



C A F F E



ANTIPASTE E INSALATE

TUSCAN ANTIPASTO
Prosciutto San Daniele, Tuscan Salame,
Roasted Ham, Parmigiano Reggiano, Olives,
Tomato Bruschetta, Roasted Bell Pepper 18

SEASONAL OYSTERS*
Half-Dozen Seasonal Oysters,
Traditional Sauces 18

SHRIMP COCKTAIL
Three Jumbo Prawns, Cocktail Sauces 15

DEEP-FRIED CALAMARI
Spicy Tomato Sauce 17

CAESAR SALAD
Romaine Salad, Caesar Dressing, Croutons, Parmesan Cheese 14

BURRATA
Burrata Cheese, Tomato, Basil, Roasted Bell Pepper 16

MIXED FIELD GREEN SALAD
Baby Field Greens, Balsamic Dressing, Tomato, Cucumber 12

EGGPLANT PARMIGIANA
Tomato Sauce, Mozzarella Cheese 16

PIZZE

MARGHERITA
Tomato Sauce, Mozzarella Cheese, Basil 14

FOUR SEASONS
Tomato Sauce, Mozzarella Cheese, Mushrooms, Olives,
Artichokes, Roasted Ham 16

MUSHROOM
Tomato Sauce, Mushrooms, Mozzarella Cheese 16

PROSCIUTTO-PORCINI-RUCOLA
White Pizza, Porcini Mushrooms, Arugula, Parmesan 20

HAM & ASPARAGUS
Tomato Sauce, Mozzarella Cheese, Asparagus, Ham 16

TUSCAN SAUSAGE & BROCCOLI RABE
Tomato Sauce, Sun-Dried Tomato, Tuscan Sausage,
Broccoli Rabe, Aged Ricotta Cheese 16

SMOKED SALMON
Crème Fraîche, Paddlefish Caviar, Onion, Chives, Capers 22

CHICKEN & BASIL PESTO
Mozzarella Cheese, Basil Pesto, Roasted Chicken 18

PASTE E ZUPPE

SPAGHETTI WITH MEATBALL
Veal and Ricotta Cheese Meatballs, Tomato Sauce 17

SPAGHETTI AL POMODORO
Fresh Tomato Basil Sauce, Parmesan Shavings 16

PENNE BOLOGNESE
Penne Pasta with Three-Meat Ragù 19

LINGUINE WITH CLAMS
Linguine Pasta with Manila Clams in White Wine Broth 19

BUCATINI AMATRICIANA
Hollow Thick Spaghetti, Tomato-Onion-Pancetta Sauce,
Parmesan Shaving 20

FETTUCCINE ALFREDO
Housemade Fettuccine Pasta in Alfredo Sauce 16
Add Chicken or Shrimp 5

GNOCCHI
Potato Gnocchi, Basil Pesto 17
Add Chicken or Shrimp 5

RAVIOLI
Ricotta Cheese, Spinach, Swiss Chard, Sage Butter Sauce 19

LASAGNA
Bolognese Sauce 20

MINISTRONE
Traditional Vegetable Soup, Basil Pesto Crostone 12

SECONDI

SALMON
Pan-Roasted Salmon Steak,
Sautéed Broccoli Rabe, Lemon-Caper Sauce 26

SHRIMP SCAMPI
Six Shrimp Scampi in White Wine Butter Sauce,
Fresh Tomato & Cannellini Bean Stew 28

VEAL SCALOPPINE
Braised Sardinian Couscous and Wild Mushrooms,
Your Choice of Sauce 29
Piccata (Lemon-Caper)
Marsala (Marsala Wine, Wild Mushrooms)

CHICKEN MILANESE
Pan-Fried Breaded Chicken Breast Milanese,
Arugula-Cherry Tomato-Red Onion Salad 26

NEW YORK STEAK
Grilled 10-oz. New York Steak, Salsa Verde,
Panzanella Salad, Tuscan Fries 30

GRILLED VEGETABLE PLATTER
Asparagus, Zucchini, Yellow Squash, Red Onion, Eggplant, Tomato,
Endive, Bell Pepper, Goat Cheese Crumble, Balsamic Syrup 22

DOLCI

CANNOLI
Sicilian Cannoli Filled with Ricotta Cheese,
Candied Oranges, Chocolate Chips 10

TIRAMISU
Traditional Tiramisu 10

CRÈME BRÛLÉE DUO
Chocolate & Vanilla 10

PANNA COTTA
Berry Soup 10

THERE IS AN INCREASED HEALTH RISK FOR CONSUMING ITEMS MARKED WITH "***"
(UNDERCOOKED OR RAW SEAFOOD, MEATS, POULTRY, SHELLFISH, OR EGGS).
IT MAY INCREASE RISK OF FOOD-BORNE ILLNESS.

