

Pasta and Seafood Selection

Rigatoni with Lamb Shank Ragu

Aromatic Vegetables, Wild Mushroom, Lamb Shank Ragu

17

Fettuccine Carbonara

Braised Pancetta, Zucchini, Vegetable Stock, Parmigiano

16

Brasato Tortelloni

Braised Filet Mignon & Short Rib filled Tortelloni, Roasted Tomato, Parmesan-Herb Sauce

18

Butternut Squash Ravioli

Roasted Butternut Squash, Ricotta and Parmesan Cheese in a light Sage-Butter sauce

16

Lasagna with Meat Balls Bolognese

Not your ordinary Lasagna

Baked Pappardelle, Parmigiano Cream, Three Meat Bolognese, Meatballs

18

Linguine with Baby Clams

Deshelled Little Neck Clams, Garlic, Olive Oil, Fresh Herbs

18

Petrale Sole & Lobster Ravioli

Toasted Lemon Crust, Lemon Sauce, Lobster Ravioli

26

Seafood with Tuscan Olive Oil and Angel Hair

Scampi, Scallops, Baby Abalone and deshelled Clams in a Tomato-Wine sauce.
Served on a bed of Angel Hair pasta with Herb Extra Virgin Olive Oil drizzle.

26

Macadamia Crusted Sea Bass

With Extra Virgin Olive Oil and Lemon sauce, Risotto

26

Lemon King Prawns

Sautéed Prawns with Mushroom, Lemon and Caper sauce, Rapini

26

Seared Salmon Oreganata

Savory Fresh Herbs, Shallots, Parmesan Crust, Citrus Olive Oil.
Served on Mushroom-Truffle Risotto

25

Steaks – Chops- Italian Little Miracles

Served with Chef's selection of Vegetables or as described

Cabernet Braised Beef Short Rib

Sweet Sherry, Aromatic Vegetables, Wild Mushrooms, Gnocchi

23

Tuscan Veal Chop

Grilled, Herb Marinated, Extra Virgin Olive Oil, Shavings of Parmigiano, Risotto Cake

29

Rack of Lamb Provencal

Roasted Rack of Lamb with Herb de Provence Honey Mustard & Raspberry Vinaigrette

28

Center Cut Filet Mignon (8oz.)

29

Veal Osso Buco

Slow Braised, Aromatic Vegetables, Saffron Risotto

29

Prime Ribeye (18oz.)

The Best of The Best. So tender that chewing is an option

32

Veal Chop Caprese

Lightly pounded Veal Chop baked with Fresh Mozzarella, Tomato Sauce

29

Renaissance Eggplant Torte and Butternut Squash Ravioli

Baked multi-layered sautéed Eggplant with Cheese Fondue.

Served with Butternut Squash Ravioli

23

Pollo & Salsiccia alla Calabrese

Roasted Chicken and Sausage in a savory Peperoncini, Capers, Lemon Wine Reduction

23

Veal Scaloppine

Your Choice: Bolognese – Marsala – Picatta

26

La Parmigiana

Sautéed Free Range Veal Cutlet baked with Tomato Sauce and Mozzarella Cheese

26

Saltimbocca di Pollo Bolognese

Prosciutto, Herb and Cheese encrusted Breast of Chicken, Gruyere Cheese, Risotto Cake

23

Appetizers

Mozzarella Tasting Caprese

Cherry bites of Mozzarella, Burrata, Olive Oil, Basil, Tomatoes, Balsamic Drizzle 12

Smoked Salmon Carpaccio

Thinly sliced smoked salmon with capers, red onion and citrus infused olive oil 9

Ménage A Trois

Sautéed Calamari, Scallops and Shrimp in a savory Tomato-Herb sauce.

Served with garlic toast points. 12

Filet Mignon Carpaccio

Thin Filet Mignon with Arugula, shaved Parmesan & Citrus infused Olive Oil 9

Crispy Fried Calamari

In a specially prepared batter 10

Antipasto Romano

Roman Artichokes, marinated olives, sopressata, parma prosciutto, provolone,

House made fresh mozzarella and sun dried tomato 10 p.p.

Smoked Salmon and Caviar Pizza

(Serves 4)

Capers, Shaved Onions, Dill Marscapone Cheese, Golden Caviar

18

Soups / Salads

Tuscan Soup

Classic Tuscan Legume, Pastina and Aromatic Vegetable soup drizzled with extra virgin olive oil 7

Stracciatella

Spinach, Parmesan and Egg Drop Soup 6

Tuscany House Salad

Organic Baby Field Greens, Fennel, Cucumbers, Arugula, and Balsamic Vinaigrette 6

Berry and Goat Cheese Salad

Organic Greens, seasonal Berries, Candied Walnuts, Goat Cheese and Raspberry Vinaigrette 8

Caesar Salad

Romaine Hearts, Tangy Anchovy dressing, Garlic Crouton and sprinkled Parmesan 7