

Il Antipasti

L'Antipasto Toscano (serves 4)

\$25

Assortment of cured Italian meats

Assaggio di Formaggi (serves 4)

\$19

Assorted tasting of cheese

Crostini (10 pieces)

\$25

Select one

- Ricotta and olive
- Tomato basil bruschetta
- Wild mushrooms, feta, herbs
- Tuscan beef ragú and parmigiano

Arancini di Riso (10 pieces)

\$30

Deep-fried risotto and mozzarella balls

Stuffed Cherry Pepper (12 pieces)

\$20

Parmigiano, garlic, herbs, bread crumbs

Mini Panini (12 pieces)

\$30

Select one

- Caprese - Tomato and mozzarella
- Funghi e Formaggio al Tartufo - Wild mushrooms, arugula, boschetto al tartufo cheese

Prosciutto Wrapped Arugula (12 pieces)

\$18

Cured pork, arugula, olive oil

Tuna Crudo Bites (12 pieces)

\$28

Black olive, basil, olive oil caper glaze

Grilled Lamb Lollipop (10 pieces)

\$50

Nardello pomodoro glaze

Bistecca alla Fiorentina (serves 8-10)

\$120

Sliced 45oz Florentine porterhouse grilled rare or medium rare, garlic and rosemary infused olive oil serves 8-10 guests

Piccolo Pasticceria (10 pieces)

\$45

Select one

- Tiramisu
- Cheesecake con salsa di fragole
- Barretta di Gianduja
- Panna Cotta



\$45 Per Guest
3 course meal served family style

Insalate - Choose 1

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto

Dolci

Assaggio di Dolci

A tasting of four house-made desserts

Secondi - Choose 2

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragù, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce



\$55 Per Guest

3 course meal served family style - 1/2

Insalate - Choose 1

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Secondi - Choose 2

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Rigatoni al Ragù Toscano

House-made flat ribbon pasta tossed in a Tuscan beef ragù with parmigiano

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Petto di Pollo ai Funghi Porcini

Chicken breast sautéed in a porcini mushroom sauce

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragù, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Filetto di Branzino

Branzino filet served over artichokes and spinach

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce



\$55 Per Guest
3 course meal served family style - 2/2

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto

Dolci- Choose 1

Cheesecake con Salsa di Fragole

Italian style cheesecake drizzled with a strawberry sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Barretta di Gianduja

Chocolate and hazelnut crunch bar with a vanilla sauce

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Assaggio di Dolci

A tasting of four house-made desserts

\$65 Per Guest
3 course meal served family style - 1/2



Insalate - Choose 2

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Insalata Caprese

Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Burrata

Grapefruit, pine nuts and honey glazed

Secondi - Choose 3

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Rigatoni al Ragù Toscano

House-made flat ribbon pasta tossed in a Tuscan beef ragù with parmigiano

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Petto di Pollo ai Funghi Porcini

Chicken breast sautéed in a porcini mushroom sauce

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragù, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Filetto di Branzino

Branzino filet served over artichokes and spinach

Controfiletto al Pepe Verde

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



\$65 Per Guest
3 course meal served family style - 2/2

Controfiletto ai Funghi Porcini

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

Filetto all'Aceto Balsamico

Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo

Hand-carved filet mignon cooked in a blueberry reduction sauce

Tagliata alla Rucola

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil, served over arugula and grape tomatoes

Disossata alla Robespierre

Grilled hand-carved ribeye steak topped with rosemary, garlic and green peppercorn olive oil, served over arugula and grape tomatoes

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto

Dolci- Choose 1

Cheesecake con Salsa di Fragole

Italian style cheesecake drizzled with a strawberry sauce

Barretta di Gianduja

Chocolate and hazelnut crunch bar with a vanilla sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Assaggio di Dolci

A tasting of four house-made desserts



\$75 Per Guest

4 course meal served family style - 1/2

Insalate - Choose 2

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Insalata Caprese

Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Burrata

Grapefruit, pine nuts and honey glazed

Primi - Choose 2

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragù, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic



\$75 Per Guest
4 course meal served family style - 2/2

Secondi - Choose 3

Rigatoni al Ragú Toscano

House-made flat ribbon pasta tossed in a Tuscan beef ragú with parmigiano

Filetto di Branzino

Pan seared branzino filet served over artichokes and spinach

Petto di Pollo ai Funghi Porcini

Chicken breast sautéed in a porcini mushroom sauce

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto

Dolci - Choose 1

Cheesecake con Salsa di Fragole

Italian style cheesecake drizzled with a strawberry sauce

Barretta di Gianduja

Chocolate and hazelnut crunch bar with a vanilla sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Assaggio di Dolci

A tasting of four house-made desserts



\$85 Per Guest

4 course meal served family style - 1/3

Insalate - Choose 2

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Insalata Caprese

Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Burrata

Grapefruit, pine nuts and honey glazed

Primi - Choose 2

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragú, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic



