



Tuesday - Saturday 5:30 - 10:00 p.m.
Reservations Suggested 727.363.2258

Jacket or tie not required.

DINNER

ANTIPASTI

BRUSCHETTA

Roasted Garlic, Plum Tomatoes
Extra Virgin Olive Oil, Smoked Mozzarella
Piquillo Pepper & Basil Pesto
6

CALAMARI FRITTI

Cornmeal Dusted Fried Calamari
Sun Dried Tomatoes, Olives, Pomodoro Dipping Sauce
8

GAMBERONI MARECHIARO

Sautéed Shrimp
Garlic Emulsion, Lemon, White Wine & Butter
8

CARPACCIO

Herbed Beef Tenderloin
Shaved Aged Parmesan Cheese, Capers Berries
Extra Virgin Olive Oil
7

TORTA DI GRANCHIO

Jumbo Lump Crab Cake, Apple Slaw, Basil Aioli
10

ZUPPA DI GUANCHIO

Traditional Crab Bisque, Italian Brandy Cream
7

ZUPPA TOSCANA

Tuscan White Bean Soup
Herbed Croutons, Fresh Pepper Pesto
6

LE INSALATE

INSALATA DI CAESAR

Crisp Green & Red Romaine Lettuce
Garlic Herbed Croutons, Shaved Grana Padano
Classic Caesar Dressing
7

TOMATOES & MOZZARELLA FRITTO

Marinated Tomatoes & Fried Mozzarella
Aged Balsamic Reduction, Fresh Herbs
Truffle Honey Vinaigrette
7

CHOPPED TUSCAN SALAD

Mozzarella, Salami, Roasted Red Peppers, Green Beans,
Garbanzo Beans, Kalamata Olives, Artichoke Hearts
Tomato Vinaigrette
8

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.

PASTA & RISOTTO

GNOCCHI AL RAGU TOSCANA

Potato Dumplings, Tuscan Style Meat Sauce
16

RISOTTO ALLA SPINACI

Baby Spinach, Italian Arborio Rice
Asparagus, Fresh Herbs & Mushrooms
15

LINGUINI SCOGLIO

Shrimp, Scallops, Clams, Calamari & Mussels
Linguini Pasta & Pomodora Sauce
25

PETTINE DI MARE PROVENCAL

Grilled Sea Scallops & Orzo Pasta
Tomato, Garlic, Capers, White Wine, Lemon & Butter
24

TORTELLINI ALLA ARAGOSTA

Cheese Stuffed Tortellini Pasta & Lobster
Prosciutto, Peas, Grape Tomatoes, Mushroom
Creamy Garlic Emulsion Red Pepper & Basil Pesto
23

PENNE CON POLLO

Smoked Chicken, Penne Pasta
Sun Dried Tomatoes, Toasted Walnuts
Fresh Thyme & Cream
17

ENTRÉES

SALMON ALLA GRIGLIA

Grilled Salmon, Dill Gremolata
Red Pepper Fonduta
19

OSSO BUCO

Braised Veal Shank, Classic Sauce & Risotto
25

FILETTI BRANZINO

Sea Bass Filet, Almond Crust, Tomato Fennel Cream
Market price

VITELLO SCALOPPINI MARSALA

Sautéed Veal Medallions, Portobello Mushrooms
Marsala Wine Sauce
23

COSTOLETTE D'AGNELLO

Grilled Lamb Rack
Roasted Garlic, Vegetable Mélange
Espresso Demi Glace
33

BISTECHE DI ANGUS & GAMERONI GORGONZOLA

Grilled New York Strip, Sautéed Shrimp
Gorgonzola Cream & Vegetable Mélange
29

BISTECHE ALLA TORINESE

Sautéed Medallions of Beef Tenderloin, Fresh Herbs
Italian Brandy & White Beans
27

*Ask your server for recommendations from the large selection
of fine wines, including many available by the glass.*