

PASTE E SPECIALITA

with small insalata firenze or insalata caesar \$5

Cappellini al Pomodoro

angel hair pasta with fresh tomato sauce, garlic and fresh basil 14

Ravioli di Formaggio

herbed ricotta filled pasta pillows with tomato basil garlic sauce 15

Cannelloni Fiorentina ■●

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked, and topped with creamy bechamel and bolognese sauce 15

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 16

Ravioli di Portobello

pasta pillows, stuffed with diced portobello mushroom and ricotta cheese sautéed with diced roma tomato and gorgonzola cream sauce 17

Melanzane Rollatini

thin sliced eggplant rolled and filled with ricotta, pine nuts, fresh italian herbs and bread crumbs topped with fresh tomato sauce and mozzarella served with small pasta 17

Spaghetti Bolognese

traditional spaghetti with savory beef and sausage bolognese sauce 17

Pennette di Focco

penne pasta with broccoli, sun dried tomatoe, pine nuts, garlic, olive oil and chili flakes 17
add grilled smoked chicken ■ 20

Lasagna Firenze ▲■

layered with ricotta cheese, beef, chicken, sausage, fresh roma tomato, mushroom, parmesan and placed upon marinara sauce & topped with creamy bechamel sauce 18

Rigatoni Forno

with tomato sauce and homemade italian sausage, topped with mozzarella and parmesan, then baked 18

Pollo Piccata ■

chicken scaloppini sautéed with white wine, lemon butter and capers 19

Pollo Marsala ■

chicken scaloppini sautéed with mushrooms in a marsala sauce 19

Linguini alla Vongole

baby clams, garlic, shallot, olive oil, white wine and basil with your choice of red or white sauce 19

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and vegetables 22

PANINI

served on grilled tuscan bread

Panini Vegetali

grilled marinated eggplant, roasted bell pepper, roma tomato, bermuda onion and fresh mozzarella 16

Salsiccie con Peperonata

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce 16

Pollo alla Griglia ■

grilled smoked chicken, sliced roma tomato, roasted bell peppers, arugula 17

Polpette Panini

handmade chicken meatballs with marinara sauce, mozzarella cheese, baked to finish 17

Prosciutto Caprese Panini

mozzarella, roma tomato, basil and procsiutto, drizzled lightly with extra virgin olive oil 17

We proudly use only the finest ingredients

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

Substitute gluten free brown rice pasta \$3

Piccoli Piatti

*Happy Hour from 4:30 - 6:30
\$2.00 off all wines by the glass
\$2.00 off all cocktails
\$1.00 off all beer*

Olives & Marcona Almonds

House cured citrus infused cerignola olives in extra virgin olive oil and marcona almonds 8/6

Roasted Brussel Sprouts

with crispy pancetta, agrodolce and toasted savory parmesan breadcrumbs 11/8

Melanzane Caponata

Napolitano-style relish of eggplant, sundried tomato, sweet onion, pine nut and capers topped with goat cheese 9/7

Prosciutto & Fig

Warm figs topped with blue cheese wrapped in thinly sliced prosciutto 12/9

Polpettine de Pollo

Handmade chicken meatballs, baked served with marinara 10/7

Bruschetta e Filetto di Manzo

Grilled ciabatta, brushed with pesto & topped with diced tomato, garlic and filet 12/9

Calamari Fritti

Lightly fried, with piquant marinara sauce 12/9

Salumi

Cured meats & imported cheeses 16/12

Arancini

Saffron risotto stuffed with Bolognese, lightly fried served with marinara 7/5

Melanzane Rollatini

Thinly sliced eggplant, filled with ricotta, pine nuts and fresh herbs rolled topped with Bolognese, mozzarella cheese and baked 10/8

Rigatoni al Forno

with fresh tomato sauce & sliced sausage, topped with mozzarella cheese and baked 10/7

Insalata Firenze

romaine, bermuda onion, carrot, mushroom and tomato tossed with a light vinaigrette 6/4

Insalata Caesar

romaine tossed with our homemade Caesar dressing, garlic and parmesan croutons, and shaved reggiano parmesan 6/4

ANTIPASTI

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

ZUPPA E INSALATE

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

PESCE

Linguini alle Vongole	\$21.95
baby clams, garlic, shallots, olive oil, white wine and basil with your choice of red or white sauces	
Scampi alla Fresca	\$24.95
jumbo shrimp sauteed with garlic, shallots, basil and fresh tomato sauce over linguini Also available prepared in white wine sauce	
Scallops Maggioromo	\$25.95
jumbo scallops wrapped with prosciutto, topped with grilled onions and served with pasta and vegetables	
Salmone di Firenze	\$25.95
smoked salmon sauteed with shallots, brandy, sun dried tomatoes and asparagus in a light cream sauce over fettucini	
Matrimonio di Mare	\$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	
Risotto Portofino	\$28.95
jumbo shrimp grilled, served with artichoke hearts, asparagus, sundried tomatoes, sauteed with garlic, white wine, and basil over risotto	
Salmone alla Griglia	\$29.95
fresh salmon filet grilled and served with pasta and fresh vegetables	
Seabass Oreganato	\$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	
Cioppino	\$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
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PASTE E RISOTTI

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

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

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