

ANTIPASTI

Calamari

Crispy Fried Calamari,
Served with Roasted Garlic
Tomato Sauce 19.95

Bruschetta Mista

Baked Goat Cheese, Served
with Grilled Crostini,
Oil Cured Olives, Diced
Tomatoes and Fresh
Mozzarella Cheese 16.95

Melanzane alla Parmigiana

**V* Lightly Breaded Layered
Eggplant, Parmesan and
Fresh Ricotta Cheese, Topped
with Melted Mozzarella,
Tomato Basil Sauce 16.99

Salsiccia e Pepperoni **GF*

Italian Sausage and Roasted
Peppers, Served Over Soft
Mascarpone Polenta 17.50

Arancini Ripieni

Homemade Saffron Risotto
Balls Filled with Italian Brie,
Fontina Cheese and Peas,
Over Tomato Basil Sauce,
Shaved Pecorino 16.99

Polpo e Gamberi **GF*

Grilled Marinated Octopus
and Shrimp, Yukon Potatoes,
Roasted Bell Peppers, Green
Beans, Extra Virgin Olive Oil
Fresh Mint 23.95

Taleggio al Forno

Baked Italian Brie Puff
Pastry, Amaretto-Apricot
Sauce, Fresh Granny Smith
Apple 17.95

PIZZE

Pizza Margherita **V*

Fresh Mozzarella, Roasted
Tomatoes, Fresh Basil 17.99

Pizza Contadina

Roasted Chicken, Fontina
Cheese Tomatoes, Garlic,
Baby Arugula 18.95

Pizza Montanara

Fontina Cheese, Prosciutto di
Parma, Mushrooms, Drizzled
with Truffle Oil 19.95

Pizza con Salsiccia

Provolone Cheese, Marinara
Sauce, Crumbled Tuscan
Sausage, Roasted Red
Peppers 18.50

INSALATE

Caprese **GF*

Sliced Tomatoes,
Fresh Mozzarella,
Roasted Red Peppers,
Fresh Basil, E.V.O.O.
Aged Balsamic 14.95

Gorgonzola **GF*

Organic Field Greens,
Gorgonzola Dolce,
Fresh Granny Smith
Apple, Caramelized
Walnuts, Raspberry
Vinaigrette Dressing
11.99

Casalinga **GF*

Organic Field Greens
with Oil Cured Olives,
Peppers, Tomato,
Ricotta Salata,
Cucumber, Red Wine
Vinaigrette Dressing
10.95

Cesare

Hearts of Tender
Romaine "A La Caesar"
with Anchovies and
Focaccia Crostini 13.95

PASTA

Linguine con Prosciutto di Parma

Linguini Spooled Inside
a Fresh Wheel of
Parmesan Cheese
with Prosciutto di
Parma, Peas, and Fresh
Basil 26.50

Radiatori del Mezzadro

Radiator Shaped Pasta
with Roasted Chicken
Breast, Broccoli, Red
Peppers and Roasted
Garlic Cream Sauce
26.95

Campanelle con Gamberi

Bell Shaped Pasta with
Shrimp, Baby Spinach
and Tomatoes,
Chive Cream Sauce
27.99

Penne Estivo **V*

Penne Pasta, Crushed
Tomatoes, Roasted
Eggplant, Red Peppers,
Garlic, Basil, E.V.O.O.,
Topped with Shaved
Ricotta Salata 24.99

Gemelli alla Bolognese

Twisted Shaped Pasta
with our Homemade
Slow Cooked
Bolognese Meat Sauce
of Veal, Beef and Pork
Ragu 25.99

Orecchiette con Salsiccia

Little Ear Shaped
Pasta with Crumbled
Tuscan Sausage Ragu,
Baby Spinach, Tomato
Cream Sauce 26.95

Linguini con Manzo Brasato

Linguini Pasta, Braised
Boneless Beef Short
Ribs, Baby Spinach,
Wild Mushroom,
Marsala Sauce 26.99

Pappardelle con Anatra

House Made Wide
Ribbon Shaped Pasta,
Braised Duck Ragu,
Ricotta Salata, Fresh
Herbs, E.V.O.O 28.95

*Gluten Free Pizza and Pasta
Available Upon Request ~ add 1.50*

TUSCAN STEAK HOUSE

Bistecca ai Ferri *GF
Grilled 16oz. Rib-Eye Steak
Served with Corn Souffle and
Roasted Cherry Tomatoes,
Barolo Reduction Sauce 48.99

Filetto di Manzo *GF
Grilled 9oz Beef Tenderloin Filet
Mignon with Soft Mascarpone
Polenta and Marsala Wine
Reduction 46.99

CARNE, PESCE E POLLAME

Pollo alla Parmigiana
Breaded Chicken Breast "Parmigiana
Style", Topped with Melted Provolone
Cheese, Tomato Basil Sauce, Served
with Linguini Pasta 28.99

Vitello alla Piccata
Grass Fed Thinly Sliced Veal
Scaloppine with Sauteed Baby
Spinach, Capers, Corn Souffle,
Lemon-Butter Sauce 35.99

Ossobuco d'Agnello *GF
Braised Bone-In Lamb Osso Bucco,
Mascarpone Polenta, Sauteed
Spinach, Chianti Red Wine Reduction
34.99

Melanzane alla Parmigiana *V
Lightly Breaded Layered Eggplant,
Parmesan and Fresh Ricotta Cheese,
Topped with Melted Mozzarella,
Tomato Basil Sauce, Served with
Linguini Pasta 26.50

Frutti di Mare
Shrimp, Scallops, Mussels, Calamari,
Fin Fish, Simmered in White Wine,
with Campanelle Pasta in a Saffron
Tomato Broth, Toasted Ciabatta
39.95

Salmone al Forno
Pan Roasted Canadian Salmon and
Calamari with Sardinian Cous-Cous,
Baby Spinach, Served with Spicy
Tomato Sauce, Toasted Ciabatta
34.99

Pollo alla Marsala
Chicken Tenderloin Breast,
Wild Mushrooms, Garlic Mashed
Potatoes, Marsala Wine Sauce 29.95

Risotto con Filettino *GF
Organic Aged Arborio Rice, Diced
Filet Mignon, Saffron, Mushroom,
Baby Spinach, Crispy Onion Ring,
Roasted Cherry Tomatoes,
Red Wine Reduction Sauce 38.95

Maiale alla Valdostana
Bone-In Pork Chop, Stuffed with
Prosciutto Di Parma, Fontina Cheese
and Sage, Lightly Breaded,
Pan Roasted with Bell Peppers,
Roasted Potatoes, Parmigiano,
Garlic, Organo, Roasemary,
Extra Virgin Olive Oil 34.99

Costolette di Manzo *GF
Braised Beef Boneless Short Ribs,
Mashed Potatoes, Caramelized
Carrots, Barolo Reduction 34.95

Corn Souffle / Mascarpone Polenta / Roasted Potatoes / Mashed Potatoes
Grilled Asparagus / Sauteed Spinach / Spicy Broccoli / Sauteed Mushroom

All Sides 8.95

*GF (Gluten-Free) *V (Vegetarian) **Dietary Restrictions Received With Enthusiasm

***Most Items Can Be Adjusted To Gluten-Free