

## PRIMI *APPETIZERS*

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| <b>BRUSCHETTA</b> - Homemade Toasted Brick Oven Bread with our Famous Tomato-Basil Topping.<br>Add "Lioni" Fior Di Latte Mozzarella.  | 8<br>1.5 |
| <b>SALUMERIA</b> - Aged Prosciutto, Tuscan Salami & Cheeses, Roasted Peppers, Olives, & Olive Oil<br>Rubbed Grilled Peasant Bread.  | 18       |
| <b>ROASTED BUFFALO CAPRESE</b> - Chilled Roasted Plum Tomatoes, Charcoal Grilled Peppers,<br>Imported "Buffalo" Mozzarella, Crispy Leeks, Basil, Olive Oil, & Balsamic Glaze.               | 16       |
| <b>MUSSELS or CLAMS BRODETTO</b> - Prince Edward Island Mussels or Manilla Clams Steamed<br>with Garlic, White Wine, Shaved Fennel, & Vine Ripened Tomato Broth. Served with Herb Crostini. | 18       |
| <b>CRISPY FRITTO MISTO</b> - Polenta Crusted Calamari Fried with Fresh Zucchini, Artichoke,<br>Lemon, & Herbs. Served with Tartar & Spicy Tomato Dipping Sauces.                            | 16.5     |
| <b>WARM CRAB CHEESECAKE</b> - A Savory Blend of Cheeses, Jumbo Lump Crabmeat, Shrimp,<br>Roasted Pepper Coulis, & Cucumber Fresco.  | 15.95    |
| <b>GRILLED OCTOPUS</b> - Fire Grilled Herb Marinated Mediterranean Octopus Served over Mixed<br>Greens with Citrus Accents.   | 18       |
| <b>TUNA GIALLO</b> - Black & White Sesame Seed Crusted Yellow Fin Tuna. Served with a Citrus<br>Micro Greens Salad & Wasabiyaki Dipping Sauce.  | 16       |
| <b>MUSHROOMS CAMPAGNA</b> – Baked Cremini Mushrooms Filled with Sweet & Spicy Sausage,<br>Tuscan Cheeses & Baby Spinach, Topped with Béchamel Sauce. "A Tuscan Favorite"                    | 13.50    |
| <b>TAGLIERE DI FORMAGGI</b> - Toscana Cheese Board. Selection of Italian Regional Cheeses. Served<br>with Fresh Strawberries, Grapes, Jam, Honey & Crostini                                 | 19       |

## ZUPPA *SOUP*

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| <b>TUSCAN WHITE BEAN SOUP</b> - Authentic Tuscan Village Recipe with Italian Sausage. | 8.50  |
| <b>LOBSTER &amp; CRAB BISQUE</b> - Rich & Velvety Smooth.                             | 10.50 |

## INSALATA *SALAD*

**Personalize Your Salad by Adding Any of the Following:**

**Wood Fired Grilled Chicken** 6.95      **Jumbo Shrimp** 3.5 Each      **Herb Crusted King Salmon** 9

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| <b>TUSCAN WEDGE</b> - Chilled Wedge of Iceberg Lettuce, Vine Ripened Tomato, & Crispy Bacon<br>with Your Choice of Blue Cheese Dressing or Balsamic Vinaigrette.                      | 10   |
| <b>INSALATA CESARINA</b> - Hearts of Romaine Tossed with Caesar Dressing, Shavings of<br>Parmigiano Reggiano Cheese, & Croutons.  | 12   |
| <b>APPLE SPINACH &amp; WALNUT SALAD</b> - Baby Spinach with Candied Walnuts, Fuji Apple,<br>Pears, Dried Cranberries, Crisp Pancetta, Italian Blue Cheese & Sherry Apple Vinaigrette. | 16.5 |
| <b>FOUR-SEASON SALAD</b> - Mixed Baby Greens with Red Grapes, Pears, Dried Cranberries,<br>Corn, Pine Nuts, & Tuscan Goat Cheese. Tossed in a Shallot-Sherry Vinaigrette.             | 18   |
| <b>AVOCADO &amp; CRAB SALAD</b> - Jumbo Lump Crabmeat, Avocado, Roma Tomatoes, Mango,<br>Baby Greens, Artichoke, & Cucumber. Tossed in a Balsamic Vinaigrette.                        | 24   |

# **CRUDO**     *THE ART OF ITALIAN SUSHI*

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| <b>TUNA GIALLO</b> - Black & White Sesame Seed Crusted Yellow Fin Tuna. Served with a Citrus Micro Greens Salad & Wasabiyaki Dipping Sauce. | 16   |
| <b>OYSTER MOSCATO</b> - 6 Premium Oysters Served Raw & Topped with a Spicy Moscato Citrus Herb Sauce with Hints of Horseradish.             | 18   |
| <b>CLAMS ON HALF SHELL</b> - 12 Raw Little Neck Clams Served with Lemon & Cocktail Sauce.   | 16   |
| <b>CRUDO SAMPLER</b> - 3 Oysters Moscato, 6 Clams on Half Shell, & Tuna Giallo.   | 24   |
| <b>TUNA CARPACCIO</b> - White Citrus Sauce & Baby Lettuce   | 17.5 |

