

OSTRICHE E CAPESANTE

oysters: selection of the day | Bay scallops
1/2 dz 24

GRAN CRUDO DI PESCE

oysters | langoustines | bay scallops | Mazara shrimp | fish tartare | King crab legs
40 P.P.

TRIS DI CARPACCIO DI MARE

amberjack | Mediterranean seabass | langoustine
28

ZUPPE

VELLUTATA DI CECI E GAMBERI

pureed chickpea soup | grilled prawns
16

MEZZELUNE IN BRODO

housemade veal ravioli | veal broth
18

RIBOLLITA

Tuscan style farmers market vegetable soup
16

CACIUCCO

prepared to order fresh seafood stew | spicy tomato broth
34

SOGLIOLA

fresh dover sole
grilled or mugnaia sauce
44

SPIGOLA ALLA GRIGLIA

wood grilled wild caught Mediterranean seabass
34

GRIGLIATA DI PESCE

mixed grilled seafood
38

BROCCOLETTI

Di Ciccio broccolini | Calabrian chili | EVO

BIETA RIPASSATA

Swiss chards | cherry tomatoes | EVO

VERDURE GRIGLIATE

grilled seasonal vegetables

PATATE AL FORNO

roasted pewee potatoes

CAVOLO ROMANESCO

Romanesco cauliflower | Calabrian chili | EVO

ASPARAGI

wood grilled asparagus | balsamic reduction

ANTIPASTI

POLPO GRIGLIATO IN GUAZZETTO

grilled octopus | capers | black olives | spicy tomato sauce
18

FIORI DI ZUCCA

fried stuffed zucchini blossom | mozzarella | anchovies | tomato sauce
14

CARPACCIO DI MANZO

prime beef filet mignon carpaccio | parmigiano | fresh wild arugula
22

TONNARELLI ALL'ASTICE BLU

housemade tonnarelli | Mediterranean blue lobster | cherry tomato sauce
38

CANNOLICCHI E BOTTARGA

Razor clams | Sardinian bottarga
28

TONNARELLI NERI

housemade squid ink tonnarelli | baby calamari | bottarga | cherry tomatoes
26

PESCI E CARNI

SALTIMBOCCA

veal scaloppine | prosciutto | sage leaves
34

NODINO DI VITELLO

wood grilled prairie land bone in veal chop butter | sage
42

POLLETTO

wood grilled - 24 hours herb marinated all natural poussin
26

SCOTTADITO

lamb chops | scottadito style
36

CONTORNI 7

TARTARE DI MANZO

prime beef filet mignon tartare
24

BUFALA, PROSCIUTTO E POMODORINI

36 months aged Parma | buffalo mozzarella | cherry tomatoes
22

MIDOLLO ALLA GRIGLIA

roasted bone marrow | rosemary | olive oil
16

PASTE

VONGOLE

spaghetti | fresh Manila clams | extra virgin olive oil
24

RAVIOLI

housemade ravioli selection lobster | asparagus | pumpkin
28

MEZZEMANICHE ALLA GRICIA

guanciale | pecorino | black pepper
22

BOLOGNESE

housemade fettuccine | prime beef meat sauce
22

COSTOLETTE DI CERVO

wood grilled Venison chops | porcini mushrooms | black truffle
38

FILETTO DI MANZO AL PEPE VERDE

8 oz Prime filet of beef | green peppercorn sauce
44

FIorentINA

26 oz. Tuscan style prime bone in porterhouse
72

CARCIOFI ALLA ROMANA

Roman style artichokes
16

INSALATA MISTA

mixed green salad
14

PARMIGIANA

farm baby eggplant | tomato sauce | mozzarella
18

CARCIOFINI

farm baby artichokes salad | shaved Parmigiano Reggiano
15

GNOCCHI AL PATANEGRA

housemade potatoes gnocchi | slowly cooked spanish Iberico pork ragout
24

CARBONARA

spaghetti | guanciale | eggs | pecorino romano
22

ARRABBIATA

penne | spicy tomato sauce
18

CACIO E PEPE

Cacio e Pepe Bianconi Style
22

INVOLTINI ALLA TOSCANA

rolled stuffed veal scaloppine tomato sauce | artichokes | Parmigiano Reggiano
34

KANSAS CITY

16 oz. Tuscan style prime aged bone in Kansas City steak | rosemary
48

TOMAHAWK

wood grilled 34 oz. prime bone in rib eye Tuscan style
90