

ANTIPASTI

Bruschette Miste

Baked Fresh Goat Cheese with Grilled Ciabatta, Oil Cured Olives, Grape Tomatoes and Fresh Mozzarella
9.95

Pere con Mascarpone e Prosciutto
Pears with Mascarpone Cheese Wrapped with Prosciutto di Parma, Black Olives and E.V.O.O
10.95

Polipo, Patate e Fagiolini
Grilled Octopus with Fingerling Potatoes, Bell Peppers, Green Beans with Green Olive Mint Dressing
10.50

Carpaccio di Bue
Thin Sliced Raw Beef Marinated with Lemon juice, Topped with Celery, Cremini Mushroom and Shavings of Parmesan Cheese.
9.25

Melanzane Grigliate con Caprino
Grilled Japanese Eggplant with Red Onion, Vinegar, and Basil Topped with Goat Cheese
8.95

Capesante con Guanciale
Brick Oven Roasted Sea Scallops Wrapped in "Guanciale" with Calabrian Fig Vinaigrette
13.95

Calamari Fritti
Crispy Fried Calamari with Roasted Garlic Tomato Sauce
9.95

Impepata di Cozze
Pan Roasted Mediterranean Mussels with Pinot Grigio, Chile, Lemon Juice and Crushed Black Pepper
9.95

Bruchettone di Tonno
Seared Ahi Tuna with Artichokes and Basil on Grilled Tuscan Bread with Black Olives Tapenade
11.95

Caprese
Slices of Tomato with Fresh Mozzarella, Basil and E.V.O.O
9.75

Salumi e Formaggi
Assorted Sliced Italian Meats and Cheeses
10.95

La Torre di Pisa
A Tasting Of Any Three Antipasti
24.95

INSALATE

Casalinga
Organic Field Greens with Oil Cured Olives, Peppers, Tomato, Red Onion, Ricotta Salata, Cucumber and Red Wine Vinaigrette
5.95

Cesare
Hearts of Tender Romaine "A La" Caesar with White Anchovy Focaccia "Crostini"
6.95

Arancia, Finocchio e Gamberi
Shrimp, Organic Orange with Shaved Fennel Salad, Dill and E.V.O.O
9.95

Spinaci e Caprino
Baby Spinach Salad with Walnuts, Orange Vinaigrette and Crumbled Goat Cheese
6.95

Gorgonzola e Noci
Field Greens, Heirloom Apples, Gorgonzola Cheese and Walnut Vinaigrette
6.95

PASTA

Campanelle con Gamberi e Erba Cipollina
Bell Shaped Pasta with Shrimp, Fresh Spinach and Chive Cream Sauce
16.95

Radiatori del Mezzadro
Radiator-Shaped Pasta with Roasted Chicken Breast, Broccoli, Red Peppers and Roasted Garlic Cream Sauce
15.95

Pasta Neccia alla Maremmana
Homemade Chestnut Flour Tagliatelle with Leeks, Italian Sausage and Tomato
15.95

Bucatini alla Amatriciana
Bucatini with Italian Bacon, Onions, Chile Peppers, Tomato and Pecorino Romano
14.95

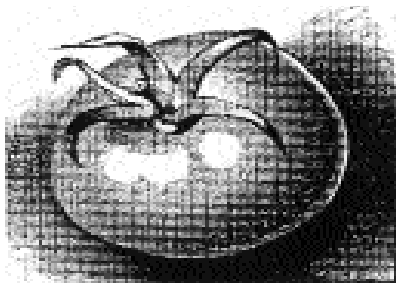
Tortelloni di Pollo con Sugo di Carne
Homemade Tortelloni filled with Chicken and Ricotta served with a Veal Broth Reduction and Parmesan Shavings
18.95

Spaghetti Della Nonna
Spaghetti with Broccoli, Fresh Tomato, Diced Potato, Garlic, Oil and Parmesan
13.95

Garganelli Bolognese
Hand Rolled Pasta Quills with Traditional Meat Sauce
14.95

Linguine con Prosciutto di Parma e Basilico
Linguini with Fresh Basil and "Prosciutto di Parma" Tossed Tableside Inside a Fresh Parmesan Cheese Wheel
16.95

PIZZE



Margherita 9.00

Contadina 9.95

Salsiccia e Peperoni 9.50

Calzone al Gorgonzola 9.75

Marinara 11.95

TUSCAN STEAK HOUSE

Filetto di Manzo

Grilled 10 oz. Beef Filet Served with
Rosemary Garlic Potato and Chianti Wine
Sauce
33.95

Bistecca di Manzo

Grilled 16oz. Beef Rib-Eye with Rosemary
Garlic Potato and Chianti Wine Sauce
29.95

Costoletta di Maiale

Grilled 14 oz. Pork Loin Chop with
Tomato, Onions, Caper Relish and
Sauteed Spinach
19.95

New York New York

Grilled 16oz. New York Strip Steak with
Roasted Rosemary Garlic Potatoes and
Chianti Wine Sauce
31.95

CARNE, PESCE E POLLAME



Frutti di Mare

Shrimp, Scallops, Mussels, Calamari, Simmered with
Traditional Spicy White Wine Tomato Sauce
31.95

Pollo alla Romana

Spit Roasted Farm House Chicken with
Rosemary Roasted Potato with Lemon
and Olive Oil
17.95

Petto di Pollo alla Parmigiana

Breaded Chicken Breast with Linguini and
Tomato Basil Sauce
19.95

Fettine di Vitello Con Capperi e Limone

Nature Fed Veal "Piccata" with Lemon Caper
Butter and Baby Spinach
26.95

Anitra allo Spiedo

Spit Roasted Duck with Asiago Taragna and
Apricot Glaze
19.95

Ossobuco di Agnello

Lamb Osso Buco Served with Mascarpone
Polenta
26.95

Scaloppine di Vitello ai Funghi e Marsala

Veal Scaloppine with Wild Mushroom, Baby
Spinach and Marsala Wine Sauce
27.95

CONTORNI

Sauteed Spinach
Spicy Broccoli

Wild Mushrooms
Mashed Potatoes

Sauteed Asparagus
Seasonal Vegetables

Additional side for \$4.95