

CARPACCIO DI SALMONE 29.00
(Smoked salmon w/mache salad, onions, capers)

TORTINO DI MELANZANE 24.00
(Eggplant, tomato, cheese, egg in a crock)

CALAMARI ALLA GRIGLIA 26.00
(Grilled squid served w/ chopped tomatoes)

FEGATINI DI POLLO CON FINOCCHI 25.00
(Chicken livers in br butter over fennel)

MINISTRONE 21.00
(Seasonal vegetable soup)

RAVIOLI BURRO E SALVIA 38.00
(Homemade ravioli stuffed w/ ricotta & spinach, finished in butter & sage)

CAVATELLI AI QUATTRO FORMAGGI 38.00
(Homemade pasta in a four-cheese sauce)

FETTUCINE NERE ALLE VONGOLE E CARCIOFI 39.00
(Homemade squid ink pasta w/ manilla clams, artichokes, ww)

PAPPARDELLE ALLA BUTTERA 39.00
(Homemade pasta w/crumbled sausage, peas, tom, cream)

PENNE ALLA GROSSETANA 32.00
(Pasta w/ eggplant, garlic, mushrooms, black olives, tomato sauce)

RISOTTO AI FRUTTI DI BOSCO 38.00
(Long cooked rice w/ mushrooms, peas, onions & walnuts)

POLLETTO AL LIMONE 47.00
(Free range chicken broiled w/ lemon & thyme)

SCALOPPINE AL BALSAMICO 43.00
(Veal medallions sauteed in a balsamic vinegar reduction)

COSTOLETTE D'AGNELLO SCOTTADITO 66.00
(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 39.00
(Calf's liver sautéed with brown butter & sage)

FILETTO AL CANTINORI 59.00
(Grilled filet mignon, finish with garlic cream sauce)

SPADA ALLE BRACE 45.00
(Charcoal grilled swordfish w/ lemon & herbs)

FILETTO DI CERNIA LIVORNESE 42.00
(Filet of red snapper w/ capers, black olives, ww, tom. sauce)

INSALATA DI CAVOLO NERO 29.00
(Kale, endive, parm cheese, hazelnut, lemon dressing, bread crumbs)

INSALATA DI BARBABIETOLE 28.00
(Beets salad w/ onions, horseradish sauce)

INSALATA MINIERI 28.00
(Chopped salad, parm ch, mushroom, beans, onions)

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