

## ANTIPASTI

### **Bruschetta**

grilled ciabatta bread brushed with pesto and topped with diced roma tomato, basil, garlic and extra virgin olive oil 12

### **Polenta Funghi e Gorgonzola**

soft polenta sautéed with wild mushroom, porcini mushroom, gorgonzola and infused with truffle oil 15

### **Mozzarella Caprese**

fresh mozzarella di bufala, tomato, basil and extra virgin olive oil 20

### **Granchia al Torta**

crabcakes served with a lemon caper aioli 22

### **Calamari Venezia**

fresh, hand-cut calamari sautéed with caperberries, red onion, extra virgin olive oil, white wine and diced roma tomato 22

### **Calamari Fritti**

lightly fried and served with piquant marinara sauce 22

### **Salmon Carpaccio**

thin slices of scottish smoked salmon topped with fresh arugula, capers and parmigiano-reggiano 23

### **Carpaccio di Manzo ▲**

thinly sliced filet of beef topped with fresh arugula, capers and parmigiano-reggiano 23

### **Burrata al Arrostito Pomodoro**

fresh burrata, roasted tomatoes and house made basil pesto, served with toast points 23

### **Scampi di Firenze**

jumbo shrimp lightly dipped in egg and flour, sautéed in lemon butter sauce with mushrooms 24

### **Salumi e Formaggi**

a selection of italian cured meats and cheeses, marinated olives and marcona almonds, melanzane napolitano and served with toasted crostini 32

## ZUPPA E INSALATE

### **Firenze Zuppa di Verdura**

fresh homestyle pureed vegetable soup 15

### **Pasta e Fagioli**

traditional italian soup with white cannellini bean, carrot, onion and pasta 15

### **Insalata Firenze**

romaine, bermuda onion, carrot, mushroom, roma tomato tossed with italian vinaigrette 15

### **Zuppa di Salsiccie**

housemade ground italian sausage with onions, tomato and spinach in a light broth 16

### **Insalata Bella Vista**

mixed baby greens, hearts of palm, avocado, diced roma tomato tossed with balsamic vinaigrette 19

### **Insalata dell' Orto**

spring mix and arugula with pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom, and homemade garlic and parmesan cheese croutons tossed with cranberry vinaigrette 19

### **Insalata Gamberi**

grilled marinated shrimp, grilled eggplant, zucchini, roma tomato, goat cheese, bell pepper, pine nuts and mixed baby greens tossed with cranberry vinaigrette 24

## - INSALATE CAESAR di FIRENZE -

with house-made dressing

### **Insalata Caesar**

romaine, garlic and parmesan croutons, tossed and topped with shaved parmigiano-reggiano 16

### **Chopped Caesar**

romaine, roma tomato and bermuda onion 17

### **Spinachi al Cesare**

baby spinach, roma tomato, roasted pine nuts, bermuda onion, goat cheese and pancetta 22

### **Chopped Caesar e Pollo ■**

chicken, romaine, roma tomato, and bermuda onion 24

### **Caesar e Pollo ■**

with marinated grilled chicken 22

### **Caesar e Calamari**

with calamari fritti 22

### **Caesar e Salmone**

with grilled fresh salmon 26

## PESCE

### **Linguini alla Vongole**

baby clams, garlic, shallots, olive oil and basil with white wine sauce 27

### **Calamari Marinara**

tender hand cut calamari sautéed in house made marinara, served over linguini 28

### **Scampi alla Fresca**

jumbo shrimp sautéed with garlic, shallots and basil with your choice of fresh tomato or white wine sauce, served over linguini 32

### **Scampi al Pesto**

jumbo shrimp sautéed with sun dried tomatoes and artichoke hearts in basil pesto sauce, served over linguine 32

### **Matrimonio di Mare**

shrimp, scallops and mushrooms sautéed with garlic and shallots in a brandy cream sauce, topped with grated parmigiano-reggiano cheese and baked, served over risotto 35

### **Salmone alla Griglia**

fresh salmon filet grilled and served with pasta and fresh vegetables 38

### **Seabass Oreganato**

seabass sautéed in garlic, olive oil and white wine, topped with bread crumbs and oregano then baked, served over homemade garlic mashed potatoes 41

### **Swordfish Puttanesca**

swordfish sautéed in a puttanesca sauce over penne 41

### **Cioppino**

shrimp, mussels, clams, scallops, calamari and pesce del giorno sautéed with garlic, basil, white wine and fresh tomato sauce served over linguini 48

