

## ANTIPASTI

<b>Bruschetta</b>	\$8.95
grilled ciabatta bread brushed with pesto and topped with diced roma tomatoes, basil, garlic and extra virgin olive oil	
<b>Polenta Funghi e Gorgonzola</b>	\$11.95
soft polenta sauteed with wild mushrooms, porcini mushrooms, gorgonzola and infused with truffle oil	
<b>Mozzarella Caprese</b>	\$16.95
fresh mozzarella di bufala, tomatoes, basil, and extra virgin olive oil	
<b>Calamari Fritti</b>	\$18.95
lightly fried and served with piquant marinara sauce	
<b>Salmon Carpaccio</b>	\$18.95
thin slices of Scottish smoked salmon topped with fresh arugula, capers & parmesan cheese	
<b>Calamari Venezia</b>	\$18.95
fresh, hand-cut calamari sauteed with caperberries, red onions, extra virgin olive oil, white wine and diced tomatoes	
<b>Antipasti Misto</b>	\$19.95
grilled eggplant, stuffed zucchini, stuffed mushroom, fresh tomato, kalamata olives, roasted bell pepper, fresh mozzarella di bufala, coppa salami and prosciutto	
<b>Carpaccio di Manzo ▲</b>	\$19.95
thinly sliced filet of beef, fresh arugula, capers & parmesan cheese	

## ZUPPA E INSALATE

<b>Firenze Zuppa di Verdura</b>	\$8.95
fresh homestyle pureed vegetable soup	
<b>Pasta e Fagioli</b>	\$8.95
traditional Italian soup with white cannellini beans, carrots, onion and pasta	
<b>Insalata Firenze</b>	\$8.95
romaine, Bermuda onion, carrots, mushrooms, tomato with vinaigrette	
<b>Shrimp Bisque</b>	\$9.95
a classic - onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato sauce	
<b>Insalata Caesar</b>	\$9.95
fresh romaine tossed with our homemade Caesar dressing, garlic and parmesan croutons, and shaved reggiano parmesan	
<b>Chopped Caesar</b>	\$11.95
chopped romaine, roma tomatoes & Bermuda onion in our homemade Caesar dressing	
<b>Insalata Arugula e Melé</b>	\$12.95
arugula, fresh tomato, mushrooms, anchovies, apple slices and shaved parmesan with our balsamic vinaigrette	
<b>Spinachi al Cesare</b>	\$14.95
baby spinach, tomato, roasted pine nuts, Bermuda onion, goat cheese and pancetta tossed with our homemade Caesar dressing	
<b>Insalata Bella Vista</b>	\$15.95
hearts of palm, avocado, fresh diced tomatoes, mixed baby greens tossed with balsamic vinaigrette	
<b>Insalata dell' Orto</b>	\$15.95
spring mix and arugula with pine nuts, fresh tomatoes, gorgonzola cheese, sliced apples, mushrooms, and our homemade garlic and parmesan cheese croutons tossed in a cranberry vinaigrette	
<b>Chopped Caesar e Pollo ■</b>	\$17.95
chicken, chopped romaine, roma tomatoes, & Bermuda onion in our homemade Caesar dressing	
<b>Caesar e Pollo ■</b>	\$17.95
entree size Caesar salad topped with marinated grilled chicken	
<b>Calamari Caesar</b>	\$18.95
traditional Caesar salad topped with our calamari fritti	
<b>Caesar e Salmone</b>	\$19.95
entree size Caesar salad with grilled fresh salmon	
<b>Insalata Gamberi</b>	\$19.95
grilled marinated shrimp, grilled eggplant, zucchini, tomato, goat cheese, bell pepper, pine nuts and mixed baby greens in a cranberry vinaigrette	

## PESCE

<b>Linguini alle Vongole</b>	\$21.95
baby clams, garlic, shallots, olive oil, white wine and basil with your choice of red or white sauces	
<b>Scampi alla Fresca</b>	\$24.95
jumbo shrimp sauteed with garlic, shallots, basil and fresh tomato sauce over linguini Also available prepared in white wine sauce	
<b>Scallops Maggioromo</b>	\$25.95
jumbo scallops wrapped with prosciutto, topped with grilled onions and served with pasta and vegetables	
<b>Salmone di Firenze</b>	\$25.95
smoked salmon sauteed with shallots, brandy, sun dried tomatoes and asparagus in a light cream sauce over fettucini	
<b>Matrimonio di Mare</b>	\$26.95
shrimp, scallops and mushrooms sauteed in a brandy cream sauce with garlic and onion served over risotto topped with fresh grated parmesan cheese and baked	
<b>Risotto Portofino</b>	\$28.95
jumbo shrimp grilled, served with artichoke hearts, asparagus, sundried tomatoes, sauteed with garlic, white wine, and basil over risotto	
<b>Salmone alla Griglia</b>	\$29.95
fresh salmon filet grilled and served with pasta and fresh vegetables	
<b>Seabass Oreganato</b>	\$34.95
seabass sauteed in garlic, olive oil and white wine topped with bread crumbs and oregano then baked to finish served over our homemade garlic mashed potatoes with seasonal vegetables	
<b>Cioppino</b>	\$38.95
shrimp, mussels, clams, scallops, calamari and pesce del giorno sauteed with garlic, onions, basil, white wine and fresh tomato sauce over linguini or risotto	