\$85 Per Guest
4 course meal served family style - 2/3

Secondi - Choose 3

Rigatoni al Ragù Toscano

House-made flat ribbon pasta tossed in a Tuscan beef ragù with parmigiano

Filetto di Branzino

Pan seared branzino filet served over artichokes and spinach

Controfiletto al Pepe Verde

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

Controfiletto ai Funghi Porcini

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

Filetto al Mirtillo

Hand-carved filet mignon cooked in a blueberry reduction sauce

Filetto all'Aceto Balsamico

Hand-carved filet mignon cooked in a balsamic reduction sauce

Petto di Pollo ai Funghi Porcini

Chicken breast sautéed in a porcini mushroom sauce

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Tagliata alla Rucola

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil, served over arugula and grape tomatoes

Disossata alla Robespierre

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil, served over arugula and grape tomatoes

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto



\$85 Per Guest
4 course meal served family style - 3/3

Dolci- Choose 1

Cheesecake con Salsa di Fragole

Italian style cheesecake drizzled with a strawberry sauce

Barretta di Gianduja

Chocolate and hazelnut crunch bar with a vanilla sauce

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Assaggio di Dolci

A tasting of four house-made desserts

Bistecca Family Style Feast

\$120 per guest - 1/2



Antipasto Toscano

Assortment of cured Italian meats

Insalate - Choose 2

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Insalata Greca

Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Insalata Caprese

Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Burrata

Grapefruit, pine nuts and honey glazed

Primi - Choose 3

Riso ai Peperoni

Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Riso ai Funghi di Bosco

Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano

Fusilli Corti al Mascarpone e Funghi

Short corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano

Rigatoni alle Melanzane

Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano

Fusilli Corti Al Sugo Verde

Short corkscrew pasta with puréed parsley, basil, rosemary and parmigiano

Rigatoni alla Contadina

Tubed shaped pasta with a vegetarian ragù, finished with a touch of parmigiano

Orecchiette con Zucca di Stagione

Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream

Fusilli Corti ai Peperoni

Short corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream

Fusilli Corti alla Fiaccheraia

Short corkscrew pasta in a spicy tomato sauce with a touch of garlic

Bistecca Family Style Feast

\$120 per guest - 1/2



Secondi

Bistecca alla Fiorentina

Traditional Florentine 45oz porterhouse served frenched, grilled and topped with garlic and rosemary infused olive oil

Pollo con Erbe Aromatiche

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Filetto di Branzino

Pan seared branzino filet served over artichokes and spinach

Cauliflower Steak

Herbs marinated roasted cauliflower over garlic tomato sauce

Contorni - Choose 2

Patate al Forno

Roasted potatoes with rosemary and garlic

Spinaci Saltati

Spinach sautéed in olive oil and garlic

Asparagi Grigliati

Grilled asparagus topped with lemon oil and parmigiano

Fagioli Marinati

Marinated white beans with garlic, roasted tomatoes and vincotto

Dolci

Assaggio di Dolci

A tasting of four house-made desserts

Brunch Pre-Fixed

\$41 Per Guest



Insalate - Choose 1

Insalata Mista

Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera

Arugula, bosc pear, and parmigiano tossed with lemon vinaigrette

Dolci- Choose 1

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a passion fruit sauce

Cheesecake con Salsa di Fragole

Italian style cheesecake drizzled with a strawberry sauce

Barretta di Gianduja

Chocolate and hazelnut crunch bar with a vanilla sauce

Secondi - Choose 2

Choose one:

Carbonara

Linguini, tossed egg, diced pancetta, truffle pecorino

Pane Tostato

Bourbon - citrus French toast, nutella, fresh mixed berry salad and honey

Omelette con Salmone Aluminato + \$5

Smoked salmon, egg white omelet, and a fresh mixed berry salad

Bistecca e Vova + \$8

Grilled New York strip steak served over roasted potatoes topped with two eggs sunny side up

Frittate

Choose one:

Prosciutto di Parma e Mozzarella

Prosciutto di parma and mozzarella cheese served with lemon arugula and toast

Funghi Selvatici e Provolone

Wild mushrooms and provolone cheese served with lemon arugula and toast

Spinaci e Pecorino

Sautéed spinach and pecorino romano cheese served with lemon arugula and toast

Panini

Choose one:

Prosciutto e Formaggio di Capra

Prosciutto, garrotxa cheese, arugula, shaved white onion served in a ciabatta bread with seasonal salad

Melanzane e Parmigiano

Grilled eggplant, balsamic vinegar, shaved parmigiano, arugula, served in a ciabatta bread with seasonal salad

Pomodoro, Mozzarella e Coppa

Heirloom tomato, buffalo mozzarella and coppa served in a ciabatta bread with seasonal salad

Funghi e Formaggio al Tartufo

Wild mushrooms, arugula, boschetto al tartufo cheese, served in a ciabatta bread with seasonal salad