



Chef Gianni's Signature Antipasti – Appetizers

Melanzane alla Parmigiana \$ 10

Eggplant Parmigiana: oven baked layers of eggplant, tomato sauce, Italian buffalo milk mozzarella and Parmigiano cheese

Salsicce di vitella con fagioli all'uccelletto \$ 10

Housemade veal sausages with cannellini beans sautéed in a light tomato sauce

Gamberetti saltati con asparagi bianchi \$ 12

Fresh shrimp sautéed with asparagus and cherry tomatoes

Antipasti

Insalata con rucola e Parmigiano Reggiano \$ 9

Salad with arugula lettuce, Parmigiano Reggiano cheese, and Posta Tuscan extra virgin olive oil

Polpette toscane \$ 8

The Betti family Tuscan meat balls served with tomato sauce

Insalata Caprese: mozzarella di bufala, pomodori pachini e basilico \$ 10

Caprese salad: Italian buffalo milk mozzarella, cherry tomatoes, basil, and Posta Tuscan extra virgin olive oil

Bruschette con pomodori freschi e basilico \$ 6

Bruschette with fresh tomatoes, basil and Posta Tuscan extra virgin olive oil

Finocchiona e Coppa dei Betti con Pecorino Toscano e Parmigiano Reggiano \$13

The Betti Family air dried cured Tuscan salamis, Tuscan Pecorino and Parmigiano Reggiano

20% Gratuities for parties of 8 and more

Book your next dinner party in our Private Dining Room.



Chef Gianni Signature Pasta dishes

Ravioli al ragù toscano \$ 11 Appetizer / \$ 18 Main Course
Spinach and ricotta cheese ravioli with traditional Tuscan meat sauce

Farfalle all'aragosta \$ 17 Appetizer / \$ 27 Main Course
Bow tie pasta with fresh Maine lobster sautéed in a white wine and extra virgin olive oil sauce

Paste e Risotti

Spaghetti al pomodoro \$ 9 Appetizer / \$ 15 Main Course
Spaghetti with the Betti Family Tuscan tomato sauce

Ravioli al burro e salvia \$ 10 Appetizer / \$ 17 Main Course
Spinach and ricotta cheese ravioli with house made butter and sage sauce

Bow tie alla polpa di granchio \$ 17 Appetizer / \$ 25 Main Course
Bow tie pasta with jumbo lump crab meat, sautéed in a white wine and extra virgin olive oil sauce

Risotto del giorno \$ Market
Risotto of the day made with fresh seasonal ingredients

***Any of the above pasta can be made with Tuscan tomato sauce**

Soups

Minestrone di verdure \$ 6
Tuscan seasonal vegetable soup

Minestra del giorno \$ Market
Soup of the Day – Ask your server for our daily offering



Chef Gianni's Signature Secondi Piatti

Lombatine d'agnello "scottadito" \$ 27

Grilled rack of lamb marinated with rosemary infused extra virgin olive oil and sautéed vegetables

Filetto di branzino al forno con verdure di stagione \$ 30

Oven baked filet of sea bass, served with fresh seasonal vegetables

Scaloppine di vitella con salsa al limone e capperi \$ 25

Veal Piccata: scaloppini in a lemon caper sauce with sautéed vegetables

* All Signature dishes listed above are offered subject to ingredients' availability.

Secondi Piatti

Petto di pollo marinato all'aceto balsamico con radicchio e patate arrosto \$ 18

Grilled chicken breast marinated with balsamic vinegar, served with radicchio lettuce and oven roasted potatoes

Filetto di manzo all'aceto balsamico \$ 28

Beef filet mignon sautéed with a balsamic vinegar reduction

Ossobuco alla toscana \$ 27

Veal shank braised in the traditional Tuscan way

Tagliata di manzo con rucola \$ 28

Prime beef rib eye steak, grilled to perfection and sliced on top of arugula lettuce

Bisteca di maiale alla griglia con verdure di stagione \$ 19

Grilled pork chop, served with sautéed seasonal vegetables and oven roasted potatoes

Salmone con salsa al burro bianco \$19

Pan seared salmon in a white butter sauce, served with mashed potatoes and asparagus

Contorni – Side dishes

Mista con rucola, radicchio e romana, olio e.v. e balsamico \$ 5

Mixed salad with chopped arugula, radicchio and romaine, and aged balsamic vinaigrette

Aparagi al vapore con olio extra vergine d'oliva toscano \$ 6

Steamed asparagus with Posta Tuscan extra virgin olive oil



Pizze

Pizza Margherita con mozzarella di bufala \$ 12

Pizza with Italian buffalo milk mozzarella and tomato sauce

Pizza con prosciutto San Daniele \$ 14

Pizza with tomato sauce and mozzarella topped with San Daniele prosciutto

Small Bites Dinner Menu

Antipasti – Small Bites Serving

Salsicce di vitella con fagioli all’uccelletto \$ 6 Small Bites

Homemade veal sausages with cannellini beans sautéed in a light tomato sauce

Insalata con rucola e Parmigiano Reggiano \$ 6 Small Bites

Salad with arugula lettuce, Parmigiano Reggiano cheese, and Posta Tuscan extra virgin olive oil

Polpette toscane \$ 6 Small Bites

The Betti family Tuscan meat balls served with tomato sauce

Secondi Piatti – Small Bites Serving

Filetto di branzino al forno con verdure di stagione \$ 19 Small Bites

Oven baked filet of sea bass served with fresh seasonal vegetables

Lombatine d’agnello “scottadito” \$ 16 Small Bites

Grilled rack of lamb marinated with Posta Tuscan rosemary extra virgin olive oil and sautéed vegetables

Scaloppine di vitella con salsa al limone e capperi \$ 14 Small Bites

Veal Piccata: scaloppini in a lemon caper sauce with sautéed vegetables

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Dolci, frutta e formaggi

Dolci del giorno \$ 7

Ask your server about our daily dessert specials

Panna cotta con salsa ai frutti di bosco \$ 7

Fresh cream pudding with wild berry sauce

Mousse al cioccolato \$ 7

Chocolate mousse

Semifreddo al torrone \$ 7

Nougat ice cream cake

Tortino cioccolato con gelato alla vaniglia \$ 7

Warm soft center chocolate cake with vanilla ice cream

Frutta di stagione \$ 7

Fresh seasonal fruit

Parmigiano Reggiano \$ 9

Parmigiano Reggiano: simply the best Italian cheese

Pecorino Toscano \$ 9

Pecorino: the traditional sheep's milk cheese from Tuscany

***Illy* espresso \$ 3**

Cappuccino with *illy* coffee \$ 4

Italian Gourmet Gifts

Tuscan extra virgin olive oil San Jacopo Pasquini, 0.5lt. Bottle \$ 18

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