



ANTIPASTI 7

Antipasti Misti

Imported Italian meats, grilled & roasted vegetables, olives, Calabrian peppers

AVAILABLE OPTIONS

Small: \$24.00

Large: \$34.00

Mozzarella di Bufala

Buffalo mozzarella, tomato, basil

\$24.00

Polpo Arrosto

Wood roasted octopus, fingerling potatoes, saffron aioli, Calabrian chili paste, frisée

\$26.00

Fritto Misto di Mare

Crispy fried shrimp, squid, zucchini, fennel, lemon

\$26.00

Crudo do Tonno*

Sliced raw Ahi tuna, extra virgin olive oil, lemon zest, capers, chili slices, microgreens

\$22.00

Carpaccio di Manzo*

Thinly sliced prime beef tenderloin, shaved cremini mushrooms, black truffle aioli, arugula, parmesan

\$23.00

Fegatini di Pollo

House made chicken liver pate, onion marmalade, Carta di Musica, fried shallots

\$20.00

INSALATA 3

Insalatina

Assorted greens, cucumber, radish, tomatoes, sherry vinaigrette

\$12.00

Sette Vegetali

Seven chopped vegetables, balsamic vinaigrette, shaved Parmesan Reggiano

\$14.00

Barbabietole

Roasted beets, aged goat cheese, frisée, spiced pecans, apple-maple vinaigrette

\$15.00

CONTORNI 4

Patate alla Toscana

Tuscan fries, herbs, onions, Parmesan, truffle aioli

\$12.00

Spinaci

Sautéed baby spinach

\$14.00

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| Cavolini | \$14.00 |
| Roasted Brussels sprouts | |
| Rapini | \$14.00 |
| Sautéed rapini, garlic, pepperoncino | |
| PIZZA 3 | |
| Margherita | \$24.00 |
| Tomato, basil, Fiore di Latte | |
| Funghi e Gorgonzola | \$25.00 |
| White pizza, gorgonzola, forest mushrooms | |
| Diavola | \$26.00 |
| Tomato, Fiore di Latte, spicy salami | |
| PASTA 9 | |
| Gnocchetti | \$25.00 |
| Potato gnocchetti, tomato sauce, ricotta | |
| Ravioli di Bietole | \$26.00 |
| Swiss chard-ricotta-Parmesan filled, brown butter, sage, pancetta | |
| Penne all 'Arrabbiata' | \$25.00 |
| Eggplant, spicy tomato sauce | |
| Taglilini Neri | \$30.00 |
| Squid ink pasta, mixed seafood, rapini, herbed bread crumbs | |
| Spaghetti alle Vongole | \$34.00 |
| Manilla clams, garlic, parsley, pepperoncino | |
| Tagliatelle Bolognese | \$27.00 |
| House made pasta, Chef Eric's Tuscan style meat ragú | |
| Rigatoni alla Buttera | \$27.00 |
| House made fennel sausage, sweet peas, tomato, parmesan, cream | |
| Pappardelle ai Coniglio | \$32.00 |
| House made wide pasta, rabbit ragú | |
| Risotto del Giorno | \$28.00 |
| Aged Carnaroli rice of the day | |
| SECONDI 8 | |
| Melanzane Parmigiana | \$28.00 |
| Baked eggplant Parmigiana style | |

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| Branzino al Forno | \$46.00 |
| Whole Mediterranean sea bass, wood roasted, Ligurian olive oil | |
| Cacciucco Livornese | \$44.00 |
| Spicy Tuscan seafood stew, crostini | |
| Petto di Pollo Ripieno | \$36.00 |
| Semi-boneless chicken breast, fontina-mushroom-thyme filled, Swiss chard, pan reduction | |
| Saltimbocca di Vitello | \$44.00 |
| Veal medallions with prosciutto & sage, rapini, soft polenta, wine-shallot sauce | |
| Maiale alla Milanese | \$34.00 |
| Crispy breaded pork chop, arugula, grape tomatoes | |
| Bistecca Toscana* | \$66.00 |
| 14 oz Piedmontese beef NY strip, wood roasted, Tuscan fries, truffle aioli | |
| Fiorentina* | \$160.00 |
| Wood roasted 40 oz prime dry aged beef porterhouse, arugula [for two, sliced tableside] | |

COCKTAILS 11

Italian 75

Roku Gin, Prosecco, Lemon Juice, Simple Syrup

Mule

Janoka Vodka, Ginger Beer, Lime Juice

Melagrana

Ketel One Citron, Cointreau, Pomegranate, Lemon

Italian Manhattan

Maker's Mark Bourbon, Averna, Sweet Vermouth

Espresso Martini

Effen Vodka, Espresso, Kahlua, Baileys

Old Fashioned

Knob Creek Bourbon, Bitters, Orange, Cherry

Limoncello-Mezcal Margarita

Limoncello, Mezcal, Triple Sec, Lime Juice

Negroni Classico

Tanqueray Gin, Campari, Sweet Vermouth

Negroni Sbagliato

Campari, Sweet Vermouth, Prosecco

Bellini

Prosecco, Peach Puree

Aperol Spritz

Aperol, Prosecco, Soda, Orange Garnish

FRIZZANTE 2

Prosecco, Le Pianure NV Brut \$18.00

Prosecco, Le Pianure Lunetta NV Brut Rosé \$18.00

BIANCHI 5

Gavi, Ca'Adua Fontanasa 2024 \$15.00

Vermentino, Cecila 2022 \$16.00

Sauvignon Blanc, Pitars 2023 \$17.00

Pinot Grigio, Cantina Tramin 2024 \$17.00

Chardonnay, St. Pauls 2023 \$18.00

ROSATO 1

Sangiovese, Il Borro 2022 \$16.00

ROSSI 6

Chianti Rufina Riserva, Nipozzano 2021 \$18.00

Pinot Noir, Serafini & Vidotto 2023 \$18.00

Montepulciano Riserva, Valle Reale 2017 \$18.00

Cabernet Sauvignon, Palazzotto, Maculan 2020 \$27.00

Brunello Di Montalcino, Ventolaio 2018 \$35.00

Barolo, Patres 2020 \$32.00

BIRRA 9

Peroni \$8.00

Moretti \$8.00

Dolomiti Rosso \$8.00

Dolomiti Pils \$10.00

Heineken \$7.00

Amstel Light \$7.00

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| Three Floyds Zombie Dust | \$10.00 |
| Revolution Anti-Hero | \$9.00 |
| Heineken Non Alc | \$7.00 |

DESSERTS 7

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| Panna Cotta | \$14.00 |
| Eggless vanilla bean custard, berry sauce, fresh berries | |
| Profiteroles | \$14.00 |
| House baked pastry, vanilla gelato filled, Valrhona chocolate & strawberry sauce | |
| Crostata di Limone | \$14.00 |
| Lemon tart, Italian meringue, berries, pistachios | |
| Cioccolato Fondente | \$14.00 |
| Warm flourless chocolate cake, cappuccino gelato, caramel balsamic sauce. | |
| Biscotti Assortiti | \$10.00 |
| Assorted cookies | |
| Gelati e Sorbetti | \$10.00 |
| House-spun gelato & sorbet | |
| Formaggi | \$14.00 |
| Trio of Italian cheeses, Chef's daily accompaniments. | |