

## ANTIPASTI .... APPETIZERS

### TUSCAN GRILLED CAESAR SALAD 18

*Romaine lightly grilled, crispy Prosciutto, cherry tomato, red onions, Parmigiano shavings.*

### SFORMATINO 20

*Baked Parmigiano Reggiano flan & Wild Mushroom sauce.*

### KING PRAWN PANZANELLA 30

*Seared king prawn, bread, celery, cucumber, cherry tomatoes, red onions, dressed with EVO and vinegar.*

### SLOW COOKED EGG 22

*Parmigiano fondue and truffle.*

### PEAR & PROSCIUTTO SALAD 20

*Market spring mix, grilled pears, goat cheese, toasted almonds, cherry tomatoes, prosciutto & cinnamon butter drizzle.*

### POMODORO SOUP 16

*Cold tomato soup, Burrata di Bufala & basil oil*

## PRIMI .... FIRST COURSE PASTAS

ADD:

**SHAVED BLACK WINTER TRUFFLE 20**

### RIGATONI CARBONARA (V) 27

*Rigatoni tossed in a silky egg sauce, aged Pecorino Romano, and cracked black pepper, finished with crispy guanciale.*

### TAGLIATELLE AL RAGÚ - CHOICE OF BEEF 28, OR WILD BOAR 30

*Classic Tuscan **wild boar ragù**, marinated in red wine and herbs, slowly braised 30*

*Slow-simmered **beef ragù**, with herbs, tomato, and a touch of red wine 28*

### TAGLIOLINI 26

*Roasted garlic, parsley, anchovies, chilli, candied lemon zest and flavored bread crumbs.*

### RISOTTO 34

*Carnaroli rice, Tuscan saffron and Bone marrow.*

### GNOCCHI 34

*Butternut squash gnocchi, roasted squash, wild herbs and mussels.*

## SECONDI .... SECOND COURSE PROTIENS

FOIE GRAS 40

*Coffee, brioche and shallots*

WINE PAIRING  **PINOT GRIGIO**

CHICKEN CACCIATORE 33

*Roasted chicken, tomato sauce, olives, onions and oregano.*

WINE PAIRING  **CHIANTI CLASSICO**

PARMIGIANA 28

*Layered eggplant, tomato sauce, Mozzarella bake.*

WINE PAIRING  **CHIANTI CLASSICO**

HERB CRUST HALIBUT 42

*Seared herb crusted Filet, citrus butter, broccolini*

WINE PAIRING  **SAUVIGNON BLANC**

PORK BELLY 36

*Apple, greens, jus & apple remolade..*

WINE PAIRING  **CHIANTI CLASSICO**

## STEAKS & CHOPS

ADD:

**CLASSIC CHIMICHURRI - HERB GARLIC BUTTER 4**

**SHAVED BLACK WINTER TRUFFLE 20**

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. 69

WINE PAIRING  **CHIANTI CLASSICO**

SKIRT STEAK 12 OZ. 45

WINE PAIRING  **OLEMA CABERNET**

PORK TENDERLOIN 36

WINE PAIRING  **OLEMA CABERNET**

## E & V BUTCHERS SELECTIONS

COMPLIMENTARY SAUCE:

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

**BISTECCA ALLA FIORENTINA MARKET PRICE**

*A traditional Tuscan-style Juicy 42 ounce Angus 4" T-Bone steak cooked to perfection.*

WINE PAIRING  **CHIANTI DOCG RISERVA LE FILIGARE**

**PRIME TOMAHAWK RIBEYE MARKET PRICE**

*32 ounce long bone rib steak known for its rich marbling and tenderness, expertly grilled to perfection.*

WINE PAIRING  **CHIANTI DOCG RISERVA LE FILIGARE**

## CONTORNI .... SIDE DISHES

- Sautéed Market Greens (V) 12
- Grilled Garlic Butter Broccoli 12
- Green Salad 12
- Crispy Potatoes 12

## DOLCE .... DESSERT

CHOCOLATE MOUSSE 12

*Dark chocolate mousse and aerated salted caramel*

PAIRING



**PICOS CAFE LIQUEUR**

VANILLA CHEESECAKE 12

*Homemade served with red berries*

PAIRING



**PICOS CRÉME LIQUEUR**

ITALIAN TIRAMISU 10

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

PAIRING



**PICOS CAFE LIQUEUR**

## BAMBINI .... KIDS MENU

ONLY FOR CHILDREN 12 OR YOUNGER.

TAGLIETELLE RAGOUT OR POMODORO 12

ROASTED CHICKEN & POTATOES 12