

INSALATE FARM TO TABLE SALADS

ADD:

CHICKEN 8

SALMON 14

NY STEAK 24

TUSCAN GRILLED CAESAR SALAD 18

Fresh Whole Romaine lightly grilled, Homemade Caesar Dressing, Crispy Prosciutto, Homemade Focaccia toast, and Parmigiano, Cherry tomato, red onions, Romano Shavings.

PEAR & PROSCUITTO SALAD 20

Market spring mix, Charred grilled sliced pears, honey Goat cheese, toasted silvered almonds, cherry tomatoes, prosciutto di parma & cinnamon butter drizzle.

ZUPPE HOUSE MADE SOUPS

TUSCAN CANNELLINI BEAN 14

Silky white creamed bean with roasted asparagus, topped with crispy prosciutto and a drizzle of summer truffle oil.

SOUP OF THE DAY 12

Seasonal, Made with fresh quality ingredients.

ANTIPASTI APPETIZERS

OCTOPUS CARPACCIO 28

Thin slices of colossal octopus tentacles bathed in a chimichurri of roasted peppers & achiote-infused oil.

MUSSELS AL VINO 22

Pacific Black mussels sautéed in white wine, chili flakes & Marinara. Housemade focaccia toasts.

CARPACCIO DI MANZO 32

Thin slices of raw filet mignon, with arugula, capers, shaved pecorino & truffle oil

POLENTA BITES 18

Polenta cake bites, truffle oil, pecorino, basil & marinara sauce.

PRIMI FIRST COURSE PASTAS

ADD:

CHICKEN 8

SALMON 14

NY STEAK 24

SHAVED BLACK TRUFFLE 12

TRUFFLE MUSHROOM PAPPARDELLE (V) 28

Wide pappardelle ribbons folded with earthy baby portobellos, aromatic truffle oil, cracked peppercorn sauce, and pecorino romano.

LOBSTER BUCCATINI 46

Lobster tail over seasonal Vegetable medley in a vodka sauce.

FETTUCCINI ALLA BOLOGNESE 36

coated in a hearty ragù made from ground filet mignon, slowly cooked with aromatics and red wine.

OSSOBUCCO RAVIOLI 28

Tender ossobuco-filled ravioli tossed in a velvety red wine demi sauce, folded with fresh spinach and topped with nutty pecorino

SECONDI SECOND COURSE PROTIENS

RACK OF LAMB MODENA 46

Juicy lamb ribs covered with whole grain mustard and a light crust of pistachio, confit garlic, freshly ground pepper served with roasted potatoes.

WINE PAIRING



**PIEDRO NATURAL
TEMPRANILLO**

SALMON IN LEMON BUTTER SAUCE 29

Fresh Grilled salmon in a lemon caper cream sauce & brussels sprouts

WINE PAIRING



CHIANTI COLLI SENESI

DOUBLE BONE-IN PORK CHOP 28

12oz Premium cut grilled chop, served with 48 hour chianti sauce and creamy risotto.

WINE PAIRING



CHIANTI COLLI SENESI

STEAKS & CHOPS

SAUCES: 4

48-HOUR CHIANTI DEMIGLAZE - CLASSIC CHIMICHURRI - HERB GARLIC BUTTER - TRUFFLE BUTTER

TOPPINGS:

SHAVED BLACK TRUFFLE 12

WILD MUSHROOM MEDLEY 8

NEW YORK STRIP 14 OZ. 48

WINE PAIRING



**JOSH CELLARS
CABERNET SAUVIGNON**

RIB EYE STEAK 16 OZ. 60

WINE PAIRING



**OLEMA
CABERNET SAUVIGNON**

CENTER CUT FILET 10 OZ. 65

WINE PAIRING



**CASTELLARI
CASTELLINA** DI

SKIRT STEAK 12 OZ. 45

WINE PAIRING



OLEMA CABERNET

E & V BUTCHERS SELECTIONS

COMPLIMENTARY SAUCE:

48-HOUR CHIANTI DEMIGLAZE - CLASSIC CHIMICHURRI - HERB GARLIC BUTTER

BISTECCA ALLA FIORENTINA

MARKET PRICE

WINE PAIRING



CHIANTI COLLI SENESI

A traditional Tuscan-style Juicy 42 ounce Angus 4" T-Bone steak cooked to perfection over embers and cut at your table.

PRIME TOMAHAWK RIBEYE

MARKET PRICE

WINE PAIRING



**SANTA MARGHERITA
RISERVA DOCG** CHIANTI

Incredible and impressive 32 ounce long bone rib steak known for its rich marbling and superb tenderness, is expertly grilled to perfection and carved at your table.

CONTORNI SIDE DISHES

- Grilled Veggie Italiano (V) 12
- Potato Gratinato 12
- Grilled Garlic Butter Broccolini 12
- Crispy Brussels with Pancetta, Balsamic & Honey 12
- Creamy Shallot Risotto 12
- Macaroni & Cheese 8

DOLCE DESSERT

NERO DARK CHOCOLATE CAKE 12

Traditional dark chocolate cake covered with a creamy dark chocolate and candied pistachio topping.

PAIRING



PICOS CAFE LIQUEUR

LEMONCELLO MASCARPONE TART 14

Crunchy sweet short crust pastry filled with mascarpone cheese flavored with lemon and citrus cream.

PAIRING



PICOS CRÉME LIQUEUR

ITALIAN TIRAMISU 10

Ladyfingers soaked with coffee and rum, layered with a whipped sweet mascarpone cheese sprinkled with cocoa.

PAIRING



PICOS CAFE LIQUEUR

BAMBINI KIDS MENU

ONLY FOR CHILDREN 12 OR YOUNGER.

MEATBALL MARINARA 12

Wagyu meatball served with classic marinara sauce over spaghetti.

CHICKEN ALFREDO 12

Sliced Chicken breast in a homemade Alfredo Sauce, over spaghetti.