

for the table

while deciding your menu may we suggest

antipasto toscano 14

assortment of italian cured meats, pecorino cheese and crostini

antipasto fiorentine

Trippa alla forentina 8

tripe stewed with white wine, rosemary and parmigiano

Salsiccia di cinghiale 11

wild boar sausage with broccoli di rape sun dried tomatoes and black olives

Polpettine della nonna 9

small meatballs of lamb in a lemon and rosemary sauce

Inzimino di calamari 9

florentine stew of calamari, spinach, swiss chard and leeks

Asparagi con speck 13

asparagus gratinated with speck, fontina cheese and parmigiano

Calamari fritti 10

Fried calamari, spicy tomato dipping sauce

soup

Ribollita 7

hearty vegetable soup with tuscan kale, swiss chard, savoy cabbage, cannellini beans and bread

Zuppa del giorno 7

soup of the day

salads

Insalata di caprino 8

goat cheese, crostini, arugula, radicchio, sundried tomato and olives

Portobello e gorgonzola 11

frisee, portobello, gorgonzola, pears and walnuts

Insalata di cesare 19

cesar salad for two made at table side

first course

Gnudi al burro e salvia 16

soft dumplings made of spinach, swiss chard and ricotta in a butter and crispy sage sauce

Capellini Primavera 19

with an array of vegetables

Gnocchi al gorgonzola 18

potato gnocchi, in a creamy gorgonzola and rosemary sauce

Crespelle alla fiorentina 17

thin crepe stuffed with ricotta, spinach topped with besciamella and tomato sauce, baked with parmigiano

Risotto ai funghi 23

wild mushroom risotto with shaved tuscan pecorino

Rigatoni and Vodka 16

in a pink tomato sauce finished with parmesan cheese

Penne strascicate 17

tuscan hearty meat sauce with parmigiano

Linguine alle vongole 21

baby clams, olive oil, garlic, white wine and hot pepper flakes

Pappardelle dello chef 21

wide flat ribbons of homemade pasta of the day

Tortelli alla mugellana 19

large ravioli stuffed with creamy potato, mascarpone and sausage in a rabbit meat sauce

main courses

Galletto al mattone 18

spicy, cornish hen, marinated in white wine, rosemary, garlic flattened under a brick, char-grilled served in a light wine sauce

Polleto alla griglia 18

grilled breast of chicken, arugula, frisee, cherry tomatoes, mushrooms

Polleto Cappesana Tuscan Style 19

chicken breast with sweet sausages, broccoli, roasted potatoes, rosmary and garlic

Nodino di maiale 25

natural double cut, bone in loin of pork, pan roasted, broccoli rabe, spicy pepper onions, a touch of balsamic glaze

Tagliata alla fiorentina 34

certified 16 oz. angus sirlion steak, grilled, sliced and served over arugula, tomatoes and fingerling potatoes

Pesce arrosto m/p

whole roasted fish of the day

Salmone in crosta 21

zucchini-potato crusted salmon, tomato, gaeta olive sauce and tomato emulsion

Trancio di tonno 28

seared yellowfin tuna, served with eggplant caponatina, balsamic reduction

Gamberi ubriachi 27

jumbo shrimp in a brandy sauce, cherry tomatoes, spinach and thyme

Scaloppine alla salvia 24

veal scaloppini in a white wine sauce with fresh sage, prosciutto and melted fontina cheese

Nodino al tartufo 37

grilled rib of veal chop, finished in a white truffle white wine sauce, on a bed of asparagus, topped with shaved black truffles

signature preparations

Bistecca alla fiorentina 79

44 oz prime dry aged porterhouse steak (for two)

4lb. Aragosta fra diavolo 79

maine hardshell lobster, spicy sauce over linguine (for two)

Osso buco milanese 36

creamy saffron risotto milanese, gremolada

Game m/p

(when available)

venison • wild boar • pheasant • rabbit

simply grilled on an open fire

Rib lamb chops 34

Center cut pork chops 25

Fillet of salmon 21

All of the above served on tuscan beans, diced tomato, arugula

sides

Eggplant caponata 7 Mashed potatoes 5

Spinach garlic and oil 7 Fingerling potatoes 6

Broccoli di rabe 8 Tuscan white beans 5

String beans 6 Polenta parmigiano 5