



Monday – 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. \$9.50

(V) ZUPPA DI POMADORO

Fire Roast Tomato Bisque, Creamy Fontina & Basil Grilled Cheese. \$7.50

CALAMARI FRITT

Calamari Steaks, Sundried Tomatoes, Capers, Country Olives, Basil Pomodoro. \$9.50

CARPACCIO DI MANZO

Natural Beef Carpaccio, Cipriani Dressing, Black Truffle Salad. \$10.50

COZZE DI SAUTEED

Mussels, Braised Fennel, Tomato Broth, Fresh Herbs. \$9

(V) INSALATA CAPRICE

Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Syrup. \$9

INSALATA DI SPINACI

Baby Spinach, Arugula, Pear, Bleu Cheese, Spiced Pecans, White Balsamic & Orange Vinaigrette. \$9

PRIMI

RISOTTO

Risotto of the Day. \$19

RAVIOLI

Braised Beef & Veal, Tomato & Veal Glaze. \$20

FETTUCCINI

Shrimp, Scallops, Mussels, Garlic, Saffron, Chardonnay Sauce. \$25

PAPPARDELLE

Roasted Winter Root Vegetables. Sweet Basil Pomodoro. \$22

GNOCCHI DI GORGONZOLA

Gorgonzola, Walnuts, Green Pea, Braised Chicken, White Cream Sauce. \$22.50

SECONDI

PESCHE

LUTIANO ROSSO

Local Red Snapper, Beluga Lentils, Crab and Tomato Butter Sauce. \$27.50

SALMONE

Chinook Salmon, Lemon Risotto, Asparagus, Sweet Corn Truffle Puree. \$22

FILLETTO DI CERNIA

Pistachio Crusted Grouper, Truffle Whipped Potato, Saffron Emulsion. \$29

CARNE

FILETTO DI MANZO

Tenderloin of Beef, Creamed Spinach, Truffle Whipped Potato, Veal Glaze. \$30

NASTRO DI NEW YORK

Dry Aged New York Strip, Fire Roasted Cherry Tomatoes, Poached Egg, Tarragon Emulsion. \$34

COSTOLETTE DI AGNELLO

Rack of Lamb, Arugula & Pistachio Pesto, Stewed Escarole & White Beans, Sweet Port Reduction. \$33

POLLO ARROSTO

Rosemary-Roasted Chicken Breast, Soft Red Pepper Polenta, Swiss Chard, Natural Jus. \$21

VITELLO MARSALA

Tender Veal Medallions, Prosciutto, Mushrooms, Fresh Sage, Barley Risotto, Marsala Wine. \$27

GIARDINO

(V) RAVIOLI DI MELANZANA

Baked Eggplant, Ricotta Cheese, Basil, Tomato Basil Ragù. \$18.50

(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