

Antipasti e Insalate

Salume

Assorted Italian curedmeat plate served with mixed olives, artichokes, roasted red pepper, and fresh mozzarella

Pomodori e Mozzarella

sliced heirloom tomatoes with fresh domestic mozzarella and basil served with assorted olives

Insalata Mista

mixed greens with radicchio, tomato, mozzarella and onions

Insalata alla Cesare

light traditional egg-less Caesar salad

Burrata Con Speck

fresh domestic mozzarella filled with ricotta served on a bed of marinated radicchio and finished with smoked cured ham from Alto Adige

Panini Imbottiti (Lunch Only)

- Sandwiches served on house made Ciabatta style bread, with a green salad, baby potatoes, assorted olives and peperoncini -

Panino del Giorno

ask server for sandwich of the day

Vegetariano

fresh domestic mozzarella, sliced tomatoes, radicchio, onions, lettuce and pesto

Petto di Tachino

oven roasted turkey breast topped with balsamic and olive oil tossed radicchio

Italiano

Prosciutto, salame, pancetta and coppa

Salsiccia Toscana

grilled pork sausage with bell peppers, marinated red onions and aioli

Le Zuppe (House Made Soup)

Tortellini in Brodo

tortellini pasta in a light chicken broth

Minestrone del Contadino

traditional Tuscan-style old country vegetable soup

Le Paste

Spaghetti al Pomodoro e Basilico

pear tomato, garlic, and basil

Linguini Al Pesto*

house made spinach pasta finished with fresh basil, garlic and olive oil

Tortellini alla Panna*

pork and chicken filled pasta in a light cream sauce

Ravioli alla Lucchese*

pork, chicken, and veal filled spinach pasta in a Bolognese and porcini mushroom sauce

Cannelloni Florentine*

chicken, veal, and ricotta filled crepes in a tomato and béchamel sauce

Lasagna Bolognese*

multi-layered pasta with Grana Padano, meat, and béchamel sauces

Gnocchi Della Nonna*

house made potato pasta - various sauces

Penne Contadina

tube shaped pasta with Italian sausage in a pear tomato sauce

Pappardelle Al Sugo Toscana*

house made wide ribbon noodle finished in a Tuscan-style ragu of the day

^{*}House made pasta

All meats are organic and locally farm-raised.
All entrees (Duck excluded) served with seasonal vegetables and roasted baby potatoes.

Rosticceria

Pollo allo Spiedo

rotisserie cooked free range chicken with fresh herbs

Petto di Tacchino Ripieno

oven roasted turkey breast filled with fresh herbs

Anatra Arrosto con Risotto Selvatico

rotisserie cooked half Petaluma duck with a wild rice risotto

Vitello della Casa

weekly veal special

Cenaccia

Let your server create a multi-course Tuscan food experience. Wine pairings available.

Dolce (House Made)

Torta di Cioccolata

amaretto crusted chocolate mousse tart

Tiramisu

layered lady-finger biscuits with espresso, rum, triple sec, and Marsala

Delizia

rum-infused sponge cake

Panna Cotta

eggless custard

Torta di Limone

Tuscan lemon tart

Affogato

stracciatella gelato topped with Lavazza espresso

Gelato

ask server for flavors

Dolce del Giorno

ask server about our pastry special of the day

La Griglia (The Grill)

Braciola di Maiale

grilled bone-in pork chop topped with sautéed mixed mushrooms, served with seasonal vegetables and roasted baby potatoes

Tagliata di Manzo

grilled Estancia Farms Flatiron Steak thinly sliced and topped with roasted garlic and rosemary infused butter

Frutti di Mare

Gamberoni Dorati

prawns dore — egg washed wild prawns finished in a wine, lemon and butter reduction

Sogliola Dorata (when available)
Petrale Sole dore

Pesce Del Giorno

fresh catch of the day - ask server for preparation

Bevande

Soda Coffee, Iced Tea Espresso Mighty Leaf Hot Tea Cappucino, Caffe Latte Sparkling Water (Bottle)

Retail

Barrel Aged Balsamic Vinegar - 200 mL Extra Virgin Olive Oil - 750 mL Large Combo Pack Della Santina's Baseball Hat

We reserve the right to refuse service to anyone. We are not responsible for lost articles. Checks may be split evenly up to 2 ways per table. Split plate charge: \$3.00 Separate checks must be requested prior to ordering.