

ANTIPASTI

Bruschetta

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

Polenta Fungi e Gorgonzola

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

Smoked Salmon Crostini

smoked salmon on toast points with herb cream cheese topped with capers 16

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 Venezia

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

Granchia al Torta

crabcakes served with a lemon caper aioli 19

Scampi di Firenze

jumbo shrimp lightly dipped in egg and flour and sautéed in a lemon butter sauce with mushrooms 20

Salmon Carpaccio

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

Carpaccio di Manzo ▲

thinly sliced filet of beef 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

ZUPPA E INSALATE

Firenze Zuppa di Verdura

fresh homestyle pureed vegetable soup 11

Pasta e Fagioli

traditional italian soup with white cannellini bean, carrot, onion and pasta 11

Zuppa di Salsiccie

housemade ground italian sausage with onions, tomato and spinach in a light broth 13

Insalata Firenze

romaine, bermuda onion, carrot, mushroom, roma tomato tossed with italian vinaigrette 11

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 12

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

PASTE E RISOTTI

Cappellini al Pomodoro

angel hair pasta with fresh tomato sauce, garlic and fresh basil 19

Ravioli di Formaggio

herbed ricotta filled pasta pillows with tomato basil garlic sauce 19

Ravioli di Portobello

pasta pillows stuffed with diced portobello mushrooms and ricotta cheese sautéed with diced tomatoes and a gorgonzola cream sauce 19

Rigatoni alla Vodka e Funghi

our most popular pasta, rigatoni tossed with mushrooms, peas, and shallots in a fresh tomato sauce with vodka and a touch of cream 20

Butternut Squash Ravioli

with sage and butter sauce served over a bed of sautéed spinach 21

Carbonara

egg fettuccine tossed with prosciutto, shallots, peas, fresh cream and parmigiano-reggiano 22

Spaghetti Bolognese

traditional spaghetti with a savory beef and sausage bolognese sauce 22

Pasta Rustica

linguini tossed with prosciutto, spinach, garlic, gorgonzola, pine nuts and basil 22

Cannelloni Fiorentina ■●

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese 24

Gluten Free Ravioli al Pollo

pasta pillows stuffed with chicken, kale, ricotta and parmesan, sautéed in garlic and olive oil and finished with slow roasted tomatoes and marcona almonds 24

Rigatoni al Forno

handmade italian sausage and tomato sauce, topped with mozzarella and parmigiano-reggiano then baked 24

Maine Lobster Ravioli

large ravioli filled with fresh maine lobster, ricotta and herbs topped with a brandy tomato cream sauce 24

Penne Pesto al Pollo ■

penne with a fresh pesto sauce, grilled chicken, roasted tomatoes and topped with pine nuts 25

Ziti al Forno

ziti with our housemade bolognese sauce topped with mozzarella then baked 25

Polpette di Pollo

handmade chicken meatballs, baked, served with marinara sauce over spaghetti 25

Lasagna Firenze ▲■

layered with ricotta cheese, beef, chicken, sausage, roma tomato, mushroom and parmigiano-reggiano, placed upon marinara sauce and topped with creamy bechamel sauce 26

Risotto Fantastico ▲

sliced filet mignon and shrimp sautéed in aged balsamic sauce with onions and prosciutto, then served over risotto 32

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 22

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh italian herbs, and bread crumbs topped with tomato sauce and mozzarella 22

Salsiccie con Peperonata

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce 24

Pollo Piccata ■

chicken breast sautéed with white wine, garlic, lemon butter, and capers 27

Pollo Marsala ■

chicken breast sautéed with fresh mushrooms in a traditional marsala sauce 28

Pollo alla Parmigiana ■

chicken breast lightly breaded and sautéed then topped with mozzarella and light marinara, and baked 28

Pollo Scarpariello ■

chicken breast and italian sausage sautéed with mushrooms, garlic, olive oil, white wine, and lemon 28

Pollo e Gamberi Rosemarino ■

chicken breast and jumbo shrimp sautéed with white wine, garlic, shallots, extra virgin olive oil, and rosemary 28

Vitello Piccata ●

veal scaloppini sautéed with white wine, garlic, lemon butter, and capers 29

Vitello Marsala ●

veal scaloppini sautéed with fresh mushrooms in a traditional marsala sauce 29

Vitello alla Parmigiana ●

veal scaloppini lightly breaded and sautéed, topped with mozzarella and light marinara, and baked 29

Agnello alla Chianti

rack of lamb served in a chianti, shallot and pancetta reduction sauce, served with garlic mashed potatoes and vegetables 36

Filet Mignon ▲

classic filet mignon grilled to taste, served with garlic mashed potatoes and vegetables 40

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