

ACQUA[®] AL 2



Les Spécialità

Assaggio d'Insalate 14
A trio of house salads (Chef's choice)

Assaggio di Primi 16 pp
*A tasting of five vegetarian pastas
(Chef's choice, price listed is per person,
minimum of 2 people per table to order)*

Assaggio di Secondi 34
A trio of house steaks (Chef's choice)

Assaggio di Formaggi 18
*A tasting of four cheeses with
accompaniments*

Assaggio di Dolci 12
A tasting of four house-made desserts



MINDFUL RESTAURANTS

Owner & Executive Chef: Ari Gejdenson
Wine Director & Maître D': Sajmir Rragami
General Manager: Michael James
Chef de Cuisine: Jesus Vara

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.*

Antipasti

Antipasti Freddi

L'Antipasto Toscano 24
Assortment of cured Italian meats, pecorino, bruschetta, and crostini al ragú

Carpaccio di Manzo 16
Thin slices of raw beef tenderloin, topped with arugula, grape tomatoes, shaved parmigiano, and a lemon vinaigrette

Carpaccio di Tonno 17
Thin slices of raw ahi tuna encrusted with salt and pepper, topped with arugula, grape tomatoes, and a lemon vinaigrette

Zuppa

La Zuppa del Giorno 8
House-made soup of the day

Antipasti Caldi

Strozzapreti al Pomodoro 13
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

Strozzapreti al Radicchio Rosso 14
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

Parmigiana al Forno 14
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

Radicchio al Forno 9
Grilled Italian cabbage, baked in our house-made tomato sauce and parmigiano

Insalate

Insalata Caprese 12
Sliced tomato and imported mozzarella di'bufala, topped with basil and olive oil

Insalata Greca 9
Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese, tossed with a red wine vinaigrette

Insalata Mista 9
Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons, tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera 9
Arugula, Bosc pear, and parmigiano, tossed with a lemon vinaigrette

Primi Piatti

Riso ai Peperoni	14	Fusilli Lunghi alla Fiaccheraia	14
Arborio rice sautéed with a tomato and bell pepper sauce, finished with thyme and a touch of cream		Long corkscrew pasta in a spicy tomato sauce with a touch of garlic	
Riso ai Funghi di Bosco	16	Rigatoni alla Contadina	15
Arborio rice sautéed with wild mushrooms, parsley, and a touch of garlic		Tube shaped pasta with a vegetarian ragú, finished with a touch of parmigiano	
Fusilli Lunghi al Mascarpone e Funghi	16	Farfalline alla Zucca	12
Long corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano		Bowtie pasta with seasonal squash, garlic, and rosemary	
Rigatoni alle Melanzane	15	Fusilli Lunghi ai Peperoni	14
Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano		Long corkscrew pasta with a tomato and bell pepper sauce, finished with thyme and a touch of cream	
Penne ai Broccoli	13	Topini al Gorgonzola	16
Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano		House-made gnocchi with a gorgonzola cream sauce	
Fusilli Corti ai Carciofi	14	Topini al Sugo Verde	16
Short corkscrew pasta with Italian artichoke hearts, garlic, parmigiano, and red chili flakes		House-made gnocchi with puréed parsley, basil, rosemary, and parmigiano	
Orecchiette agli Spinaci	13	Cannelloni Mascarpone e Funghi	16
Shell shaped pasta in a light spinach sauce and parmigiano		Porcini mushrooms and mascarpone cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
Tagliatelle al Ragú Toscano	22	Cannelloni Ricotta e Spinaci	14
House-made ribbon pasta tossed in a Tuscan beef ragú with parmigiano		Spinach and ricotta cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	

Secondi Piatti

In Padella

Served à la carte

Controfiletto al Pepe Verde 32

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

Controfiletto ai Funghi Porcini 34

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

Filetto all'Aceto Balsamico 34

Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo 34

Hand-carved filet mignon cooked in a blueberry reduction sauce

Lombatina ai Funghi Porcini 38

Local veal porterhouse sautéed in a porcini mushroom sauce

Petto di Pollo ai Funghi Porcini 19

Chicken breast sautéed in a porcini mushroom sauce

Petto di Pollo ai Carciofi 18

Chicken breast sautéed with garlic, parsley, and Italian artichoke hearts

Pesce del Giorno *market price*

Fish of the day

Alla Griglia

Served with arugula and grape tomatoes

Tagliata alla Rucola 32

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

Disossata alla Robespierre 39

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil

Pollo con Erbe Aromatiche 24

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic

Lombatina alla Griglia 36

Grilled local veal porterhouse over rucola and extra virgin olive oil

Costolette di Agnello alla Griglia 36

Grilled hand-cut lamb chops over mint pesto with sautéed turnips and baby fennel

Bistecca alla Fiorentina *market price*

Traditional Florentine 45oz porterhouse steak for two, grilled and topped with garlic and rosemary infused olive oil

Contorni

Patate al Forno 8

Roasted potatoes with rosemary and garlic

Fagioli Marinati 8

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati 9

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati 8

Spinach sautéed in olive oil and garlic