

## ANTIPASTI

### *Gamberi in Coppa* "Shrimp Cocktail"

Five Large Shrimp served with  
Two Sauces  
17.95

### *Vongole Ripiene al Forno*

Baked Clams Stuffed with Herb  
Parmesan Pancetta Breading  
Half 10.95, Full 18.95

### *Bruschetta Mista*

Baked Fresh Goat Cheese with  
Grilled Ciabatta, Oil Cured Olives,  
Tomatoes and Fresh Mozzarella  
13.95

### *Pera con Prosciutto e Mascarpone*

Pear and Mascarpone Cheese  
Wrapped with Prosciutto di Parma,  
Balsamic Reduction and E.V.O.O  
13.95

### *Polipo con Patate e Fagiolini*

Grilled Octopus with Yukon Gold,  
Potatoes, Roasted Red Bell Peppers,  
Green Beans and Olive Mint  
Viniagrette 14.99

### *Arancini di Fomaggio*

Homemade Saffron Risotto Balls  
Stuffed with Taleggio, Mozzarella  
and Fontina Cheese served with  
Tomato Basil Sauce  
12.95

### *Melanzane alla Parmigiana* "Eggplant Parmesan"

Breaded Pan Fried Layered Eggplant  
with Fresh Ricotta, Parmesan and  
Provolone Cheese with Tomato Basil  
Sauce  
11.95

### *Capesante e Gamberi con Pancetta*

Brick Oven Roasted Sea Scallops and  
Shrimp Wrapped in Pancetta with  
Calabrian Fig Vinaigrette  
15.95

### *Calamari Fritti*

Crispy Fried Calamari with Roasted  
Garlic Tomato Sauce  
13.95

### *Impepata di Cozze*

Pan Roasted Black Mussels, Pinot  
Grigio, Chili Peppers, Lemon Juice  
and Crushed Black Pepper  
13.95

### *Bruschettone di Tonno*

Seared Peppercorn Encrusted Ahi  
Tuna with Artichokes, Tomatoes,  
Basil on Grilled Tuscan Bread with  
Black Olive Tapenade  
14.95

### *Salumi e Formaggi*

Traditional Platter of Italian Meats,  
Cheeses Including a Homemade  
Herb Ricotta and a Dry Cherry Fig  
Spread. Served with Crostini  
8.95 per person min 2 people

## INSALATE

### *Casalinga*

Organic Field Greens with  
Oil Cured Olives, Peppers,  
Tomato, Ricotta Salata,  
Cucumber and Red Wine  
Vinaigrette 6.50

### *Cesare*

1/2 Baby Tender Romaine  
"A La Caesar" with Anchovy  
Crostino 7.95

### *Spinaci e Caprino*

Baby Spinach Salad with  
Caramelized Hazelnuts,  
Grapefruit Segments, Goat  
Cheese with Champagne  
Vinaigrette  
7.95

### *Gorgonzola e Noci*

Seasonal Mixed Greens, Apples,  
Caramelized Walnuts, Creamy  
Gorgonzola Dressing 7.75

### *Caprese*

Seasonal Marinated Tomatoes with Fresh  
Mozzarella, Basil and E.V.O.O 12.95 or  
Imported Buffalo Mozzarella 18.95

## PASTA

### *Campanelle con Gamberi*

Bell Shaped Pasta with  
Shrimp, Fresh Spinach,  
Tomato in a Chive Cream  
Sauce 19.95

### *Radiatori del Mezzadro*

Radiator-Shaped Pasta with  
Roasted Chicken, Broccoli,  
Red Peppers in a Roasted  
Garlic Cream Sauce 18.95

### *Fettuccini con Filetto di Manzo*

Homemade Fettuccine with  
Diced Beef Tenderloin, in a  
Tomato Caper Sauce 17.95

### *Linguine con Vongole*

Linguine Pasta Fresh Clams,  
served with Garlic White  
Wine Sauce 16.95

### *Pasta Con Melanzane*

Organic Gluten-Free Brown  
Rice Pasta with Fresh  
Mozzarella and Eggplant  
Ragu 17.95

### *Ravioli con Cappesante*

Tri Color Ravioli Stuffed with  
Smoked Scallops, Shrimp,  
Artichokes, Ricotta, Topped  
with Scampi and Lemon  
Caper Butter Sauce 23.95

### *Tortelloni di Pollo con Salsa di Vitello*

Homemade Tortelloni Pasta  
Stuffed with Roasted Chicken  
and Ricotta, with Shaved  
Parmesan Cheese in a Veal  
Reduction Sauce 17.95

### *Garganelli alla Bolognese*

Hand-Rolled Pasta Quills,  
Traditional Meat Sauce  
with Veal, Beef & Pork 17.95