Substitute gluten free brown rice upon request Substitute gluten free brown rice pasta \$3.00
--

## PASTE E RISOTTI

<b>Cappellini al Pomodoro</b> angel hair pasta with fresh tomato sauce, garlic and fresh basil	\$17.95
<b>Ravioli di Formaggio</b> herbed ricotta filled pasta pillows with tomato basil garlic sauce	\$18.95
<b>Rigatoni alla Vodka e Fungi</b> our most popular pasta, rigatoni tossed with mushrooms, peas, and shallots in a fresh tomato sauce with vodka and a touch of cream	\$19.95
<b>Ravioli di Portobello</b> pasta pillows stuffed with diced portobello mushrooms and ricotta cheese sauteed with diced tomatoes and a gorgonzola cream sauce	\$19.95
<b>Carbonara</b> egg fettuccine tossed with prosciutto, shallots, peas, fresh cream and parmesan	\$19.95
<b>Pennette di Focco</b> penne pasta with broccoli, sun dried tomatoes, pinenuts, garlic, olive oil and chili flakes Add grilled smoked chicken. ■ \$24.95	\$19.95
<b>Butternut Squash Ravioli</b> with a sage and butter sauce over a bed of sauteed spinach	\$19.95
<b>Spaghetti Bolognese</b> traditional spaghetti with a savory beef and sausage bolognese sauce	\$19.95
<b>Pasta Rustica</b> linguini tossed with prosciutto, spinach, garlic, gorgonzola, pine nuts and basil	\$19.95
<b>Cannelloni Fiorentina ■●</b> fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese	\$20.95
<b>Rigatoni al Forno</b> with fresh tomato sauce and handmade Italian sausage, topped with mozzarella and parmesan, then baked	\$22.95
<b>Polpette di Pollo</b> handmade chicken meatballs, baked, served with marinara over spaghetti	\$23.95
<b>Lasagna Firenze ▲■</b> layered with ricotta cheese, beef, chicken, sausage, fresh tomato, mushroom, parmesan and placed upon our marinara sauce & topped with creamy bechamel sauce	\$24.95
<b>Maine Lobster Ravioli</b> large ravioli filled with fresh Maine Lobster, ricotta and herbs topped with a brandy tomato cream sauce	\$24.95
<b>Risotto Fantastico ▲</b> sliced filet mignon and shrimp sauteed in aged balsamic sauce with onions and prosciutto, then served over risotto	\$31.95

## GRIGLIA E SPECIALITA

served with fresh seasonal vegetables and pasta

<b>Melanzane Parmigiana</b> slices of fresh eggplant lightly breaded and baked with mozzarella and parmesan cheese, topped with tomato sauce	\$19.95
<b>Melanzane Rollatini</b> thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh Italian herbs, and bread crumbs topped with fresh tomato sauce and mozzarella	\$19.95
<b>Salsiccie di Pollo con Peperonata</b> our one of a kind chicken sausage grilled with bell peppers, red onions, garlic, onions and fresh tomato sauce	\$23.95
<b>Pollo Piccata ■</b> chicken breast sauteed with white wine, garlic, lemon butter, and capers	\$25.95
<b>Pollo alla Parmigiana ■</b> chicken breast lightly breaded and sauteed then topped with mozzarella and light marinara, and baked	\$26.95
<b>Pollo Scarpariello ■</b> chicken and Italian sausage sauteed with mushrooms, garlic, olive oil, white wine, and fresh lemon juice	\$26.95
<b>Pollo Fiorentina ■</b> chicken breast sauteed in garlic, olive oil, shallots, brandy, and a touch of cream topped with sauteed spinach, mozzarella cheese and baked	\$26.95
<b>Pollo e Gamberi Rosemarino ■</b> chicken and shrimp sauteed with white wine, garlic, shallots, extra virgin olive oil, and fresh rosemary	\$27.95
<b>Vitello Piccata ●</b> veal scaloppini with white wine, lemon butter, and capers	\$28.95
<b>Vitello Marsala ●</b> veal scaloppini with fresh mushrooms in a Marsala sauce	\$28.95
<b>Vitello alla Parmigiana ●</b> veal lightly breaded and sauteed then topped with mozzarella and light marinara, and baked	\$28.95
<b>Vitello Saltimbocca ●</b> veal scaloppini sauteed with olive oil, shallots and white wine topped with prosciutto, sage, and mozzarella cheese, then baked to finish	\$29.95
<b>Agnello alla Chianti</b> Rack of lamb served in a chianti, shallots, and pancetta reduction sauce, with garlic mashed potatoes	\$35.95
<b>Filet Mignon al Casino ▲</b> classic filet mignon grilled to taste, served with garlic mashed potatoes	\$39.95

We proudly use only the finest ingredients

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