

# ANTIPASTI

## **Calamari**

Crispy Fried Calamari,  
Served with Roasted Garlic  
Tomato Sauce 16.99  
add 2.00 *Grilled with Green  
Beans, Diced Potatoes,  
Roasted Red Peppers* \*GF

## **Bruschetta Mista**

Baked Goat Cheese, Served  
with Grilled Crostini, Oil  
Cured Olives, Diced  
Tomatoes and Fresh  
Mozzarella Cheese 16.99

## **Melanzane alla Parmigiana**

\*GF Lightly Breaded Layered  
Eggplant, Parmesan and  
Fresh Ricotta Cheese, Topped  
with Melted Mozzarella,  
Tomato Basil Sauce 15.99

## **Salsiccia e Pepperoni** \*GF

Italian Sausage and Roasted  
Peppers, Served Over Soft  
Mascarpone Polenta 16.99

## **Arancini Ripieni**

Homemade Saffron Risotto  
Balls Filled with Italian Brie,  
Fontina Cheese and Peas,  
Over Tomato Basil Sauce,  
Shaved Pecorino 15.99

## **Polpo e Gamberi**

Grilled Marinated Octopus  
and Shrimp, Yukon Potatoes,  
Roasted Bell Peppers, Green  
Beans, Mediterranean Olives,  
Mint - Extra Virgin Olive Oil  
19.99

# PIZZA

## **Pizza Margherita** \*V

Fresh Mozzarella, Roasted  
Tomatoes, Fresh Basil 16.99

## **Pizza Contadina**

Roasted Chicken, Fontina  
Cheese Tomatoes, Garlic,  
Baby Arugula 16.99

## **Pizza Montanara**

Fontina Cheese, Prosciutto di  
Parma, Mushrooms, Drizzled  
with Truffle Oil 18.50

## **Pizza con Salsiccia**

Provolone Cheese, Marinara  
Sauce, Crumbled Tuscan  
Sausage 16.99

# INSALATE

## **Cesare**

Hearts of Tender  
Romaine "A La Caesar"  
with Anchovies and  
Focaccia Crostini 9.99

## **Caprese**

Sliced Tomatoes,  
Fresh Mozzarella,  
Roasted Red Peppers,  
Fresh Basil, E.V.O.O.  
Aged Balsamic 12.50

## **Casalinga** \*GF

Organic Field Greens  
with Oil Cured Olives,  
Peppers, Tomato,  
Ricotta Salata,  
Cucumber, Red Wine  
Vinaigrette Dressing  
8.95

# PASTA

## **Linguine con Prosciutto di Parma**

Linguini Spooled Inside a  
Fresh Wheel of Parmesan Cheese with  
Prosciutto di Parma,  
Peas, and Fresh Basil 24.99

## **Radiatori del Mezzadro**

Radiator Shaped Pasta  
with Roasted Chicken  
Breast, Broccoli, Red  
Peppers and Roasted  
Garlic Cream Sauce  
25.99

## **Gemelli alla Bolognese**

Twisted Shaped Pasta  
with our Homemade  
Slow Cooked  
Bolognese Meat Sauce  
of Veal, Beef and Pork  
Ragu 22.99

## **Campanelle con Gamberi**

Bell Shaped Pasta with  
Shrimp, Baby Spinach  
and Tomatoes,  
Chive Cream Sauce  
26.99

## **Orecchiette con Salsiccia**

Little Ear Shaped  
Pasta with Crumbled  
Tuscan Sausage Ragu,  
Baby Spinach, Tomato  
Cream Sauce 25.99

## **Penne Estivo** \*V

Penne Pasta, Crushed  
Tomatoes, Roasted  
Eggplant, Red Peppers,  
Garlic, Basil, E.V.O.O.,  
Topped with Shaved  
Ricotta Salata 21.99

*Gluten Free Pizza and Pasta  
Available Upon Request ~ add 1.50*

# TUSCAN STEAK HOUSE

## ***Bistecca ai Ferri*** \*GF

Grilled 16oz. Rib-Eye Steak  
Served with Corn Souffle and  
Roasted Cherry Tomatoes,  
Barolo Reduction Sauce 43.95

## ***Filetto di Manzo*** \*GF

Grilled 9oz Beef Tenderloin Filet  
Mignon with Soft Mascarpone  
Polenta and Marsala Wine  
Reduction 40.99

## CARNE, PESCE E POLLAME

### ***Pollo alla Parmigiana***

Breaded Chicken Breast "Parmigiana  
Style", Topped with Melted Provolone  
Cheese, Tomato Basil Sauce, Served  
with Linguini Pasta 26.99

### ***Frutti di Mare***

Shrimp, Scallops, Mussels, Calamari,  
Fin Fish, Simmered in White Wine,  
with Campanelle Pasta in a Saffron  
Tomato Broth 36.99

### ***Vitello alla Piccata***

Grass Fed Thinly Sliced Veal  
Scaloppine with Sauteed Baby  
Spinach, Capers, Corn Souffle,  
Lemon-Butter Sauce 35.99

### ***Salmone al Forno***

Pan Roasted Canadian Salmon and  
Calamari with Sardinian Cous-Cous,  
Baby Spinach, Served with Spicy  
Tomato Sauce 31.99

### ***Ossobuco d'Agnello*** \*GF

Braised Bone-In Lamb Osso Bucco,  
Mascarpone Polenta, Sauteed  
Spinach, Chianti Red Wine Reduction  
33.99

### ***Pollo alla Vesuvio*** \*GF

Farm House Roasted Bone-In  
Chicken with Roasted Potatoes, Peas,  
Red Bell Peppers, Oregano, Garlic  
Pinot Grigio White Wine Sauce 29.99

Corn Souffle / Mascarpone Polenta / Roasted Potatoes / Mashed Potatoes  
Grilled Asparagus / Sauteed Spinach / Spicy Broccoli / Sauteed Mushroom

*All Sides 7.95*

\*GF (Gluten-Free) \*V (Vegetarian) \*\*Dietary Restrictions Received With Enthusiasm

\*\*\*Most Items Can Be Adjusted To Gluten-Free