

## PRIMI

ARUGULA, PROSCIUTTO & PARMESAN .....	\$11
<i>Lemon &amp; Tuscan Extra Virgin Olive Oil</i>	
ROASTED ROOT VEGETABLE SALAD .....	\$12
<i>Turnip, Parsnip, and Sweet Potato over Butter Lettuce with Herbed Goat Cheese and Toasted Almonds</i>	
TUSCAN COUNTRY BREAD .....	\$5
<i>Mixed Olives in Extra Virgin Olive Oil</i>	
PROSCIUTTO DI PARMA .....	\$13
<i>24 Month Aged Prosciutto, Seasonal Melon, Single Flower Honey</i>	
GRILLED ASPARAGUS .....	\$12
<i>Truffled Pecorino, Cracked Black Pepper, White Truffle Oil</i>	
FRITO MISTO .....	\$14
<i>Lightly Fried Shrimp, Calamari and Zucchini with a side of Lemon-Garlic Aioli</i>	
FRITTELLE MELANZANE .....	\$12
<i>Eggplant "Meatballs" Served in Our House Tomato Sauce</i>	

## SECONDI

RIGATONI BOLOGNESE .....	\$19
<i>Bolognese 'Modo Roberto' Slow Simmered Beef and Lamb, House made Oven Dried Tomatoes and Red Wine</i>	
FETTUCCHINE ALLA BARBABIETOLA .....	\$18
<i>Handmade Beet Fettuccine with Red Chard, Spaghetti Squash, Toasted Walnuts and Goat Cheese</i>	
GRILLED AND HERB ROASTED ORGANIC CHICKEN .....	\$26
<i>Free-Range Organic Chicken with Gorgonzola Polenta, Pancetta Roasted Brussels Sprouts</i>	
TUSCAN POT ROAST .....	\$27
<i>w/Porcini, Braised in Red Wine &amp; Tomatoes, Basil Garlic Smashed Potatoes, and Sautéed Snap Peas</i>	
GRILLED 14OZ NEW YORK STRIP .....	\$29
<i>Angus Strip Grilled with Sage and Rosemary, Roasted Fingerling Potatoes, and Garlic Tuscan Kale</i>	
TODAY'S FISH PREPARATION .....	\$ M.P.
<i>Fresh Selection of Fish Based on Seasonal Availability</i>	