



Cucina Toscana

Cena

ANTIPASTI

| | |
|--|-------|
| Olive marinate Gaeta and green olives, garlic, chilies, lemon, herbs | 3 |
| Olio nuovo Frescobaldi new harvest extra virgin olive oil 2011, Maldon sea salt | 4 |
| Arancini fried wild nettle and pine nut risotto balls, mozzarella curd, pecorino | 7 |
| Trio di crostini chicken liver paté/ marinated anchovies/ hedgehog mushroom conserva, ricotta | 9 |
| Gamberi grilled whole shrimp, extra virgin olive oil, Maldon sea salt, lemon | 12 |
| Salumi mortadella, finocchiano, fennel lonza, coppa, lardo on toast | 10/14 |

INSALATE

| | |
|---|---|
| Verde mixed lettuces, red wine vinaigrette | 5 |
| Lattuga romaine lettuce, anchovy-lemon vinaigrette, croutons | 6 |
| Rucola arugula, pine nuts, Parmigiano, lemon juice, extra virgin olive oil | 7 |
| Barbabietola citrus marinated baby red beets, goat milk ricotta salata, pistachios, Page mandarins | 9 |

PRIMI

| | |
|---|----|
| Zuppa puree of Jerusalem artichoke, celery-fennel salsa verde | 6 |
| Trippa alla Fiorentina tripe, cannellini beans, pancetta, spicy tomato broth, mint, Parmigiano | 7 |
| Cannelloni pasta stuffed with ricotta and rapini, mozzarella, Parmigiano, tomato sauce | 15 |
| Tagliatelle al sugo fresh, hand-cut pasta, braised beef and pork | 16 |
| Ravioli butternut squash ravioli, brown butter, fried sage, hazelnut, caramelized pear | 16 |
| Pappardelle braised lamb and red wine ragù, Gaeta olives, roasted red peppers, capers | 18 |

SECONDI

| | |
|--|----|
| Pollo al burro alla Sostanza pan-fried Hoffman Farms chicken breast, butter, lemon | 13 |
| Pesce pan-fried skate, brown butter, fried leeks and capers, parsley, beurre rose | 20 |
| Branzino alla griglia grilled whole Mediterranean sea bass, olive oil, lemon | 22 |
| Bistecca alla Fiorentina grilled 24oz T-bone, extra virgin olive oil (served medium rare) | 38 |

CONTORNI

| | |
|--|---|
| Polenta al forno con mascarpone baked polenta, mascarpone, Parmigiano | 6 |
| Spinaci sautéed baby spinach, garlic, red chili flakes | 6 |
| Patate duck fat-roasted yellow Finn potato coins, garlic, parsley | 6 |
| Cavolo long-cooked kale, garlic, chili, pancetta, lemon | 7 |
| Budino di pane savory bread pudding with black trumpet mushroom, leeks, Fontina | 7 |

Chefs de Cuisine Scott Eastman & Steve Walker