

DINNER



ANTIPASTI

- ZUPPA ALLA FRANTOIANA** thirty vegetable and cannellini bean soup 11
- INSALATA MISTA** mesclun, shaved root vegetables, pecorino cheese 11
- IMPORTED MOZZARELLA DI BUFALA** tomatoes alla 'Caprese' 17 or with prosciutto san daniele 19
- ANTIPASTO TOSCANO** Tuscan salumi, crostini, pecorino, cured vegetables 16/26
- INSALATA ROMANA** romaine, caesar dressing, parmigiano-reggiano, anchovie knots 14
- INSALATA DI RUCOLA** arugula, endive, apples, bacon, blue cheese croquette 14
- TONNO CRUDO** tuna tartar, sweet chili oil, avocado tapenade, orange, raddish 18/28
- POLPO ALLA BRACE** grilled octopus, fennel, artichoke, tomato, pine nuts, basil vinaigrette 22
- FRITTO MISTO** fried baby calamari, shrimp, zucchini 16/26
- CARPACCIO DI MANZO** beef carpaccio, parmigiano reggiano, arugula 19

PRIMI

- RAVIOLI DI MAMMA EGI** ricotta di bufala, spinach ravioli, butter, sage 17/25
- AGNOLOTTI DI ZUCCA** pumpkin agnolotti, brown butter, recioto reduction, sage, amaretto crumble 21/28
- CHITARRA** home made spaghetti, fresh tomato sauce, basil 17/25
- SPAGHETTI ALLE VONGOLE** clams, garlic, white wine or alla 'Casino', jalapeno, pancetta, bread crumbs 22/29
- RISOTTO AI FRUTTI DI MARE** seafood and saffron 22/29
- PAPPARDELLE CON SUGO D'ANATRA** duck ragù, green apple, parsnip 19/28
- ORECCHIETTE** sausage, broccoli rabe 18/28
- TAGLIATELLE ALLA BOLOGNESE** meat ragù 19/28
- PASTA DUO** 29

We proudly pour
Extra Virgin Olive Oil
from Castellare di
Castellina/ Tuscany

All of our pastas are house made

Vegetarian dishes available upon request

Split charge \$2

If you have sensitivities to certain foods due to allergies, or for any reason, please ask your waiter for dish ingredients.

EXECUTIVE CHEF MICHAEL GALATA



SECONDI

BRANZINO Mediterranean sea bass baked in a spiced salt crust or grilled with roasted vegetables 33

ORATA AL' AQUA PAZZA braised vegetables, Tuscan herbs 33

CACCIUCCO Tuscan fish stew of prawns, calamari, octopus, monkfish, clams, mussels 31

GAMBERONI PIETRASANTA 34

POLLO Tuscan brick pressed chicken, cipolline onions, roasted potatoes, swiss chard 28

SPEZZATINO DI CINGHIALE wild boar stew, roasted root vegetables, creamy polenta 26

SCALOPPINE DI VITELLO ALLA 'SIRIO' milk fed escalope of veal, white wine, artichokes, broccolini, mushrooms 32

COSTOLETTA DI VITELLO ALLA MILANESE milk fed veal chop, pounded and breaded, arugula and tomato salad 45

COSTOLETTA DI VITELLO milk fed veal chop, polenta pasticciata, brussel sprouts 47

TAGLIATA ALLA TOSCANA marinated skirt steak, arugula, cipolline onions, parmigiano 29

TABLE SIDE (FOR TWO)

RED SNAPPER ALL'ISOLANA oven roasted with potatoes, onions, cherry tomatoes, capers, artichokes, oregano 29pp

TURBOT ALL'ISOLANA with potatoes, onions, cherry tomatoes, capers, artichokes, oregano 42pp

FRACOSTA DI MANZO ALLA GRIGLIA rib eye steak, tuscan roasted potatoes, sautéed broccoli rabe 45 pp

AI FERRI (THE GRILL)

Grilled with a touch of Extra Virgin Olive Oil

CHICKEN PAILLARD 27

SALMON 29

JUMBO SHRIMP 33

VEAL CHOP 39

CONTORNI (SIDE DISHES)

Broccoli rabe 8

Tuscan roasted potatoes 7

Artichokes 9

Brussel sprouts with pancetta 9

Sautéed spinach 8

Cannellini beans all'uccelletto 9

Fricassee of wild mushrooms 12

LE PIZZE

Margherita 18

Pizza 'Pazza' 22

Napoletana 19

Sausage and arugula 19

Pizza with prosciutto, arugula and cherry tomatoes 23

Pizza with coppa, artichokes, basil, mozzarella 23