

APPETIZERS AND SALADS

**Minestrone Soup** \$12  
simmered seasonal vegetables, cannellini beans, tubettini pasta

**Potato and Zucchini Chips** \$22  
gorgonzola cheese gf

**Grilled Pizza Margherita** \$26  
bel paese, pecorino romano, fresh basil, tomato sauce

**Fritto Misto** \$34  
shrimp, calamari, zucchini, caper herbaioli gf

**Beef Meatball alla Toscana\*** \$27  
provolone, tomato basil sauce, ricotta

**Eggplant and Zucchini Pie** \$24  
ricotta, homemade mozzarella, parmigiano reggiano, tomato sauce

**Arancini del Luogo** \$22  
ground beef, peas, parmigiano reggiano, mozzarella, arrabbiata sauce gf

**Mediterranean Trio with Crispy Piadina Bread** \$25  
cannellini bean • housemade ricotta with lemon zest • cod purée (baccala) mgf

**Winter Salad** \$16  
tri color lettuces, candy cane beet, pear, heirloom radish  
mushroom, shaved ricotta salata, red wine vinaigrette gf

**Faroe Island Salmon Tartare\*** \$21  
cucumber, avocado, calabrian vinaigrette gf

**Whole Milk Burrata** \$22  
roasted pumpkin seeds, arugula, pumpkin seed pesto, herb crostini mgf

**Prosciutto & Mozzarella** \$28  
arugula salad, tomato, olive, balsamic vinaigrette, grilled piadina mgf

**Grilled Caesar Salad\*** \$18  
grilled hearts of romaine, preserved lemon, parmigiano reggiano  
focaccia croutons mgf

**Executive Chef: Marco Rossi**

20% gratuity will be applied to groups of 8 or more. Split checks may be divided up to 4 credit cards at equal value.

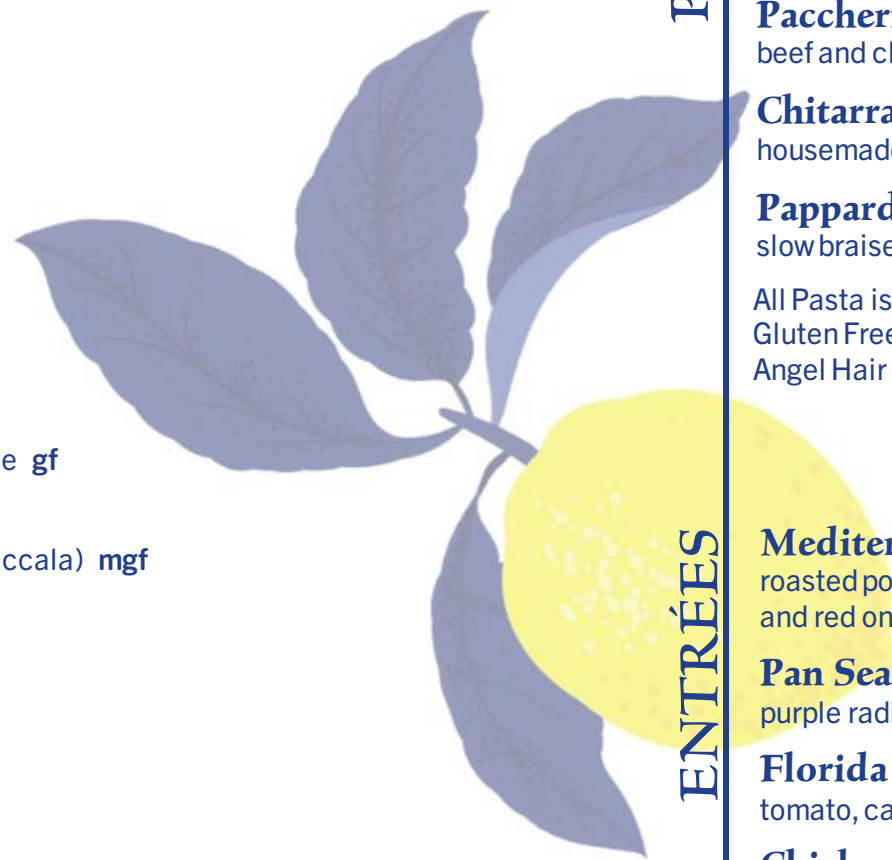
A corkage fee of \$55 will be applied to 750ml wines brought by guest – limit 2 per table.

A dessert plating fee of \$5 will be applied to any desserts brought by guests.

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

mgf modified gluten free (inquire with server) • gf gluten free



PASTAS

**Manilla Clam Spaghetti** \$28  
oven-roasted roma tomato, calabrian chili, garlic, parsley, white wine

**Garganelli Tirolese** \$25  
speck, saffron, cream sauce

**Paccheri Bolognese** \$28  
beef and chicken ragu, parmigiano reggiano

**Chitarra with Beef Meatballs** \$26  
housemade tomato sauce, pecorino romano, ricotta

**Pappardelle with Duck Ragu** \$29  
slow braised duck confit, tomato, parmigiano reggiano

All Pasta is Prepared "Al Dente"  
Gluten Free Pasta Can Be Substituted for Any of Our Pastas  
Angel Hair Pasta Available Upon Request

ENTRÉES

**Mediterranean Harvest** \$29  
roasted potatoes and brussels sprouts, grilled radicchio, belgian endive  
and red onion, creamy polenta fries mgf

**Pan Seared Salmon\*** \$33  
purple radish, toasted almond, parsnip purée, preserved lemon gf

**Florida Gulf Red Snapper Livornese Style** \$38  
tomato, cannellini bean, olives, garlic, basil gf

**Chicken Cacciatora** \$30  
soffritto, green olives, herbs, white wine gf

**Grilled Veal Chop\*** \$63  
14 ounce milk fed bone-in chop, wild mushroom, chianti sauce gf

**Grilled Rack of Lamb\*** \$52  
farro risotto, salsa verde

SIDES

**Parmesan Mashed Potatoes** gf \$14

**Tuscan Fries** gf \$12

**Creamy Polenta** gf \$12

**Sautéed Spinach** gf \$12

**Sautéed Broccoli Rapini** gf \$12