

Antipasti

Paté di anguilla affumicata con salsa di sedano rapa

(smoked eel paté served with a creamy celeriac sauce)

\$ 18.00

Crema di zucchini alla menta con code di gamberi e capasante

(shrimp and scallops in a mint and zucchini cream)

\$ 20.00

Elogio al pomodoro

(praise to the tomato. A celebration of tomato, Chef Andrea prepares four small bites highlighting the heavenly fruit. A panzanella salad, a tomato jelly with basil pesto sauce, a tomato pizza, and a cherry tomato stuffed with a chive and cucumber cream cheese)

\$ 22.00

Farro profumato con vellutata di peperoni e ricotta stagionata

(warm spelt cooked with bacon bits, served with a bell pepper cream and aged ricotta cheese)

\$ 20.00

Parmigiana di melanzane e animelle con burrata

(eggplant parmesan and veal sweetbreads with burrata cheese)

\$ 20.00

Insalate

Panzanella

(The traditional salad of Maremma. The panzanella is served cold with diced tomatoes, bread, tuna, onions, bell peppers, cucumbers and hard boiled eggs)

\$ 12.00

Insalata Toscana

(classic tuscan warm salad with bread, various beans and bread, sliced onion tossed in an olive oil and vinegar drizzle)

\$ 12.00

Zuppe

Acquacotta

(authentic Italian tomato soup blended with onions, celery, basil and burrata cheese)

\$ 15.00

Crema di zucca gialla con perle di ricotta fresca e champignon

(tuscan-inspired cream of butternut squash soup with pearls of fresh ricotta and white mushrooms)

\$ 18.00

Primi Piatti

Linguine con pomodori ciliegino, capperi siciliani e calamari
(calamari, cherry tomato and caper ragú served atop a bed of linguine)
\$ 22.00

Rigatoni con ragu' di pesce e crostacei
(rigatoni served with seafood and crustacean ragú)
\$ 22.00

Tortelli di cacio e pere con salsa di barbe rosse
(pecorino and ricotta stuffed tortelli in an earthy beetroot sauce)
\$24.00

Gnudi di ricotta e spinaci al burro e salvia gratinati
(Naked Ravioli. handmade fresh ricotta cheese and spinach in a butter and sage gratin, sprinkled with parmesan cheese)
\$ 22.00

Tagliolini al basilico con peperoni dolci e piccanti
(handmade basil tagliolini served with a bell and chili pepper sauce)
\$ 20.00

Pappardelle all'aglio dolce accoppiate al parmigiano con ragu' di
pollo marinato e pomodoro fresco
(handmade garlic and rosemary pappardelle pasta with ragú of fresh tomato,
marinated chicken and parmesan cheese)
\$ 22.00

Secondi Piatti

Chilean Seabass all'Acquapazza
(chilean seabass sautéed and topped with roasted tomatoes, red onions and
taggiasche olives)
\$ 36.00

Polpo in doppia cottura con schiacciata di patate e fagiolini
(double cooked octopus, first boiled then grilled, paired with roasted potatoes and
balsamic green beans)
\$ 32.00

Filetto di manzo al balsamico con verdure di stagione
(grilled filet mignon served with a balsamic reduction and seasonal vegetables)
\$ 36.00

Lombatina di Agnello al forno con flan di melanzane
(roasted lamb chops served with an eggplant flan)
\$ 38.00

Maialino da latte con passata di piselli e funghi di stagione
(roasted suckling pig served with a green pea purée and fresh mushrooms)
\$ 32.00

Petto d'Anatra con cipolle rosse confit
(roasted duck breast accompanied with a red onion confit)
\$ 36.00

Dessert

Mela e Tea verde

(green tea gelatin, sautéed apples with a cinnamon cream served in a martini glass)

\$ 12.00

Gelato alle mandorle, cialda alla liquirizia e granita al caffè

(almond ice cream with a licorice wafer and coffee granita)

\$ 10.00

Millefoglie con crema Chantilly

(crispy paste and cream made with rum)

\$ 12.00

I nostri gelati artigianali

(Our homemade ice cream)

\$ 8.00

Carpaccio di arance e ghiacciato di frutto della passione

(orange carpaccio and iced passion fruit served with our extra virgin olive oil emulsion)

\$ 8.00

Cannoli con mousse di cioccolato e crema al Grand Marnier

(cannoli stuffed with chocolate mousse and grand marnier cream)

\$ 10.00