLED 40 OZ. BEEF PORTERHOUSE, ARUGULA [FOR TWO, SLICED TABLESIDE]	

**Chef: Eric Hammond**