

## 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

### **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 20

### **Calamari Fritti**

lightly fried and served with piquant marinara sauce 20

### **Calamari Venezia**

fresh, hand-cut calamari sautéed with caperberries, red onion, extra virgin olive oil, white wine and diced roma tomato 20

### **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 21

### **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 12

### **Pasta e Fagioli**

traditional italian soup with white cannellini bean, carrot, onion and pasta 12

### **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 12

### **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 13

### **Spinachi al Cesare**

baby spinach, roma tomato, roasted pine nuts, bermuda onion, goat cheese and pancetta 18

### **Caesar e Pollo ■**

topped with marinated grilled chicken 19

### **Chopped Caesar**

romaine, roma tomato and bermuda onion 14

### **Chopped Caesar e Pollo ■**

chicken, romaine, roma tomato, and bermuda onion 20

### **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 29

### **Scampi al Pesto**

jumbo shrimp sautéed with sun dried tomatoes and artichoke hearts in a homemade basil pesto sauce and served over linguine 29

### **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 30

### **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 36

### **Cioppino**

shrimp, mussels, clams, scallops, calamari and pesce del giorno sautéed with garlic, basil, white wine and fresh tomato sauce served over linguini 40

### **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 20

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

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 24

### **Spaghetti Bolognese**

traditional spaghetti with a savory beef and sausage bolognese sauce 24

### **Pasta Rustica**

linguini tossed with prosciutto, spinach, garlic, gorgonzola, pine nuts and basil 24

### **Cannelloni Fiorentina ■●**

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese 25

### **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 25

### **Penne Pesto al Pollo ■**

penne with a fresh pesto sauce, grilled chicken, roasted tomatoes and topped with pine nuts 26

### **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 27

### **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 28

### **Risotto Fantastico ▲**

sliced filet mignon and shrimp sautéed in aged balsamic sauce with onions and prosciutto, then served over risotto 33

## 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 24

### **Melanzane Rollatini**

thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh italian herbs, and bread crumbs topped with tomato sauce and mozzarella 24

### **Salsiccie con Peperonata**

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce 25

### **Pollo Piccata ■**

chicken breast sautéed with white wine, garlic, lemon butter, and capers 29

### **Pollo Marsala ■**

chicken breast sautéed with fresh mushrooms in a traditional marsala sauce 29

### **Pollo alla Parmigiana ■**

chicken breast lightly breaded and sautéed then topped with mozzarella and light marinara, and baked 29

### **Pollo Scarpariello ■**

chicken breast and italian sausage sautéed with mushrooms, garlic, olive oil, white wine, and lemon 29

### **Pollo e Gamberi Rosemarino ■**

chicken breast and jumbo shrimp sautéed with white wine, garlic, shallots, extra virgin olive oil, and rosemary 30

### **Vitello Piccata ●**

veal scaloppini sautéed with white wine, garlic, lemon butter, and capers 30

### **Vitello Marsala ●**

veal scaloppini sautéed with fresh mushrooms in a traditional marsala sauce 30

### **Vitello alla Parmigiana ●**

veal scaloppini lightly breaded and sautéed, topped with mozzarella and light marinara, and baked 30

### **Agnello alla Chianti**

rack of lamb served in a chianti, shallot and pancetta reduction sauce, served with garlic mashed potatoes and vegetables 40

### **Filet Mignon ▲**

classic filet mignon grilled to taste, served with garlic mashed potatoes and vegetables 42

Substitute gluten free brown rice pasta \$3

Split plate \$4

We proudly use only the finest ingredients

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