

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

Salmon Carpaccio

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

Calamari Venezia

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

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 19

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 Cobb di Firenze

romaine, grilled chicken breast, pancetta, avocado, blue cheese, hard boiled egg, bermuda onion and roma tomato all chopped and tossed with italian 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 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

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

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

Matrimonio di Mare

shrimp, scallops and mushrooms sautéed with garlic and onion in a brandy cream sauce, topped with grated parmigiano-reggiano cheese and baked, served over risotto 28

Calamari Marinara

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

Risotto Portofino

jumbo shrimp grilled, served with artichoke hearts, asparagus, sundried tomatoes, garlic, white wine, and basil over risotto 29

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and fresh vegetables 30

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, onions, 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

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 19

Ravioli di Portobello

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

Carbonara

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

Pennette di Focco

penne pasta tossed with broccoli, sun dried tomatoes, pinenuts, garlic, olive oil and chili flakes 20
add grilled smoked chicken ■ 26

Butternut Squash Ravioli

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

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 22

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

Penne Pesto al Pollo ■

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

Maine Lobster Ravioli

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

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 21

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh italian herbs, and bread crumbs topped with tomato sauce and mozzarella 21

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 Milanese ■

chicken scaloppini lightly breaded and pan sautéed 27

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 juice 28

Pollo Fiorentina ■

chicken breast sautéed with garlic, olive oil, shallots, brandy, and a touch of cream, topped with sautéed spinach and mozzarella cheese,
then baked 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

Vitello Saltimbocca •

veal scaloppini sautéed with olive oil, shallots and white wine, topped with prosciutto, sage, and mozzarella cheese, baked to finish 30

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 al Casino •

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