



BREAKFAST

EARLY MORNING

Almond Brioche French Toast cinnamon caramelized bananas, Vermont maple syrup 12.

Buttermilk Pancakes blueberries, Vermont maple syrup 12.

Yogurt milk & honey granola or seasonal jam 11.

Steel Cut Oatmeal golden raisins, toasted almonds, brown sugar 10.

Seasonal Fruit fresh berries 14.

Bakery Basket assorted breakfast pastries 14.

Assorted Cold Cereals sliced banana 8.

ORGANIC FARM EGGS

served with field greens, home fries and a selection of breads

Two Eggs cooked any style, sausage, chicken sausage, or bacon 12.
add 5oz Filet +10.

Three Egg Scramble pecorino, black pepper 12.

Florentine Benedict poached eggs, spinach, lobster, bearnaise 18.

Omelet choice of three fillings: bacon, onions, cheddar cheese, goat cheese, mozzarella, tomato, mushrooms, spinach 14.
egg whites only +2.

SPECIALTIES

Lamb Sausage toasted English muffin, Calabrian chili aioli tomato marmalade, home fries 12.

Amatriciana Al Forno baked eggs in spicy tomato sauce, pancetta 12.

Smoked Salmon toasted bagel, tomato red onion, cream cheese 18.

Lump Crab Frittata spinach, tomato, onion 15.

MLT Sandwich griddled mortadella, fried egg, provolone, country bread 16.

SIDES

Ruby Red Grapefruit 5.

Breakfast Sausage 5.

Amy Lou's Chicken Gouda Sausage 5.

Applewood Smoked Bacon 5.

Roasted Potatoes, Parmesean, Rosemary 5.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



DINNER

ANTIPASTI

- Grilled Octopus** giant white beans, grilled frisee, saffron aioli 16.
Mozzarella Fritti oil cured tomatoes, golden raisins, pine nuts 12.
Tuna Crudo oranges, capers, radish, celery 15.
Seared Scallop fregola sardo, butternut squash, black truffle 16.
Polenta seasonal condimenti, served per person 15.
Sweetbreads "Piccata" lemon, capers, brown butter, lemon jam 14.
Prosciutto & Buffalo Mozzarella red kuri squash, watercress 16.
Arugula wild arugula, pickled fennel, parmigiano, toasted hazelnuts 12.
Caesar red and green romaine, parmigiano, white anchovy, crouton 13.
Chilled Lobster buffalo milk mozzarella, arugula, chives, lemon relish 18.
Warm Escarole Salad scrambled egg, bread crumbs, mortadella 14.

PRIMI

Half/full

- Squid Ink Spaghetti Alla Chitarra** lump crab, serano chiles, mint 15. / 28.
Bucatini Carbonara pancetta, cracked pepper, pecorino, duck egg 14. / 26.
Pumpkin Risotto caramelized bay scallops 15. / 28.
Buffalo Ricotta Ravioli cured tomato, brown butter, sage 12. / 21.
Tagliatelle & Meatballs tomato sauce, creamy ricotta 15. / 27.
Papardelle roasted mushrooms, parsnips, pancetta 14. / 25.

SECONDI

- Whitefish** white bean puree, rock shrimp, green beans 28.
Shortrib braised in red wine, ricotta creamed spinach 29.
Tuna "Fiorentina" charred rare, potato puree, rapini 30.
Veal Porterhouse roasted mushroom, sugar snap peas, balsamic brown butter 42.
Skate arugula, cured tomatoes, roasted fennel, villa manodori balsamic 24.
Kobe Sirloin "Tagliata" braised escarole, giant white beans 34.
Chicken lemon and thyme roasted farm chicken-half, butternut squash panzanella 22.
Grilled Filet 10 oz, barolo red wine sauce 38.
Arctic Char puttanesca 27.
Bone-In Rib Eye 20 oz 42.

CONTORNI

- Rapini 7.
Roasted Potatoes 6.
Ricotta Creamed Spinach 7.
Garlic Whipped Potatoes 7.
Rosemary and Parmesan Dusted Fries 7.
Roasted Cauliflower, Calabrian Chili Relish 6.
Green Beans Gremolata 7.

Chef todd stein



LUNCH

ANTIPASTI

Grilled Octopus giant white beans, grilled frisee, saffron aioli 16.

Tuna Crudo oranges, capers, radish, celery 15.

Seared Scallop fregola sardo, butternut squash, black truffle 16.

INSALATA

Arugula wild arugula, pickled fennel, parmigiano, toasted hazelnuts 12.

Mixed Lettuces bibb lettuce, grape tomatoes, ricotta crostini cucumber 13.

Caesar red and green romaine, parmigiano, white anchovy, crouton 12.

add grilled chicken +5. grilled shrimp +7.

Italian Cobb greens, avocado, egg, tomatoes, chicken, crispy bacon, gorgonzola dressing 16.

PIZZA

Classic Margherita tomato, fresh mozzarella, basil 11.

Sausage housemade sausage, havarti cheese, cured tomato, pickled fennel 16.

Goat Cheese leeks, yellow onion, smoked bacon, roasted garlic 12.

Pepperoni "south side", tomato, mozzarella, parmesan 14.

Mushroom cremini and oyster mushrooms, tallegio, radicchio 16.

PANINI & SANDWICHES

served with french fries

Mortadella Panini fried mortadella, pickles, provolone, red onion 16.

Caprese Panini oven dried tomatoes, mozzarella, basil aioli, arugula 12.

Chicken Panini grilled chicken, avocado, lemon aioli 14.

Florentine Burger caramelized onions, arugula, cured tomato, gorgonzola 15.

BLT Burger smoked bacon, bibb lettuce, tomato, calabrian pepper aioli, havarti cheese 16.

PASTA

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