

ANTIPASTI

Bruschetta

grilled ciabatta bread brushed with pesto and topped with diced roma tomatoes, basil, garlic and extra virgin olive oil 9

Polenta Fungi e Gorgonzola

soft polenta sauteed with wild mushrooms, porcini mushrooms, gorgonzola and infused with truffle oil 12

Mozzarella Caprese

fresh mozzarella di bufala, tomatoes, basil, and extra virgin olive oil 17

Calamari Fritti

lightly fried and served with piquant marinara sauce 19

Salmon Carpaccio

thin slices of Scottish smoked salmon topped with fresh arugula, capers & parmesan cheese 19

Calamari Venezia

fresh, hand-cut calamari sauteed with caperberries, red onions, extra virgin olive oil, white wine and diced tomatoes 19

Antipasti Misto

grilled eggplant, stuffed zucchini, stuffed mushroom, fresh tomato, kalamata olives, roasted bell pepper, fresh mozzarella di bufala, coppa salami and prosciutto 20

Carpaccio di Manzo ▲

thinly sliced filet of beef, fresh arugula, capers & parmesan cheese 20

ZUPPA E INSALATE

Firenze Zuppa di Verdura

fresh homestyle pureed vegetable soup 9

Pasta e Fagioli

traditional Italian soup with white cannellini beans, carrots, onion and pasta 9

Insalata Firenze

romaine, Bermuda onion, carrots, mushrooms, tomato with vinaigrette 9

Shrimp Bisque

a classic - onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato sauce 10

Insalata Arugula e Melé

arugula, fresh tomato, mushrooms, anchovies, apple slices and shaved parmesan with our balsamic vinaigrette 13

Insalata Bella Vista

hearts of palm, avocado, fresh diced tomatoes, mixed baby greens tossed with balsamic vinaigrette 16

Insalata dell' Orto

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 16

Insalata Gamberi

grilled marinated shrimp, grilled eggplant, zucchini, tomato, goat cheese, bell pepper, pine nuts and mixed baby greens in a cranberry vinaigrette 20

- FIRENZE CAESAR -

Insalata Caesar

fresh romaine tossed with our homemade Caesar dressing, garlic and parmesan croutons, and shaved reggiano parmesan 10

Chopped Caesar

chopped romaine, roma tomatoes & Bermuda onion in our homemade Caesar dressing 12

Spinachi al Cesare

baby spinach, tomato, roasted pine nuts, Bermuda onion, goat cheese and pancetta tossed with our homemade Caesar dressing 15

Chopped Caesar e Pollo ■

chicken, chopped romaine, roma tomatoes, & Bermuda onion in our homemade Caesar dressing 18

Caesar e Pollo ■

entree size Caesar salad topped with marinated grilled chicken 18

Calamari Caesar

traditional Caesar salad topped with our calamari fritti 19

Caesar e Salmone

entree size Caesar salad with grilled fresh salmon 20

PESCE

Linguini alle Vongole

baby clams, garlic, shallots, olive oil, white wine and basil with your choice of red or white sauces 22

Scampi alla Fresca

jumbo shrimp sauteed with garlic, shallots, basil and fresh tomato sauce over linguini
Also available prepared in white wine sauce 25

Scallops Maggiordomo

jumbo scallops wrapped with prosciutto, topped with grilled onions and served with pasta and vegetables 26

Salmone di Firenze

smoked salmon sauteed with shallots, brandy, sun dried tomatoes and asparagus in a light cream sauce over fettucini 26

Matrimonio di Mare

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 27

Risotto Portofino

jumbo shrimp grilled, served with artichoke hearts, asparagus, sundried tomatoes, sauteed with 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 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 35

Cioppino

shrimp, mussels, clams, scallops, calamari and pesce del giorno sauteed with garlic, onions, basil, white wine and fresh tomato sauce over linguini or risotto 39

Substitute gluten free brown rice upon request
Substitute gluten free brown rice pasta 3.00

PASTE E RISOTTI

Cappellini al Pomodoro

angel hair pasta with fresh tomato sauce, garlic and fresh basil 18

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 20

Ravioli di Portobello

pasta pillows stuffed with diced portobello mushrooms and ricotta cheese sauteed with diced tomatoes and a gorgonzola cream sauce 20

Carbonara

egg fettuccine tossed with prosciutto, shallots, peas, fresh cream and parmesan 20

Pennette di Focco

penne pasta with broccoli, sun dried tomatoes, pinenuts, garlic, olive oil and chili flakes 20

Add grilled smoked chicken. ■ 25

Butternut Squash Ravioli

with a sage and butter sauce over a bed of sauteed spinach 20

Spaghetti Bolognese

traditional spaghetti with a savory beef and sausage bolognese sauce 20

Pasta Rustica

linguini tossed with prosciutto, spinach, garlic, gorgonzola, pine nuts and basil 20

Cannelloni Fiorentina ■●

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese 21

Rigatoni al Forno

with fresh tomato sauce and handmade Italian sausage, topped with mozzarella and parmesan, then baked 23

Polpette di Pollo

handmade chicken meatballs, baked, served with marinara over spaghetti 24

Lasagna Firenze ▲■

layered with ricotta cheese, beef, chicken, sausage, fresh tomato, mushroom, parmesan and placed upon our marinara sauce & topped with creamy bechamel sauce 25

Maine Lobster Ravioli

large ravioli filled with fresh Maine Lobster, ricotta and herbs topped with a brandy tomato cream sauce 25

Risotto Fantastico ▲

sliced filet mignon and shrimp sauteed 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 parmesan cheese, topped with tomato sauce 20

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 20

Salsiccie di Pollo con Peperonata

our one of a kind chicken sausage grilled with bell peppers, red onions, garlic, onions and fresh tomato sauce 24

Pollo Piccata ■

chicken breast sauteed with white wine, garlic, lemon butter, and capers 26

Pollo alla Parmigiana ■

chicken breast lightly breaded and sauteed then topped with mozzarella and light marinara, and baked 27

Pollo Scarpariello ■

chicken and Italian sausage sauteed with mushrooms, garlic, olive oil, white wine, and fresh lemon juice 27

Pollo Fiorentina ■

chicken breast sauteed in garlic, olive oil, shallots, brandy, and a touch of cream topped with sauteed spinach, mozzarella cheese and baked 27

Pollo e Gamberi Rosemarino ■

chicken and shrimp sauteed with white wine, garlic, shallots, extra virgin olive oil, and fresh rosemary 28

Vitello Piccata ●

veal scaloppini with white wine, lemon butter, and capers 29

Vitello Marsala ●

veal scaloppini with fresh mushrooms in a Marsala sauce 29

Vitello alla Parmigiana ●

veal lightly breaded and sauteed then topped with mozzarella and light marinara, and baked 29

Vitello Saltimbocca ●

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

Agnello alla Chianti

Rack of lamb served in a chianti, shallots, and pancetta reduction sauce, with garlic mashed potatoes 36

Filet Mignon al Casino ▲

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

We proudly use only the finest ingredients

■ Mary's Free Range Chicken

▲ Premium Angus Beef

● Strauss, all natural, group raised Veal