DUE TO THE COMPLEXITY OF OUR MENU DISHES, ALL INGREDIENTS ARE NOT MENTIONED IN THE DESCRIPTION.
PLEASE ADVISE OUR STAFF OF ANY ALLERGIES.

PLEASE BE ADVISED OF A \$3 SPLIT CHARGE ON ALL MAIN COURSES.
GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.



VINO SPUMANTE AL BICCHIERE

SPARKLING WINES BY THE GLASS

Carpene Malvolti, Rose Carpena-Cuvee Brut, Veneto, MV	12
Franciacorta, Montenisa, Lombardy, Brut, MV	12
Lambrusco Rosso, Pederzana, Emilia-Romagna, 2009	11
Moscato d'Asti, Rivetti, <i>Riveto</i> , Piedmont, 2007	9

VINO BIANCO AL QUARTINO

WHITE WINE BY THE ¼ LITER (1 ½ GLASSES)

Chardonnay, Ruffino, <i>Solatia</i> , Tuscany, 2007	19
Fiano d'Avellino, Feudi di San Gregorio, Campania, 2008	23
Kerner, Cantina Valle Isarco, Alto Adige, 2008	20
Pinot Bianco, Colterenzio, <i>Turner</i> , Alto Adige, 2008	13
Pinot Grigio, Scarbolo, Grave-Friuli, 2005	14
Sauvignon, Bastianich, "B," Friuli-Venezia Giulia, 2008	15

VINO ROSSO AL QUARTINO

RED WINE BY THE ¼ LITER (1 ½ GLASSES)

Corvina Blend, Masi, Campofiorin, 2005	17
Dolcetto d'Alba, Mascarello, Piedmont, 2008	20
Merlot, Peju, Napa Valley, 2006	24
Negroamaro, Rosa del Golfo, Scaliere, Puglia, 2007	14
Rosso di Montalcino, Il Poggione, Tuscany, 2007	18
Sangiovese, Il Bastardo, Tuscany, 2009	12
Sangiovese Blend, Valgiano, Palistorti, Tuscany, 2006	26

VINO DOLCE AL BICCHIERE

SWEET WINES BY THE GLASS

Barolo Chinato, Damilano, Piedmont, NV	19
Mosto d'Uva, Elio Perrone, Bigarò, Piedmont, 2008	12
Sauternes, Château Guiraud, 2004	24
Semillon Blend, Dolce, Napa Valley, 2005	32
Torcolato Breganze, Maculan, Veneto, 2005	18
Vin Santo del Chianti Classico, La Sala, Tuscany, 2002	16

APERITIVI E DIGESTIVI

APERITIFS AND DIGESTIFS

Aperol	10
Campari	9
Carpano Antica	8
Averna	9
Fernet-Branca	10
Jacopo Poli, Grappa di Sassicaia	19
Jacopo Poli, Torcolato Grappa	19
Uve d'Alexander Grappa	28

BIRRA ALLA SPINA

DRAUGHT BEER

Moretti Bionda	7
Stella Artois	7

BIRRA IN BOTTIGLIA

BOTTLED BEER

Amstel Light	7
Berge Piraat	10
Bosteels Tripel Karmeliet	12
Chimay	10
Delirium Tremens	10
Kronenbourg 1664	7
Menabrea Amber	7
Menabrea Blonde	7
Orval Trappist Ale	13
Peroni	7
Samuel Adams	7

SPECIALTY COCKTAILS

14

BENEVENTO WITCH

Hendrick's Gin, Strega, Muddled Cucumber & Basil, Simple Syrup, Lemon

CLOVER CLUB

Bombay Sapphire Gin, Simple Syrup, Lemon Juice, and Grenadine

THE MACCIONI

Absolut Mandrin, House Limoncello, Pama, and Pomegranate Juice

CARLETTO'S SPRITZ

Aperol, Blood Orange Purée, Fresh Orange Juice, and Prosecco

GINGER VANILLA MOJITO

Cruzan Vanilla Rum, Fresh Mint, Agave Nectar, Lime, Candied Ginger Cubes, and Ginger Ale

POMACE BLOSSOM

Jacopo Poli Torcolato Grappa, Aperol, St. Germain, Simple Syrup, Fresh Lemon, Lime & Orange

SORRENTO FREDDO

Chambord Vodka, House Limoncello, Lemon, Rock Candy Syrup

DAMMI UN BACON

 Crop Organic Tomato Vodka, Tomato Juice, Beef Bouillon, Worcestershire,
 Sprinkled with Bacon Powder and Ground Black Pepper,
 Garnished with Bacon-Olive Trio