## PASTE E RISOTTI

### **Cappellini al Pomodoro**

angel hair pasta with tomato sauce, garlic and fresh basil 23

### **Ravioli di Formaggio**

herbed ricotta filled pasta pillows with tomato basil garlic sauce 23

### **Ravioli di Portobello**

stuffed with diced portobello mushroom and ricotta cheese sautéed in gorgonzola cream sauce 25

### **Rigatoni alla Vodka e Funghi**

rigatoni, mushrooms, peas, and shallots in fresh tomato sauce with vodka and a touch of cream 25

### **Butternut Squash Ravioli**

with sage and butter sauce served over a bed of sautéed spinach 25

### **Gluten Free Pasta Primavera**

fresh seasonal vegetables sautéed in our house made marinara sauce 28

### **Carbonara**

egg fettuccine, prosciutto, shallots, peas, fresh cream and parmigiano-reggiano 28

### **Spaghetti Bolognese**

traditional spaghetti with a savory beef and sausage bolognese sauce 28

### **Pasta Rustica**

linguini, prosciutto, spinach, garlic, gorgonzola, pine nuts and basil 28

### **Gluten Free Ravioli al Pollo**

ravioli stuffed with chicken, kale, ricotta and parmesan, sautéed in garlic and olive oil and finished with slow roasted tomatoes and marcona almonds 28

### **Cannelloni Fiorentina ■●**

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese 29

### **Tortellini al Forno**

cheese filled tortellini with housemade bolognese sauce topped with mozzarella then baked 29

### **Rigatoni al Forno**

rigatoni, handmade italian sausage and tomato sauce, topped with mozzarella and parmigiano-reggiano then baked 30

### **Penne Pesto al Pollo ■**

penne, fresh pesto sauce, grilled chicken, roasted tomatoes, topped with pine nuts 30

### **Polpette di Pollo**

handmade chicken meatballs, baked, served with marinara sauce over spaghetti 32

### **Lasagna Firenze ▲■**

layered with ricotta cheese, beef, chicken, sausage, roma tomato, mushroom and parmigiano-reggiano, placed upon marinara sauce and topped with creamy bechamel 32

### **Risotto Fantastico ▲**

sliced filet mignon and shrimp sautéed in aged balsamic sauce with onions and prosciutto, served over risotto 40

## GRIGLIA E SPECIALITA

served with fresh seasonal vegetables and pasta

### **Melanzane Parmigiana**

slices of fresh eggplant lightly breaded and baked with mozzarella and parmigiano-reggiano cheese, topped with marinara sauce 27

### **Melanzane Rollatini**

thinly sliced eggplant rolled and filled with ricotta, pine nuts, italian herbs and bread crumbs topped with tomato sauce and mozzarella 27

### **Salsiccie con Peperonata**

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce 29

### **Pollo Piccata ■**

chicken breast sautéed with white wine, garlic, lemon butter, and capers 33

### **Pollo alla Parmigiana ■**

chicken breast lightly breaded and sautéed, topped with mozzarella and light marinara, and baked 34

### **Pollo Scarpariello ■**

chicken breast and italian sausage sautéed with mushrooms, garlic, olive oil, white wine, and lemon 35

### **Pollo e Gamberi Rosemarino ■**

chicken breast and jumbo shrimp sautéed with white wine, garlic, shallots, extra virgin olive oil, and rosemary 35

### **Vitello Marsala ●**

veal scaloppini sautéed with fresh mushrooms in a traditional marsala sauce 37

### **Vitello alla Parmigiana ●**

veal scaloppini lightly breaded and sautéed, topped with mozzarella and light marinara, and baked 37

### **Agnello alla Chianti**

rack of lamb served in a chianti, shallot and pancetta reduction sauce, served with garlic mashed potatoes and vegetables 44

### **Braciola di Maiale**

duroc tomahawk pork chop grilled to taste and served with garlic mashed potatoes and vegetables 48

### **Filetto di Manzo ▲**

8oz prime angus filet mignon grilled to taste, served with garlic mashed potatoes and vegetables 52

Substitute gluten free brown rice pasta \$4

Split plate \$5

We proudly use only the finest ingredients

■ Mary's Organic Free Range Chicken | ▲ Prime Angus Beef | ● Strauss, all natural, group raised Veal