



ANTIPASTO 8

Calamari	\$18.00
fried fresh baby squid with Florentine pomarola dipping sauce	
Prosciutto	\$21.00
24 mo. aged, salt cured ham, cantaloupe melon, warm bread fritters	
Polpette	\$16.00
beef meatballs, Tuscan tomato sauce & parmesan over white polenta	
Salsiccie	\$18.00
house-made fennel pork sausage, cannellini beans, zucchini, wine reduction	
Funghi	\$17.00
sautéed assorted wild mushrooms with parmesan croutonini, wine reduction	
Fettunta	\$16.00
grilled Tuscan toast, garlic, tomato OR cannellini beans	
Capesante	\$25.00
pan seared scallops, wild mushrooms, ricotta gnocchi & parsley butter	
Granchio	\$24.00
pan seared crab cake with crispy prosciutto	

SALADS 5

Caprese	\$22.00
tomato, fior di latte mozzarella, basil, evoo	
Sedano	\$18.00
celery hearts, apple, hazelnuts, lemon vinaigrette	
Panzanella	\$16.00
smokey grilled octopus, arugula, croutons, cucumber &, tomatoes	
Burrata	\$17.00
grilled zucchini ribbons, burrata, parsley breadcrumbs & saba	
Insalatina	\$14.00
Italian greens & fresh herbs, roasted grapes, crispy faro, parmesan shavings	

PRIMI 7

Pappa al Pomodoro	\$14.00
Tuscan tomato, bread soup	
Zuppa di Funghi	\$14.00
Vegetable broth, mixed mushrooms, root vegetables soup	
Rigatoni Strascicate	\$25.00
12 hr Tuscan beef sugo	
Tortelloni	\$26.00
Swiss chard & ricotta filled with European butter & fresh sage	
Cavatelli	\$28.00
squid ink infused pasta with shrimp, sausage and chopped tomato	
Pici al'Algione	\$21.00
thick spaghetti, garlic tomato sauce with basil & whipped ricotta	
Risotto del Giorno	
daily special risotto	

SECONDI 6

Pollo Fritto	\$29.00
Lancaster County crispy fried chicken with steak fries	
Milanese	\$39.00
pan fried, breaded veal with arugula & tomato salad	
Filetto Zingara	\$42.00
beef tenderloin, tomato, red pepper, mushrooms, tuffed polenta timbale	
Merluzzo	\$39.00
fresh Atlantic cod with, diced zucchini pine nut gremolata over cannellini	
Branzino	\$39.00
pan seared Mediterranean sea bass with haricots verts & tomato confit	
Pollo Parmigiano	\$34.00
breaded chicken breast with tomato, basil & mozzarella	

CONTORNI 3

Patate	\$12.00
roasted rosemary potatoes	
Fagioli	\$12.00
stewed cannellini beans with fresh sage	
Bietola	\$12.00
sautéed Swiss chard with garlic & evoo	

DOLCI 4

Tiramisu	\$14.00
lady fingers dipped in espresso, whipped mascarpone & chocolate	
Torta Formaggio	\$14.00
three cheeses cake with walnut crust & strawberry coulis	
Semifreddo	\$14.00
baked meringue layered with vanilla gelato & strawberry mousse	
Gelato e Sobetto	\$14.00
assorted flavors	

DOLCI / DESSERTS 7

Meringata di Cioccolato Amaro Dolce	\$9.00
Chocolate meringue torte, whipped frozen chocolate mousse	
Torta di Formaggio	\$9.00
Walnut-crusted mascarpone cheese cake	
Semifreddo alle Fragole	\$9.00
Semi-frozen meringue with strawberry cream, vanilla gelato	
Tira-Mi-Su	\$9.00
Espresso infused sponge cake layered with mascarpone cream	
Cannoli Farciti	\$9.00
Chocolate dipped, pistachios, ricotta, chocolate nibs	
Gelati alle Creme e Sorbetti di Frutta	\$9.00
Assorted homemade ice creams and fresh fruit sorbets	
Frutti di Bosco	\$10.00
Seasonal berries	

APERITIVI / COCKTAILS 13

Carnevale
Prosecco, house raspberry purée
Bellini
Prosecco, white peach purée, Campari
Sole
Prosecco, limoncello
Cosmopolitano Bianco
Vodka, white cranberry, lime juice

Tè Pomeridiano

Vodka, ice tea, lemon, mint syrup

Estate

Pinot grigio, St Germain, limoncello, soda

Limontini

Limoncello, vodka martini

Apertivo Americano

Cocchi Americano, orange peel, soda

Lamponetta

Vanilla vodka, raspberry puree, triple sec

Rosato Fruttato

Rosé, brandy, seasonal fruit

Sangria Flora

Pinot Grigio infused with fresh summer fruit & Prosecco

Vin Brulè

Warm red wine infused with warm spices and citrus fruits

Meleto

Rum, brandy, apple cider & fresh lemon juice

MAIN 3

Tagliolini al Limone e Piselli

Homemade tagliolini with creamy lemon and spring petite peas

Scaloppe di Vitella con Salsa di Funghi di Bosco

Veal scaloppini lightly sauced with wild mushrooms

Delicata di Ciliegie

Molded cherry mousse with cherry salsa and fresh mint

MAINS 4

Carpaccio di Salmone al'Anice

Thinly sliced anise cured salmon, tarragon aioli, haricot verte, potato & Castelveirano olives

Tortellini alla Panna

Nonna Irma's homemade veal, pork & chicken filled tortellini with parmesan cream

Mare e Monti Sulle Lenticchie

Tuscan "Surf & Turf" – beef tenderloin with green peppercorns and jumbo shrimp on a bed of New Year's lentils

Crostata di Panettone

Panettone pudding tart with bitter orange, chocolate and Chantilly cream

1ST COURSE 3

Misticanza Medicea

Italian greens, watercress, fresh mint, faro, marinated currants & pecorino

Zuppa Maritage

Wedding soup with mini meatballs, escarole & acini di pepe pastina

Polenta Tartufata con Funghi Farciti

Black truffle polenta timbale with wild mushrooms in balsamic reduction

2ND COURSE 3

Risotto d'Aragosta e Prosecco

Imported vialone nano risotto with lobster & sparkling prosecco

Mezzalune di Salmone alla Crema di Gamberetti

"Half moon" salmon stuffed ravioli with shrimp parmesan cream

Gemellini alla Fiesolana

Twisted pasta curls with homemade sausage, mushrooms & tomatoes

3RD COURSE 3

Pollo Saltimbocca

Chicken breast wrapped in prosciutto & fresh sage, potatoes mascé & haricot verte

Sogliola alla Mugnaia

Fillet of Atlantic flounder, lemon butter, white polenta, parmesan carrots

Filetto di Manzo alla Salsa di Mirtilli

Pan seared beef tenderloin with blueberry salsa, forbidden rice & asparagus

4TH COURSE 3

Semifreddo alle Fragole

"Semi-frozen" meringue tart, strawberry mousse, vanilla gelato

Meringata Amaro Dolce

Baked chocolate meringue bombs with chocolate mousse & raspberry coulis

Gelato al "Bacio" Corretto

Chocolate hazelnut gelato, Nocino walnut liquor, chocolate crumble, pizzelle
