

primi piatti

Polpette di Granchio

(Crab Cake)

Roasted pepper
caponata &
basil emulsion

Fritto di Calamari

(Fried Calamari)

Marinara sauce and
lemon garlic aioli

Carpaccio di Manzo*

(Filet Mignon Carpaccio)

Sun-dried tomato &
kalamata olive tapenade

Ravioli Ripieni con Carne Brasata di Manzo

(Homemade Braised Beef Ravioli)

Wild forest mushroom
truffle sauce

Bistecca Tartare*

(Steak Tartare)

Dijon mustard,
capers, parsley, onion,
parmesan cheese, black
pepper vinaigrette &
crispy potato chips

Tonno Crudo*

(Ahi Tuna)

Lemon confit, radish,
tomato & caper

zuppe e insalate

Zuppa di Cipolle

(Tuscan Onion Soup)

Creamy caramelized
onion-leek soup with
garlic croutons &
provone cheese

Minestrone all'Italiana

Classic Italian
vegetable soup

Insalata di Cesare

(Caesar Salad)

Romaine, garlic &
anchovy emulsion with
parmesan cheese
& herb crostini

Italian Tagliare Assortito

(Italian Chop Chop salad)

Cooked egg, vine
ripe tomato, celery,
carrot, radicchio,
romaine, French beans,
cucumber, avocado &
Italian dressing

Pomodoro e

Mozzarella di Bufala

(Bufala Mozzarella and Tomato)

Extra virgin olive oil,
aged balsamic vinegar
& garlic focaccia

Insalata di

Formaggio di Capra

(Goat cheese salad)

Fried goat cheese,
arugula, toasted
pine nuts &
balsamic vinaigrette

pasta

Spaghetti alla Bolognese

Slow braised ground
beef and veal with
tomato, garlic, basil &
parmesan cheese

Pappardelle Alfredo con Aragosta

(Lobster Pappardelle Alfredo)

Pancetta, white wine,
garlic cream sauce &
Italian parsley

Melanzane Parmigiana

Breaded eggplant,
mozzarella, tomato
sauce, fresh basil
& parmesan

Ravioli ai Funghi Selvatici

(Wild Mushroom Ravioli)

Parmesan cream sauce
& white truffle oil

Lasagna con Carne di Manzo e Vitello

(Beef and Veal Lasagna)

Plum tomato,
parmesan, mozzarella
and basil

Risotto allo Zafferano

(Golden Saffron Risotto)

Asparagus, roasted
cherry tomatoes &
parmigiano-reggiano

*\Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

piatti principali

mare / terra

**Branzino Toscano
Grigliato**
Grilled Mediterranean
sea bass

Dentice Rosso
Grilled red snapper

Zuppa di Pesce
Rustic seafood stew

**Spiedino di Capesante
e Gamberi**
Scallop and Shrimp
Brochette

**Bistecca Toscana
"Rib Eye"**
Blackened angus
ribeye steak

Bistecca alla Griglia*
Grilled NY strip steak

**Nodino di Vitello
alla Griglia***
Grilled bone-in veal
chop

**Filetto di Manzo
Rustico***
Filet Mignon

salse

Wild Mushroom Marsala Sauce

Lemon Oregano Vinaigrette

Barolo

Gorgonzola Butter

contorni

Baked Pecorino Mac and Cheese

Roasted Herb Potatoes

Garlic Mashed Potatoes

Grilled Mediterranean Vegetables

Truffled Parmesan Steak Fries

Sautéed Spinach

Qualcosa di Speciale something special

antipasti

Antipasti Board

Shaved sopressata, fennel salami, prociutto di parma, Mortadella, fresh buffalo mozzarella, marinated olives and pesto vegetables; served with grilled filone bread

dry-aged steaks

Savor two cuts of USDA Prime beef unrivaled anywhere in the world. We begin by hand choosing only the finest beef raised in Iowa and Nebraska. Then, we dry-age it for twenty-eight days. The result is the ultimate combination of flavor, tenderness, and aroma.

8 oz Dry -Aged NY Strip* \$8

16 oz Dry -Aged NY Strip* \$15

Charbroiled and butter-basted

18 oz Dry-Aged Porterhouse Steak* \$18

Slow-roasted with herbs and garlic