

## Antipasti

### SALSICCIA E POLENTA

Pèppoli spicy Italian sausage with crispy polenta & fonduta sauce

### RICOTTA E PROSCIUTTO

Wood oven roasted farmstead cheese, prosciutto & crusty ciabatta bread

### FORMAGGI DELLA SERA

Chef's selection of artisanal cheeses with house-made accompaniments

### AFFETTATO MISTO

Chef's selection of sliced Italian charcuterie & house-marinated olives

### FRITTO MISTO

Crispy calamari, rock shrimp, red onions, fennel & lemon slices with spicy tomato sauce

## Insalata & Zuppe

### INSALATA DI CESARE

Hearts of romaine, treviso, marinated anchovy fillets & Reggiano cheese

### ZUPPA DI STAGIONE

Chef's seasonal soup of the day

### INSALATA D' ARUGULA

Arugula, shaved artichokes, portabellini mushroom & lemon-truffle vinaigrette

### †PAPPA AL POMODORO

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

## Primi

### RISOTTO DEL GIORNO

Imported organic Camaroli rice cooked to order with seasonal inspirations

### SPAGHETTI ALLA CARBONARA

Housemade pancetta, Pasture Chick Ranch egg, cracked pepper, Pecorino

### ORECCHIETTE VERDE

Housemade Italian sausage with broccoli-Tuscan kale pesto & Burrata cheese

### LASAGNA TRADIZIONALE

Classic-style, stuffed with filet mignon, Calabrese sausage & Parmesan cheese  
Baked to order, allow approximately 25 minutes preparation

### †PAPPARDELLE BOLOGNESE

Slowly simmered boar ragù with tomato, sage, rosemary, Pecorino d'Oro

### GNOCCHI DI RICOTTA

Bellwether Farm ricotta dumplings, Italian cherry tomatoes, Mozzarella di Bufala

## Secondi

### PESCE ALLA GRIGLIA

Grilled Yellowtail with roasted organic carrots & Romanesco, almond-lime aioli

### †OSSO BUCO ALL' ANTINORI

Traditional braised veal shank with Pèppoli Chianti wine & lemon gremolata

### VITELLO PARMIGIANA

10 oz veal chop sautéed with herbed bread crumbs, topped with marinara & provolone

### PESCE ARROSTO

Whole oven roasted Mediterranean sea bass with crispy potatoes & mixed greens

### FILETTO DI MANZO

Grilled filet mignon, semolina gnocchi, sautéed brussels sprouts, onion jus

### †BISTECCA ALLA FIORENTINA

Tuscan T-bone for two, grilled on live fire & carved tableside

### POLLO AL MATTONE

Fogline Farms chicken "under a brick", seasonal roasted vegetables, tomato jus

### BISTECCHINA

Grilled Tomahawk ribeye steak, cast iron roasted potatoes, shallots, dolcelatte cheese

## Dolci

### SPUMONI

Layers of Valrhona dark chocolate, pistachio, black cherry gelato in Marcona almond crust

### AFFOGATO

Italian Sundae; Sea salt gelato with caramel swirl, Drambuic, hot espresso

### FORMAGGI DELLA SERA

Chef's selection of Italian & domestic cheeses

### TIRAMISU TRADIZIONALE

Espresso-soaked ladyfingers, Marsala layered with sweet mascarpone

### SORBETTO E BISCOTTI

Strawberry, limoncello & blackberry-cabernet sorbet with Tuscan biscotti

### SPANISH BAY COOKIE PLATE

A selection of homemade cookies

### TORTA D'ARANCIA

Orange-spiked cheesecake, Agostini chocolate sauce & orange salted caramel

### TORTA DI BURRO

Italian pound cake with fresh local strawberries & crème fraîche gelato

### TORTA ALLA CIOCCOLATA

Flourless chocolate cake with espresso ice cream & hazelnut brittle