## **PIZZA “FORNO A LEGNA”**     *WOOD FIRED PIZZA*

**Our Rotating Brick Oven, the First in the Country, Was Hand Built by Artisans Near Tuscany, Rotating Around a Natural Wood Fire Creating the Perfect Thin Crust Pizzas**

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| <b>MARGHERITA</b> - Fresh Mozzarella, Pomodoro Sauce, & Basil.  | 17   |
| <b>FOUR CHEESE</b> - Gourmet Four Cheese Blend with Oven Dried Tomatoes & Baby Arugula.   | 18.5 |
| <b>BBQ CHICKEN</b> - A Blend of Tuscan Cheeses, BBQ Chicken, Red Onions, Apple Smoked Bacon, Oven Dried Tomatoes, & Baby Arugula.                           | 20   |
| <b>PARMA</b> - Prosciutto, Mozzarella, Sliced Fresh Tomatoes, Parmesan, & Baby Arugula.   | 21.5 |
| <b>NONNA’S SPECIAL</b> - Pepperoni, Fennel Sausage, Apple Smoked Bacon, Pomodoro Sauce, Fresh Mozzarella, Mushrooms with Accents of Ricotta Cheese & Basil. | 23   |
| <b>ORTAGGI</b> - Grilled Summer Vegetables, Tuscan Cheeses, Fresh Mozzarella, & Basil.  | 19   |
| <b>TOSCANA</b> - Fire Roasted Zucchini, Pancetta, Tomatoes with Aromatic Herbs & Mozzarella Cheese.   | 21   |

### **DESIGN YOUR OWN**

Start with a Margherita    17

Add 2.5 for Each of the Following Toppings:

Pepperoni - Sausage - Ricotta Cheese - Artichoke - Eggplant - Mushrooms - Roasted Peppers  
Anchovies - Onions - Olives - Spinach - Roasted Tomatoes - Asparagus

Add 6.95 for Each of the Following Toppings:

Tuscan Goat Cheese - Chicken - Prosciutto

## PASTA DI CASA *HOUSE PASTA*

- SPAGHETTINI POMODORINI** - Basil Tomato Sauce, Garlic, EVOO, & Parmigiano Reggiano. 18.5  
Add Chicken 6.95- Add 2 Meatballs 6 - Add Shrimp 3.5 Each - Add Crabmeat 13 - Add Meat Sauce 6
- RAVIOLI DI MAMMA** - Handcrafted Ricotta Raviolis in Your Choice of Sauce: Fresh Tomato Basil 22.5  
Sauce, Butter-Sage or Parmigiano Reggiano. Add Meat Sauce 6
- FIERY CHICKEN RIGATONI** - Spicy Chicken Dish Featuring Sautéed Chicken with Chili 25  
Peppers, Olive Oil, White Wine, Tomatoes, & Parmigiano Reggiano Over Rigatoni.
- MACCHERONI AL FORNO** - Artisan Pasta Tubes Tossed with a Classic Tuscan Meat Sauce 25  
& Baked with Fresh Mozzarella & Besciamella.
- CHAMPAGNE PEAR SACCHETTI** - Homemade Pear & Ricotta Stuffed Pasta Sacks, Tossed in a 25.5  
Delicate Walnut-Champagne Cream Sauce.
- ALFREDO DI ROMA CLASSICO** - Homemade Fettucine Tossed in a Pecorino Cheese Crema. 24  
Add Grilled Chicken 6.95 Add Jumbo Shrimp 3.50 each Add Crabmeat 13

## PASTA SPECIALE *PASTA SPECIALTIES*

- HOMEMADE POTATO GNOCCHI** - Gnocchi in Your Choice of Sauce: Fresh Tomato Basil 23  
Sauce. ADD Gorgonzola Crema with Toasted Walnuts 6. ADD Meat Sauce 6
- EGGPLANT ROLLATINE** - Rolled Eggplant Filled with Ricotta & Greens, Topped with a Light 23.5  
Tomato Sauce. Served with Baked Pasta Bianca.
- SEAFOOD MANICOTTI** - Fresh Homemade Crepes Filled with Ricotta, Shrimp, Scallops, & 25.5  
Crabmeat. Baked with a Light Parmesan Besciamella Tomato Crust.
- NUOVO LINGUINE & CLAMS** - Manilla Clams, Shrimp, & Gourmet Clam “Meatballs” Sautéed 26.5  
in a Garlic Tomato Wine Clam Sauce.
- SCAMPI RAPINI** - Jumbo Shrimp, Broccoli Rabe, & Vine Ripened Tomatoes Sautéed in a Garlic 29  
& Oil White Wine Sauce. Served Over Spaghetti.
- PENNE SALMON**- Fresh chunks Of Scottish Salmon Panseared In A Vodka light Fresh Tomato Cream 29.95  
Sauce With Asparagus Spears. Served With Penne Pasta.
- EGGPLANT PARMIGIANA**- Baked Fresh Sliced Eggplant Layered With Tomato, Mozzarella And 26  
Parmesan Crust, Served With Penne Pasta.

