



c u c i n a t o s c a n a

Antipasti

CARPACCIO DI BUE ALLA MOSTARDA thin slices of raw steak, onion, capers, lemon and mustard	15
PROSCIUTTO DI PARMA & MELONE prosciutto with melon	12
BRUSCHETTA crostini served with mozzarella, marinated chopped tomatoes, minced garlic and fennel	13
VERDURE DI STAGIONE ALLA GRIGLIA grilled/roasted seasonal vegetables	9
FONDO DI CARCIOFO CON GAMBERETTI artichoke bottoms with shrimp	12
ANTIPASTO ASSORTITO - (for two) prosciutto, salami, tuna, heart of palm, artichoke and eggplant	22
MOZZARELLA POMODORI CAPRESE fresh mozzarella, tomatoes, olive oil and fresh basil	11

Zuppa - Insalate

ZUPPA DI MINISTRONE fresh vegetable soup (vegetarian)	8
RADICCHIO CON ARUGOLA E CRESCIONI radicchio, arugola, water cress, herb vinaigrette	9
INSALATA DELLA CASA butter lettuce, herb vinaigrette	8
INSALATA DI SPINACI spinach, feta, roasted almonds, peanuts and mushrooms with balsamic vinaigrette	10
INSALATA DI CESARE hearts of romaine with caesar dressing	10
INSALATA DEL GIORNO salad of the day	A.Q.

Pasta e Risotto

LINGUINE ALLE VONGOLE Red - with fresh clams & tomato sauce or White - with fresh clams & white wine basil sauce	19
TORTELLINI Panna al Prosciutto e Piselli - prosciutto, cream and peas or Della Casa - with meat sauce	15
TAGLIARINI CONTADINA spinach pasta with chicken, tomatoes and shiitake mushrooms	17
GNOCCHI FATTI IN CASA Pomodoro - fresh tomato sauce and basil or Gorgonzola - with cream sauce and pine nuts	14
CAPELLINI AL POMODORO E BASILICO angel hair pasta with fresh tomato sauce, garlic and basil	13
TAGLIARINI CON GAMBERETTI spinach pasta with bay shrimp, garlic and lemon in a white wine cream sauce	17
PASTA DEL GIORNO pasta of the day	A.Q.
RISOTTO DEL GIORNO risotto of the day	A.Q.

Pietanze

SCALOPPINE DI VITELLO Con Funghi - veal with mushrooms or Picatta - veal with lemon and capers	25
PETTO DI POLLO PAILLARD ALLA GRIGLIA grilled, breast of chicken	16
CALAMARI STEAK MUNGNAIA calamari sautéed in a lemon butter sauce	22
SCAMPI MEDITERRANEO sautéed prawns with garlic, shallots, and lemon in a white wine cream sauce	23
SALMONE AURORA IN STAGIONE poached sustainable salmon with lemon, fresh tomatoes and basil	23
PETTO DI POLLO DORATO ALLA PARMIGIANA baked breast of chicken, tomatoes and cheese	18
PARMIGIANA DI MELANZANE eggplant sautéed, then baked in tomato sauce and mozzarella cheese	15