



Tuesday – Saturday 5:30 p.m. – 10:00 p.m.
727-363-2358

ANTIPASTI

PANE PIATTO

Grilled Flat Bread, Prosciutto di Parma, Mission Fig Marmalade, Goat Cheese, Arugula. 9

(v) ZUPPA DI POMODORO

Creamy Roast Tomato Soup, Taleggio Grilled Cheese. 7

CALAMARI FRITTI

Black and White Calamari, Sundried Tomatoes, Capers, Country Olives, Basil Pomodoro. 9

CARPACCIO DI MANZO

Natural Beef Carpaccio, Cipriani Dressing, Black Truffle Salad. 10

NAPOLEONE DI RAVIOLI DI PISELLO E GRNACHIO

Spring Pea & Ricotta Ravioli, Roasted Red & Yellow Pepper Salad, Warm Crab. 8

(v) INSALATA CAPRESE

Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Syrup. 8

INSALATA DI SPINACI

Baby Spinach, Pickled Red Onion, Gorgonzola, Spiced Pecans, Bacon Vinaigrette. 7

PRIMI

(v) RISOTTO

Seared Mushrooms, Spinach, Sage, Shaved Parmesan, Truffle Oil. 18

(v) RAVIOLI

Baked Eggplant, Pecorino Romano, Olives, Tomato Basil Ragu. 17

FETTUCCINI

Shrimp, Scallops, Mussels, Rapini, Garlic, Chili Oil, Saffron Chardonnay Sauce. 24

PAPPARDELLE

Braised Florida Boar, Porcini Mushrooms, Pancetta. 22

GNOCCHI

Spicy Pork Sausage Bolognese, Porcini Mushrooms, Fresh Rosemary. 21

SECONDI

LUTIANO ROSSO

Local Red Snapper, Toasted Farro Grain, Grilled Fennel, Sauce Provencal. 26

SALMONE

Chinook Salmon, Caramelized Endive, Asparagus, Sweet Corn Truffle Puree. 21

FILLETTI BRANZINO

Almond Crust Fillet of Halibut, Tomato Fennel Cream. 28

CARNE

FILETTO DI MANZO

Tenderloin of Beef, Rainbow Chard, Truffle Whipped Potato, Morel Mushroom Sauce. 28

NASTRO DI NEW YORK

New York Strip, Fire Roasted Cherry Tomatoes, Gorgonzola Cheese, Aged Cherry Balsamic. 27

COSTOLETTE DI AGNELLO

Rack of Lamb, Gremolata Pesto, Stewed Tomato and White Bean Ragu, Chocolate Port Reduction. 31

POLLO ARROSTO

Rosemary Roasted Chicken Breast, Soft Red Pepper Polenta, Grilled Eggplant, Natural Jus. 20

VITELLO MARSALA

Tender Veal Medallions, Prosciutto di Parma, Fresh Sage, Barley Risotto, Marsala Wine. 25

GIARDINO

(v) CANNELLONI

Gardener's Cannelloni, Butternut Squash, Arugula, Mascarpone Cheese, Spring Vegetable, Garlic Emulsion, Basil Oil. 21

(v) Vegetarian

We proudly serve Numi® Organic Tea & Starbucks® Coffee.
An 18% gratuity will be added to your check for parties of 6 or more.
Shared dinners are subject to an extra plate charge.