## POLLO E VITELLO *CHICKEN & VEAL*

- MARSALA** - Sautéed in Aged Marsala Wine & Wild Forest Mushrooms. Served Over Spaghettoni.  
Chicken - 28.5 Veal - 29.5
- PARMIGIANA** - In a Light Tomato Sauce with Fresh Mozzarella. Served with Baked Pasta Bianca.  
Chicken - 26.5 Veal - 29
- TOSCANA** - Sautéed in a Butter “Vernaccia” Wine Sauce with Fresh Artichoke, Wood Fired Tomatoes,  
Tuscan Pecorino, & Jumbo Mediterranean Shrimp with Fine Herbs. Served Over Spaghettoni.  
Chicken - 29.95 Veal - 32.95

## GRIGLIA *GRILL*

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| <b>POLLO ALLA GRIGLIA</b> - “Toscana Classic” Grilled Organic Chicken Breast Seasoned with Herbs & Extra Virgin Olive Oil. Served with Italian Baby Greens, Parmigiano Shavings, & Roasted Potatoes. | 23.5 |
| <b>CRISPY CHICKEN TERRACOTTA</b> - Semi-Boneless Organic Half Chicken Infused with Aromatic Herbs & Roasted Under a Terracotta Brick. Served with Grilled Asparagus & Chef’s Mashed Potato.          | 28.5 |
| <b>SPIEDINO DI GAMBERI E CAPESANTE</b> - Herb Marinated Jumbo Shrimp & Local Scallops Served on a Skewer with Zucchini, Baby Onion, & Mushrooms with Risotto Cake & Grilled Asparagus.               | 31   |
| <b>SICILIAN DUCK</b> - Crispy Duck Breast Topped with Our Fresh Sicilian Blood Orange Sauce, Flambeed with Grand Marnier. Served with Roasted Potatoes.  | 33.5 |
| <b>VEAL RIB CHOP</b> - Grilled Or Milanese 14 oz. Center Cut Veal Chop Served With Asparagus And Rosemary Roasted Potatoes.  | 54.5 |
| <b>FILET MIGNON</b> - 8 oz. Center Cut Filet Grilled to Your Liking & Topped with a Chianti Veal Reduction. Served with Roasted Potatoes & Grilled Asparagus.  | 46   |

### FILET STYLE

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| Chargrilled 8 oz. Filet Mignon Topped with Your Choice of...                        | 46   |
| IMPORTED GORGONZOLA - Accented with a Port Wine Reduction.                          | 49.5 |
| PEPPERCORN - Accented with a Cognac Mustard Cream Reduction.                        | 51.5 |
| SINATRA - Jumbo Lump Crab in a Cognac Peppercorn Cream Sauce.                       | 59.5 |
| SALTIMBOCCA - Parma Prosciutto, Fontina Cheese. Fresh Sage, & White Wine Reduction. | 56.5 |
| Served with Asparagus & Roasted Potatoes.   |      |

## PESCE SPECIALE *SEAFOOD SPECIALS*

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| <b>HERB CRUSTED TILAPIA</b> - Fresh Grilled Tilapia Topped with Your Choice of a Basil Pesto OR Aromatic Herbs, Bread Crumbs, & a Light Lemon Vinaigrette. Served with Grilled Asparagus & Risotto Cake.  | 27   |
| <b>CEDAR PLANK SALMON</b> - Herb Crusted Salmon Grilled on a Plank of Cedar Wood. Served with Roasted Potatoes & Grilled Asparagus.   | 32.5 |
| <b>CRAB CRUSTED TILAPIA</b> - Jumbo Lump Crab Meat Crusted Tilapia Finished with a White Wine Chive-Butter Sauce. Served with Grilled Asparagus & Risotto Cake.   | 33.5 |
| <b>CACIUCCO</b> - A Tuscan Riviera Specialty. Tilapia, Clams, Mussels, Scallops, & Jumbo Shrimp Served in a Brothy Pomodorino Herb Wine Sauce with Your Choice of Crostini or Linguine. Add 5 oz. Cold Water Lobster Tail 55                          | 33.5 |
| <b>FRESH BRANZINO AQUA PAZZA</b> - House Specialty. Mediterranean Sea Bass Filet Slow Cooked in Aqua Pazza “Crazy Water” Sauce, with Cipolini Onions, Cherry Tomatoes, & White Wine Lemon Herb Sauce. Served with Roasted Potatoes & Sauteed Spinach. | 34.5 |

## CONTORNI *SIDES*

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| <b>Side Meatball or Sasuage</b>                              | 7   |
| <b>Sauteed Baby Spinach with Garlic &amp; Olive Oil</b>      | 7   |
| <b>Broccoli Rabe with Toasted Garlic &amp; Chili Peppers</b> | 8.5 |
| <b>Wild Mushrooms &amp; Fine Herbs</b>                       | 7   |
| <b>Grilled Asparagus</b>                                     | 8   |
| <b>Side of Spaghetti Pomodoro</b>                            | 12  |

*Please, No Substitutions*