

## 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