



Antipasti, Minestre & Insalate

Pappa al Pomodoro *Tuscan Tomato Bread Soup with Basil & Extra Virgin Olive Oil* 15.00

Zuppa di Porri & Patate *Potato & Leeks Soup with Padano Cheese Gratin* 16.50

Indivia & Pere *Endive Salad with Pears, Walnuts & Pecorino Cheese in a Lemon Dressing* 17.00

Panzanella *Romaine with Tomato, Cucumber, Basil, Onions & Crouton in a White Vinegar Dressing* 16.00

Insalata Dei Medici *With Chopped Beets, Carrots, Zucchini & Potatoes Tossed in Balsamic Vinegar and Basil* 18.00

Gamberi e Calamari Fritti *Semolina fried Calamari & Shrimp over Salad with Tomato & Basil* 23.50

Cozze al Burro *Steamed Mussels out of the Shell in Butter, Garlic & Parsley with toasted Bread* 22.00

Pancetta di maiale *Crispy Pork Belly served with Semolina Gnocchi and Caramelized Onions* 26.00

Crostini di Salsiccia e Stracchino *Crostini with Italian Sausage & Stracchino Cheese Gratin* 20.50

Polpo alla Griglia *Grilled Octopus served over Toasted Bread with roasted Tomato & White Beans Puree* 27.50

Sformato Di Spinaci *Spinach Souffle' In A Light Tomato & Basil Coulis & Parmesan Cheese* 23.00

Polenta Con Fonduta *Corn Mousse Polenta With Cheese Fondue & Black Truffle* 26.00

Suppli' di Riso *Rice Croquettes with Mozzarella served with a Tomato Basil Coulis* 19.50

Melanzane e Scamorza *Thinly sliced grilled Eggplant with Herbs & melted smoked Mozzarella* 19.50

Pasta

Pappardelle al Pepolino *Pappardelle with Pepolino Tomato Sauce & fresh Thyme* 28.00

Fusilli alla Zucca *Homemade Fusilli with Butternut Squash & Ricotta Cheese* 29.50

Malfatti Burro e Salvia *Spinach & Ricotta Gnocchi (Gnudi) in Butter, Sage & Padano Cheese* 29.50

Linguine Nere di Mare *Homemade Squid Ink Black Linguine with mixed Seafood & spicy Tomato Sauce* 32.50

Farrotto del Di *(like risotto)*

Ravioli al Pomodoro e Basilico *Homemade Spinach & Ricotta Ravioli with Tomato & Basil* 28.50

Maltagliati al Ragu' di Vitella *Homemade Maltagliati with Veal Ragu'* 31.00

Fettuccine al Coniglio *Homemade Fettuccine with braised Rabbit & slow oven roasted Tomato* 32.00

Spaghettoni Chitarra al Pomodoro *Squared Homemade Spaghetti with fresh Tomato & Basil* 28.00

Pappardelle al Cinghiale *Homemade Pappardelle with Wild Boar Ragu'* 33.00

Secondi

Polpettine di Vitella *Veal & Ricotta Meatballs in a light Tomato, Garlic & Basil Coulis served with Vegetables* 35.00

Pollo Alla Buco *Pan Seared Chicken Breast With Pears, Melted Pecorino Cheese in a Red Wine Reduction* 34.00

Straccetti di Agnello *Thinly sliced Sauteed Lamb served over Polenta with Mushroom* 39.50

Tagliata Di Manzo *Sliced Striploin With Crispy Garlic & Rosemary Served with a Potato & Olives Tortino* 60.00

Baccala' Ai Porri *Sauteed Codfish With Braised Leeks & White Wine Over Yukon Potatoes* 43.00

Branzino al Forno *Roasted Branzino Filet with Rosemary served with sauteed mixed Vegetables* 45.00

To cover the cost of processing, a 3% fee will be added to all credit card payments. Thank you for your understanding!