



### **Zuppa di cannellini e scarola all'olio Toscano**

Vegetarian, dairy free and gluten free white cannellini beans and escarole soup drizzled with Tuscan olive oil  
\$ 10

### **Bresaola ruola e Parmigiano all'olio e limone**

Air dried cured beef "Bresaola" served with arugula and shaved Parmesan in a light olive oil lemon dressing  
\$ 22

### **Burrata e Prosciutto di Parma**

Creamy Burrata cheese served with thinly sliced Parma prosciutto  
\$ 24

### **Risotto mantecato al radicchio e gamberoni**

Italian Rice "Risotto" in a Parmesan cheese and braised radicchio sauce topped with pan seared jumbo shrimp  
\$ 32



### **Pappardelle ai funghi misti**

Homemade pappardelle pasta in a mixed mushroom sauce  
\$ 28

### **Dentice al vino bianco con patate e fagiolini**

Pan seared filet of red snapper in a white wine sauce served with saffron flavored boiled potato and sautéed string beans  
\$ 42

### **Tagliata con patate fritte Toscane**

Grilled and sliced New York steak topped with crystal of sea salt and extra virgin olive oil served with Tuscan fries  
\$ 38

### **Gelato & Sorbetto**

Strawberry Yogurt Gelato  
Salty Caramel Gelato  
Raspberry Sorbet  
\$ 10