



*Reservations (831) 647-7433*

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## *Antipasti*

### **Formaggi della Sera**

Chef's selection of Italian Artisan cheeses

### **\*Affettato Misto**

Chef's selection of sliced Italian meats & house marinated olives

### **Capesante al Tartufo**

Day Boat scallops with cauliflower purée, black truffle sauce

### **Fritto Misto**

Crispy calamari, red onions & fennel with spicy tomato sauce

### **Salsiccia e Polenta**

House-made hot Italian sausage with fonduta sauce

### **Gamberi alla Griglia**

Grilled head-on Gulf shrimp, tarbais white bean, salsa verde

## *Insalata & Zuppe*

### **Insalata d' Arugula**

Shaved artichoke, arugula, cremini mushrooms, piave vecchio cheese

### **Insalata Barbabietole**

Baby beets, organic mâche, crispy goat cheese & fig purée

### **Insalata d' Cesare**

Hearts of romaine, treviso, white anchovy filets & grana padano

### **\*Pappa al Pomodoro**

Classic Tuscan tomato-bread soup with basil & Laudemio olive oil

### **Zuppa di Stagione**

Chef's seasonal soup

## *Primi*

**\*Pappardelle Bolognese**

Wild boar ragù with oro antico pecorino

**Orecchiette alla Barese**

House made sausage, broccoli raab pesto, burrata cheese

**Rigatoni A'Matriciana**

House-cured bacon, tomato, onion and pecorino cheese

**Tagliolini alle Cozze**

Penn Cove mussels with green almonds, asparagus & white wine

**Lasagna Tradizionale**

Classic style stuffed with filet mignon & Calabrese sausage

**Spaghetti alla Carbonara**

House-cured pancetta, Glaum Farm eggs & cracked black pepper

**Ravioli Gnudi**

Bellwether Farm ricotta dumplings, Italian cherry tomato, mozzarella di buffala

**Risotto del Giorno**

Roasted rosemary ham, English peas, goat cheese

**Gnocchi al Tartufo**

Truffle cream sauce & organic spinach

**Trenne al Vitello**

Braised veal shoulder, roasted garlic, tomato & ricotta salata

*Secondi*

**Pesce alla Griglia**

Cast iron griddled Snapper, Pinzimino vegetable salad, Castelvetro olive tapenade

**Pesce alla Toscano**

Pan roasted Alaskan halibut, black Venere rice with tomato and fennel broth

**Arrosto di Pollo al Mattone**

Jidori Chicken under brick, fregola, heirloom tomato sauce

**Bracciola alla Milanese**

"Kurobuta" pork chop, pounded & crusted with seasoned bread crumbs

**Agnello in Umido**

Five-hour braised lamb shank, grilled polenta, cherry tomato & olive compote

**Vitello Piccata**

Veal scaloppini, sautéed spinach, white wine, capers & lemon juice

**\*Osso Buco all' Antinori**

Slow-braised veal shank with Pèppoli wine & gremolata

**Filetto de Manzo**

Grilled filet mignon, sautéed wild greens & balsamic reduction

**Bistecchina**

Oak-grilled Angus rib-eye steak, salt roasted baby potatoes with blue cheese

**\*Bistecca alla Fiorentina**

Tuscan T-bone for two, carved tableside

\*Denotes traditional Antinori family recipes