### *Pappardelle con Cinghiale*

Homemade Wide Ribbon  
Shaped Pasta with Wild Boar  
Ragu 22.95

### *Linguine con Prosciutto di Parma e Basilico*

Linguini with Fresh Basil,  
Prosciutto di Parma and Peas  
Tossed Tableside Inside a  
Fresh Parmesan Cheese Wheel  
17.95

Whole-Wheat, Gluten-Free Pasta Available Upon Request 1.00 additional

## PIZZE

*Margherita* - Fresh Mozzarella, Seasonal Tomatoes, Basil 11.95

*Contadina* - Roasted Chicken, Fresh Tomato, Fontina Cheese,  
Garlic, Topped with Arugula Salad 13.95

*Formaggi* - Three Cheese Pizza: Mozzarella, Provolone  
and Fontina 12.95

*Salsiccia* - Provolone Cheese, Tomato Sauce, Roasted Red  
Peppers and Italian Sausage 12.95

*Gamberi* - Basil Pesto, Fresh Mozzarella, Sauteed Shrimp and  
Tomatoes 14.95

# TUSCAN STEAK HOUSE

*Bistecca con Pomodori Arrostiti*  
Grilled 16oz Rib-Eye Steak Encrusted with Black Peppercorn, Fire Roasted Tomatoes served with Chianti Wine Sauce 35.95

*Trio di Carne alla Griglia*  
Grilled Veal Skirt Steak, Roasted Pork Loin, New Zealand Rack of Lamb, Grilled Vegetables and Chianti Wine Sauce 32.95

*Arista alla Saltinbocca*  
Marinated 16oz Pork Chop Stuffed with Fontina Cheese, Fresh Sage and Prosciutto, served with Sautéed Spinach and Lemon Butter Sauce 25.95

*Arista di Maiale Arrosto*  
Spit Roasted Pork Loin with Garlic Mashed Potatoes, Sautéed Green Beans, Toasted Almonds served with Dried Cherry-Orange Demi Glaze 23.95

*New York -New York*  
Grilled 14 oz Black Angus New York Strip Steak served with Rapini and Chianti Wine Sauce 32.95

*Filetto di Manzo*  
Grilled Beef Filet served with Creamy Mascarpone Polenta and Chianti Wine Sauce 36.95

## Tuscan Steak House Toppings

Sautéed Wild Mushroom  
Gorgonzola Butter

Parmesan Butter  
Horseradish Butter

2.95

# CARNE, PESCE E POLLAME

*Pollo alla Vesuvio*  
Free Range Chicken with Yukon Gold Potatoes, Peas, Roasted Red Bell Peppers, Oregano and Garlic White Wine Sauce 21.95

*Petto di Pollo alla Parmigiana*  
Breaded Chicken "Parmigiana Style" with Mozzarella Cheese, Light Tomato Basil Sauce with Linguini Pasta 21.95

*Fettina di Vitello*  
Nature Fed Veal with Lemon Caper or Marsala Style with Wild Mushrooms and Sautéed Spinach 28.95

*Vitello Alla Griglia con Gamberi*  
Grilled Veal Skirt Steak served with Angelhair Pasta, Grape Tomatoes, Two Crabmeat Stuffed Scampi, Lemon Caper Butter Sauce and Balsamic Reduction 32.95

*Ossobuco D'Agnello*  
Braised Lamb Shank In a Red Wine Sauce with Creamy Mascarpone Polenta 31.95

*Frutti di Mare con Orecchiette*  
Shrimp, Scallops, Mussels, Jumbo Prawn, Calamari, Simmered with Traditional Spicy White Wine Tomato Sauce and Ear Shaped Pasta 29.95

*Scaloppine di Pollo con Funghi e Marsala*  
Chicken Breast Scaloppine with Wild Mushrooms, Baby Spinach and Marsala Wine Sauce 23.95

*Tilapia in Padella*  
Pan Seared Tilapia, Creamy Farro, Breaded Pan Fried Bay Scallops, Fire Roasted Tomatoes and Arugula Pesto 24.95

*Salmon al Forno Con Fregola Sarda*  
Roasted Canadian Salmon with Sardinian Cous-Cous, Calamari, Shrimp Sautéed Spinach served with a Spicy Tomato Sauce 25.95

*Risotto con Gamberi e Capesante*  
Aged Saffron Arborio Rice with Sautéed Sea Scallops, Seasonal Vegetables, with Grilled Scampi, Lemon Butter Sauce 25.95

## CONTORNI

Broccoli  
Asparagus Almondine  
Sautéed Spinach  
Garlic Mashed Potatoes

Vesuvio Potatoes  
Vegetables Risotto  
Oven Roasted Yukon Potatoes  
Farro Risotto

Creamy Mascarpone Polenta

Additional Sides 5.95