



## APPETIZERS

### SOUP OF THE DAY

Chef David's daily creation 6

### PEI MUSSELS

sautéed in garlic and olive oil with fresh basil, finished with a zesty red sauce or white wine sauce 9

### FATTORIA

an array of cured meats and artisan cheeses with olives, house-cured pickled vegetables and Tuscan flat bread 14

### CARPACCIO

seared beef tenderloin with cabrales cheese, oven roasted tomatoes and charred spring onions, finished with sweet paprika oil 12

### POMEGRANATE AND ORANGE SALAD

spring mix tossed with pomegranate seeds and orange segments, finished with aged sherry vinaigrette 6

### ITALIAN WEDGE

romaine heart with crispy pancetta, hard cooked egg and grape tomatoes, with Gorgonzola vinaigrette 7

### FRIED CALAMARI

lightly breaded and crispy, with garlic and anchovy aioli 10

### TUFFO MAGRO

mashed chickpeas and cannellini beans, with diced tomatoes, roasted garlic and olives 8

## SIDES

SAUTEED SPINACH .....	5
CANNELLINI BEANS WITH TUSCAN KALE .....	5
GARLIC & OLIVE OIL .....	4
SMASHED POTATOES .....	5
RISOTTO .....	5
LINGUINE POMODORO .....	5
CHARGRILLED CHICKEN .....	4
CHARGRILLED SHRIMP .....	6

## ENTREES

### HOUSE MADE RICOTTA GNUDI

tossed with pomodoro sauce and fresh basil 15

### ORECCHIETTE

with sautéed Tuscan kale in garlic and olive oil, finished with toasted seasoned breadcrumbs 15

### CRISPY PORK BELLY AND WILD MUSHROOM RISOTTO

with house made asiago crema 16

### PENNE ALLA VODKA

tossed in a rich tomato and vodka cream sauce 15

### SHRIMP AND CANNELLINI BEANS

sautéed in garlic and olive oil with fresh thyme, tossed with linguine, finished with anisette tomato broth. 20

### CHARGRILLED WILD CAUGHT SALMON

over asparagus risotto and finished with house made pickled red onions 20

### PAN SEARED COD

atop chickpea and spinach ragout, in saffron and paprika broth 22

### HERITAGE PORK CHOP

atop smashed potatoes, with chargrilled asparagus, finished with fresh apricot and cherry mostarda 19

### PAN ROASTED CAULIFLOWER

atop saffron couscous, with roasted eggplant and tomato 16

### HONEY BALSAMIC BRAISED SHORT RIBS

served with root vegetables and cabrales smashed potatoes 17

### PAN SEARED SCALLOPS

with Tuscan kale couscous and roasted pepper aioli 26

### ZUPPA DE PESCE

shrimp, scallops, mussels, clams, cod and calamari, served with linguine 27

### DUCK BOLOGNESE

slow simmered Long Island duck with tomatoes and herbs, tossed with fresh papardelle 18

### HERB ROASTED HALF CHICKEN

served with risotto and spinach, finished with roasted tomatoes and capers in a garlic white wine sauce 17

### PAN ROASTED STRIP STEAK

with smashed potatoes, chargrilled asparagus, finished with romesco sauce 22

## DRINKS

SPARKLING/STILL ITALIAN WATER .....	4
SPARKLING ITALIAN SODA .....	3
ESPRESSO .....	3
COFFEE .....	2

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS AND/OR ALLERGIES.