

ANTIPASTI

Bruschetta

grilled ciabatta bread brushed with pesto and topped with diced roma tomato, basil, garlic and extra virgin olive oil 9

Polenta Funghi e Gorgonzola

soft polenta sautéed with wild mushroom, porcini mushroom, gorgonzola and infused with truffle oil 13

Mozzarella Caprese

fresh mozzarella di bufala, tomato, basil and extra virgin olive oil 18

Burrata al Arrostito Pomodoro

fresh burrata cheese, roasted tomatoes and house made basil pesto, served with toast points 18

Calamari Fritti

lightly fried and served with piquant marinara sauce 19

Calamari Venezie

fresh, hand-cut calamari sautéed with caperberries, red onion, extra virgin olive oil, white wine and diced roma tomato 19

Granchia al Torta

crabcake served with a lemon caper aioli 19

Clams Casino

chopped clams, onion, garlic, diced tomatoes and pancetta, topped with breadcrumbs and baked 19

Salmon Carpaccio

thin slices of scottish smoked salmon topped with fresh arugula, capers and parmigiano-reggiano cheese 20

Antipasti Misto

grilled eggplant, stuffed zucchini, stuffed mushroom, kalamata olive, roasted bell pepper, eggplant and sundried tomato caponata, fresh mozzarella caprese, coppa salami and prosciutto 20

Carpaccio di Manzo ▲

thinly sliced filet of beef topped with fresh arugula, capers and parmigiano-reggiano cheese 20

ZUPPA E INSALATE

Firenze Zuppa di Verdura

fresh homestyle pureed vegetable soup 10

Pasta e Fagioli

traditional italian soup with white cannellini bean, carrot, onion and pasta 10

Shrimp Bisque

a classic - onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato sauce 11

Insalata Firenze

romaine, bermuda onion, carrot, mushroom, roma tomato tossed with italian vinaigrette 10

Insalata Bella Vista

hearts of palm, avocado, diced roma tomato, mixed baby greens tossed with balsamic vinaigrette 17

Insalata dell' Orto

spring mix and arugula with pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom, and our homemade garlic and parmesan cheese croutons tossed with cranberry vinaigrette 17

Insalata Gamberi

grilled marinated shrimp, grilled eggplant, zucchini, roma tomato, goat cheese, bell pepper, pine nuts and mixed baby greens tossed with cranberry vinaigrette 20

- INSALATE CAESAR di FIRENZE -

with our house-made dressing

Insalata Caesar

fresh romaine, garlic and parmesan croutons, tossed and topped with shaved parmigiano-reggiano 11

Chopped Caesar

romaine, roma tomato and bermuda onion 13

Spinachi al Cesare

baby spinach, roma tomato, roasted pine nuts, bermuda onion, goat cheese and pancetta 17

Chopped Caesar e Pollo ■

chicken, romaine, roma tomato, and bermuda onion 19

Caesar e Pollo ■

topped with marinated grilled chicken 19

Caesar e Calamari

topped with calamari fritti 19

Caesar e Salmone

topped with grilled fresh salmon 22

PESCE

Linguini alla Vongole

baby clams, garlic, shallots, olive oil and basil with your choice of fresh tomato or white wine sauce 24

Scampi alla Fresca

jumbo shrimp sautéed with garlic, shallots and basil with your choice of fresh tomato or white wine sauce, served over linguini 28

Scampi al Pesto

jumbo shrimp sautéed with sun dried tomatoes and artichoke hearts in a homemade basil pesto sauce and served over linguine 28

Calamari Marinara

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

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 29

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and fresh vegetables 32

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 with seasonal vegetables 35

Cioppino

shrimp, mussels, clams, scallops, calamari and pesce del giorno sautéed with garlic, basil, white wine and fresh tomato sauce served over linguini 39

Wild Sustainable Catch of the Day MP

Substitute gluten free brown rice pasta \$3

We proudly use only the finest ingredients

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