

DINNER MENU

ANTIPASTI

<i>INSALATA DI ARAGOSTA</i> Fresh lobster salad with orange dressing	\$16.95	<i>VERDURE ALLA GRIGLIA</i> Seasonal grilled vegetables	\$10.95
<i>ANTIPASTO DELLA CASA</i> The chef's daily selection	\$12.95	<i>FUNGHI PORTOBELLO CON POLENTA</i> Imported mushrooms with polenta	\$14.95
<i>INVOLTINI DI MOZZARELLA</i> Rolled mozzarella and prosciutto with lemon and extra virgin olive oil	\$11.95	<i>ZUPPA DEL GIORNO</i> Soup of the day	
<i>PARMA PROSCIUTTO CON FICHI O MELONE</i> Figs or melon in season	\$12.95		

INSALATE

<i>INSALATA DELLO CHEF</i> Arugola, shaved parmesan and sliced artichokes	\$9.95	<i>INSALATA MISTA DI STAGIONE</i> Seasonal mixed greens	\$7.95
<i>INSALATA DEL BARONE</i> Caesar Salad	\$9.95		

CARPACCI

<i>CARPACCIO DI TONNO CON ANICE</i> Fresh tuna seasoned with anice and lemon	\$12.95	<i>CARPACCIO DI MANZO</i> Thinly sliced filet mignon	\$12.95
<i>CARPACCIO DI SALMONE AFFUMICATO</i> Smoked salmon cured with lemon, capers and onions	\$12.95	<i>CARPACCIO DI PESCE SPADA</i> Thinly sliced swordfish cured in extra virgin olive oil	\$12.95

RISOTTI

<i>RISOTTO AI PORCINI</i> Imported Arborio rice with porcini mushrooms	\$20.95	<i>RISOTTO PRIMAVERA</i> With fresh vegetables and olive oil	\$18.95
<i>RISOTTO AI FRUTTI DI MARE</i> With fresh seafood	\$21.95	<i>RISOTTO CON QUAGLIE</i> With quails	\$21.95

PASTA

<i>PAPPARDELLE ALLA LEPRE</i>	\$21.95	<i>FARFALLE DEL MARINAIO</i>	\$18.95
Pasta with rabbit		Bow tie pasta with pesto, shrimp and tomato	
<i>FETTUCCHINE CON GRAPPA</i>	\$19.95	<i>TAGLIOLINI NERI CON SALMONE</i>	\$18.95
Homemade fettucine with tomato and grappa		Homemade black tagliolini with fresh salmon in a light brandy sauce	
<i>TAGLIOLINE CON CINGHIALE</i>	\$19.95	<i>GNOCCHI AI QUATTRO FORMAGGI</i>	\$17.95
Homemade tagliolini with wild boar		Homemade potato pasta in a four cheese sauce	
<i>PENNE TOSCANE</i>	\$17.95	<i>CAPPELLINI CON LANGOSTINE</i>	\$24.95
Pencil points with spicy tomato and herbs		Thin spaghetti with langostino in a light cognac sauce	
<i>LINGUINE DELL'ORTO</i>	\$17.95	<i>PICI TOSCANI</i>	\$18.95
Linguini in a broccoli and zucchini puree		Homemade noodle, pancetta and peas	
<i>ORECCHIETTE ERMINIA</i>	\$18.95		
Shell shaped pasta sautéed with broccoli and sausage			

PESCI

<i>CALAMARI PORTICO</i>	\$18.95	<i>SPIEDINO DI PESCE</i>	\$26.95
Baby calamari in a natural ink sauce with olive oil and garlic		Skewer of assorted seafood baked with garlic and bread crumbs	
<i>SCAMPI ROSSI</i>	\$22.95	<i>CACIUCCO</i>	\$26.95
Sautéed scampi in a spicy marinara sauce		Toscany specialty of seafood Combined with vegetables	
<i>TONNO NERO</i>	\$21.95	<i>PESCE DEL GIORNO</i>	
Blackened tuna served on a bed of eggplant		Fresh fish of the day	
<i>ORATA LATTANZI</i>	\$22.95		
Red snapper with pine nuts and raisins			

CARNI

<i>POLLO AL CHIANTI</i> Breast of chicken with chianti wine sauce	\$18.95	<i>SCALOPPINA PIZZAIOLA</i> Veal scaloppini with tomato, bell peppers, garlic and olive oil	\$21.95
<i>POLLO VALDOSTANO</i> Chicken breast stuffed with fontina cheese and parma ham	\$21.95	<i>VITELLO TRASTEVERE</i> Lightly breaded rack of veal with salad and tomato vinaigrette	\$28.95
<i>SCALOPPINA CON PORCINI</i> Veal scaloppini with imported fresh mushrooms	\$24.95	<i>SPIEDINO DI CARNE</i> Skewer of beef, sausage, chicken and lamb in a barolo wine sauce	\$28.95
		<i>OSSOBUCCO</i> Veal shank cooked in a vegetable puree	\$28.95

LA GRIGLIA

<i>BISTECCA MAREMMANA</i> Aged t-bone steak with spinach and tuscan beans	\$28.95	<i>SCALOPPINI DI CINGHIALE</i> Loin of wild boar	\$28.95
<i>LOMBATA DIVITELLO</i> Veal chop	\$28.95	<i>LANGOSTINE</i> Imported scampi from Italy	\$34.95
<i>COSTOLETTE DI AGNELLO</i> Lamb chop	\$28.95	<i>PESCE SPADA</i> Swordfish	\$28.95
<i>PETTO DI POLLO</i> Breast of chicken	\$19.95	<i>DOLCI</i> Daily selection	