



Menu #1

\$55

INSALATA MISTA

SPRING MIXED SALAD, ROASTED BELL PEPPERS, PINE NUTS, GOAT CHEESE IN A BALSAMIC DRESSING

OR

INSALATA DI CESARE

TRADITIONAL CAESAR SALAD

Pasta Combination

Served Individually:

GNOCCHI PESTO

POTATO DUMPLINGS WITH PESTO SAUCE

RAVIOLI DI SPINACI E RICOTTA

HOMEMADE RAVIOLI, FILLED WITH SPINACH AND RICOTTA CHEESE, IN A PORCINI MUSHROOM SAUCE

PENNE POMODORO E BASILICO

PENNE PASTA IN OUR POMODORO SAUCE

Main Course

Choice of:

POLLO PICCATA SAUTÉED CHICKEN BREAST IN A LEMON CAPERS SAUCE.

SERVED WITH SAUTÉED SPINACH AND ROSEMARY POTATOES.

BRANZINO ALLA LIVORNESE FILET OF SEA BASS SAUTÉED WITH CHERRY TOMATOES AND

KALAMATA OLIVES. SERVED WITH SPINACH.

TAGLIATA DI MANZO

SLICED PRIME NEW YORK STEAK TOPPED WITH BABY ARUGULA AND SHAVED PARMESAN CHEESE.



Menu #2

\$65

Served Family style:

CALAMARI FRITTI AND BRUSCHETTA

CALAMARI AND VEGETABLES LIGHTLY FLOURED AND FRIED SERVED WITH MARINARA SAUCE
TOASTED CIABATTA BREAD TOPPED WITH FRESH CHOPPED TOMATOES, BASIL AND GARLIC

Choice of:

INSALATA DI ARUGULA

ARUGULA SALAD WITH PARMESAN CHEESE

OR

INSALATA DI CESARE

TRADITIONAL CAESAR SALAD.

Pasta Combination

TORTELLINI DI GAMBERETTI

HAND CRAFTED TORTELLINI STUFFED WITH SHRIMP IN A VODKA PINK SAUCE WITH JUMBO CRAB MEAT

GNOCCHI PESTO

POTATO DUMPLINGS WITH PESTO SAUCE

ORECCHIETTE ALLA BOSCAIOLA

ITALIAN SAUSAGE AND MUSHROOMS IN A WHITE WINE SAUCE

Main Course - Choice of:

SALMONE ALLA GRIGLIA

GRILLED SALMON SERVED WITH LEMON CAPERS SAUCE AND STEAMED BROCCOLI

TAGLIATA

SLICED PRIME NEW YORK STEAK WITH PORCINI MUSHROOMS ROASTED POTATOES AND SPINACH

POLLO PICCATA

SAUTÉED CHICKEN BREAST IN A LEMON CAPERS SAUCE. SERVED WITH SPINACH AND ROASTED POTATOES.



Menu #3

\$75

Served family style:

BURRATA E CALAMARI FRITTI

CREAMY MOZZARELLA WITH ROASTED BELL PEPPERS AND FRIED CALAMARI WITH MARINARA SAUCE

Choice of:

INSALATA DI CESARE

TRADITIONAL CAESAR SALAD

OR

INSALATA DI BARBABIETOLA

SPRING MIXED SALAD, BEETS, GORGONZOLA CHEESE AND WALNUTS.

Tris of pasta

RISOTTO AI FUNGHI PORCINI

RISOTTO WITH PORCINI MUSHROOMS

GNOCCHI AL PESTO

POTATO DUMPLINGS WITH PESTO SAUCE

FARFALLE ALLA VENEZIANA

WITH CHICKEN BREAST AND SUN-DRIED TOMATOES IN A PINK SAUCE

Main Course

Choice of:

FILETTO DI MANZO

SLICED FILET MIGNON SERVED WITH PORCINI MUSHROOM SAUCE SPINACH AND POTATOES

BRANZINO ALLA LIVORNESE

MEDITERRANEAN SEA BASS WITH HEIRLOOM CHERRY TOMATOES, KALAMATA OLIVES, AND SPINACH

POLLO PARMIGIANA

BREADED CHICKEN BREAST, MELTED MOZZARELLA CHEESE, AND MARINARA SAUCE.

SERVED WITH ROSEMARY POTATOES AND SAUTÉED SPINACH



Menu #4

\$95

Served Family Style:

MELANZANA PARMIGIANA AND CALAMARI FRITTI
EGGPLANT SOUFFLÉ, STUFFED WITH FRESH MOZZARELLA AND FRIED CALAMARI

Choice Of:

INSALATA DI CESARE
TRADITIONAL CAESAR SALAD

OR

CAPRESE
FRESH BUFFALO MOZZARELLA AND SLICED HEIRLOOM TOMATOES

Pasta Combination

RISOTTO PORCINI E TARTUFO
RISOTTO WITH PORCINI MUSHROOM AND TRUFFLES

LOBSTER RAVIOLI
STUFFED WITH LOBSTER MEAT IN A VODKA PINK SAUCE

Main Course

Choice Of:

BRASATO TOSCANO
24-HOURS BRAISED LAMB SHANK, TUSCAN STYLE SERVED OVER PARMIGIANO CHEESE RISOTTO

GRIGLIATA DI PESCE
MIXED GRILLED SEAFOOD (SALMON BRANZINO & LANGOUSTINE) SERVED WITH SAUTÉED SPINACH

POLLO AL MARSALA
SAUTÉED CHICKEN BREAST IN A MARSALA WINE SAUCE SERVED WITH ROASTED POTATOES AND SPINACH