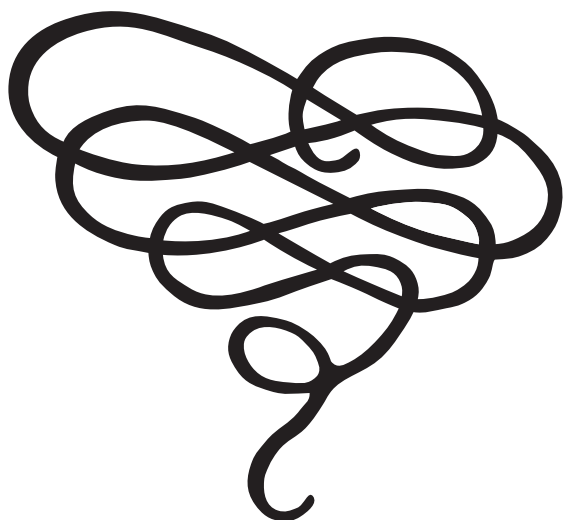


ACQUA[®] AL 2



Les Spécialità

Assaggio d'Insalate

A trio of house salads (*Chef's choice*)

18

Assaggio di Primi

A tasting of five vegetarian pastas
(*Chef's choice*, price listed is per person,
minimum of 2 people per table to order)

26 pp

Assaggio di Secondi

A trio of house steaks (*Chef's choice*)

46

Assaggio di Dolci

A tasting of four house-made desserts

18

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

Antipasti

Antipasti Freddi

L'Antipasto Toscano 25
Assortment of cured Italian meats, pecorino, bruschetta, and crostini al ragú

Assaggio di Formaggi 19
A tasting of four cheeses with peppered pear, honey comb, walnuts, seasonal jam, and crackers

Carpaccio di Manzo 19
Thin slices of raw beef tenderloin, topped with arugula, grape tomatoes, shaved parmigiano, and a lemon vinaigrette

Carpaccio di Tonno 19
Thin slices of raw ahi tuna encrusted with salt and pepper, topped with arugula, grape tomatoes, and a lemon vinaigrette

Carpaccio di Capesante 19
Thin sliced of raw scallops, topped with shallots, lettuce, a citrus relish, and a white balsamic vinaigrette

Tonno alla Tartara 23
Diced, fresh tuna mixed with macadamia, chilli, and kalamata olives

Insalata di Cavolo Riccio 11
Baby kale, red apple and goat cheese, tossed in a honey citrus vinaigrette

Insalata di Spinaci 11
Spinach, strawberries, pickled red onion, and feta cheese, tossed in a champagne vinaigrette

Antipasti Caldi

Strozzapreti al Pomodoro 16
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

Strozzapreti al Radicchio Rosso 17
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

Parmigiana al Forno 18
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

Radicchio al Forno 16
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

Zuppa

La Zuppa del Giorno 14
House-made soup of the day

Insalate

Insalata di Rucola 12
Arugula, cherry tomato, pine nuts, avocado, and emmental cheese, tossed in a basil pesto

Insalata di Cicoria 11
Chicory, orange slices, black olives, and pecorino romano, tossed in a red wine vinaigrette

Primi Piatti

Riso ai Funghi di Bosco	20	Tagliatelle al Ragú Toscano	26
Arborio rice sautéed with wild mushrooms, parsley, and a touch of garlic		House-made, flat ribbon pasta tossed in a Tuscan beef ragú with parmigiano	
Picci al Mascarpone e Funghi	19	Picci alla Fiaccheraia	22
Hand rolled pasta with porcini mushrooms, mascarpone cheese, and parmigiano		Hand rolled pasta in a spicy tomato sauce with a touch of garlic	
Rigatoni alle Melanzane	18	Rigatoni alla Contadina	17
Tube-shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano		Tube-shaped pasta with a vegetarian ragú, finished with a touch of parmigiano	
Penne alla Vodka	17	Topini al Sugo Verde	18
Small tube pasta with a cream, parmigiano and vodka sauce		House-made gnocchi with puréed parsley, basil, rosemary, and parmigiano	
Bucatini alle Vongole	29	Cannelloni Mascarpone e Funghi	20
Long, tubed pasta with petit Manila clams, white wine, vegetable broth, garlic, and red pepper flakes		Porcini mushrooms and mascarpone cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
Lamb Papardelle	32	Cannelloni Ricotta e Spinaci	19
Large, flat pasta tossed in a calabrian pepper, tomato garlic lamb ragu, with parmigiano		Spinach and ricotta cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	

Secondi Piatti

In Padella

Served à la carte

Controfiletto al Pepe Verde 46

Hand-carved New York strip steak sautéed in a green peppercorn and brandy cream sauce

Controfiletto ai Funghi Porcini 46

Hand-carved New York strip steak sautéed in a porcini mushroom sauce

Filetto all'Aceto Balsamico 44

Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo 44

Hand-carved filet mignon cooked in a blueberry reduction sauce

Lombatina ai Funghi Porcini 46

Local veal porterhouse sautéed in a porcini mushroom sauce

Petto di Pollo ai Funghi Porcini 24

Chicken breast sautéed in a porcini mushroom sauce

Filetto de Branzino 34

Pan seared branzino filet with sauteed oyster mushrooms and artichokes over a shallot, thyme, cauliflower purée

Pesce de Giorno

Fish of the day

market price

Alla Griglia

**Served with arugula and grape tomatoes*

Tagliata alla Rucola* 44

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

Disossata alla Robespierre* 52

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil

Pollo con Erbe Aromatiche* 29

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic

Lombatina alla Griglia 42

Grilled local veal porterhouse served over spicy fingerling potatoes and shallots

Bistecca alla Fiorentina *market price*

Traditional Florentine 45oz porterhouse steak for two, grilled and topped with garlic and rosemary infused olive oil

Bistecca di Cavolfiore 16

Roasted cauliflower steak over a basil pomodoro sauce

Contorni

Patate al Forno 10

Roasted potatoes with rosemary and garlic

Fagioli Marinati 10

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati 10

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati 10

Spinach sautéed in olive oil and garlic