

INSALATE FARM TO TABLE SALADS

CHICKEN 8

SALMON 14

ADD:

COLOSSAL SHRIMP 22

NY STEAK 24

TUSCAN GRILLED CAESAR SALAD 18

Fresh Whole Romaine lightly grilled, Homemade Caesar Dressing, Crispy Prosciutto, Homemade Focaccia Croutons, and Parmigiano Romano Shavings.

TOMATO CAPRESE SALAD 18

Fresh organic tomatoes paired with fresh award winning Burrata di Bufala, fresh pesto, and drizzled with Tuscan Olive Oil & aged balsamic reduction.

BEET & FETA SALAD 16

Market Beets, Feta cheese, walnuts, & Tuscan Olive Oil Vinaigrette on a bed of market greens.

PEAR & PROSCIUTTO SALAD 20

Market spring mix, Charred grilled sliced pears, Goat cheese, toasted silvered almonds, 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.

RIBOLLITA 12

Traditional Tuscan tomato based broth with, cannellini beans, grilled zucchini, carrots and onions topped with grilled homemade focaccia & grated pecorino.

ANTIPASTI APPETIZERS

BURRATA PROSCIUTTO E MELONE 26

Fresh Burrata di Buffala, thinly shaved prosciutto Iberian dry-cured ham, & sweet ripe cantaloupe melon in a bed of spring mix. Shareable Plate for 2-4.

MEDITERRANEAN HUMMUS & FOCCIA(V) 16

Hummus made from smoked chickpeas, confit garlic paste, smoked paprika & lemon served topped Organic Tuscany Olive Oil served with Carrots, Cucumber & house-made focaccia bread.

OCTOPUS CARPACCIO 28

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

MUSSELS AL VINO ITALIANO 22

Pacific Black Mussels sautéed with white wine, chili flakes, and house marinara sauce & house-maded focaccia.

PRIMI ... FIRST COURSE PASTAS

ADD SHAVED BLACK TRUFFLE 12

SPAGHETTI ALLE VONGOLÉ 28

Fresh white baby clams perfumed with white wine sauce, housemade spaghetti and freshly grated Pecorino romano cheese.

PAIRING



**VERMENTINO
TOSCANA**

FISARMONICHE PRIMAVERA (V) 26

Housemade accordion pasta cooked Al Dente and tossed with a medley of seasonally fresh Tuscan style vegetables finished with EVOO and freshly grated Parmigiano-Reggiano with spinach pesto.

PAIRING



**COUER DU MONT,
SAUVIGNON BLANC**

LINGUINE AND SHRIMP SCAMPI ALLA VENEZIANA 29

Succulent Wild Caught Colossal shrimp sautéed in garlic, white wine, and fresh lemon juice, tossed with perfectly al dente housemade linguine, freshly chopped parsley and a hint of red chili flakes. Finished with EVOO and freshly grated Parmigiano-Reggiano.

PAIRING



**OLEMA
CHARDONNAY**

TAGLIATELLE ALA BOLOGNESE 24

Ground Filet mignon, pecorino, heirloom & san marzano tomato simmered into a ragu and tossed with homemade tagliatelle.

PAIRING



**OLEMA
CABERNET SAUVIGNON**

FRUTTI DI MARE 55

Fra Diavolo homemade spaguetti with Clams, Mussels, Octopus, King prawn & baby scallops in a spicy tomato sauce. Shareable option for two!

PAIRING



**COUER DU MONT,
SAUVIGNON BLANC**

SECONDI ... SECOND COURSE PROTEIENS

SALMON IN LEMON BUTTER SAUCE 29

Fresh Grilled salmon in a lemon butter sauce with crispy Brussels sprouts.

WINE PAIRING



CHIANTI COLLI SENESI

GRILLED MEDITERRANEAN BRANZINO 39

Whole butterflied grilled Branzino, diving into a sea of sundried tomatoes, red pepper, kalamata olives, capers, & shallots sauce

WINE PAIRING



OLEMA CHARDONAY

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

TUSCAN CHARGRILLED OCTOPUS 32

Impressive colossal octopus tentacle grilled and marinated with house spices, with creamy polenta.

WINE PAIRING



OLEMA PINOT NOIR

RACK OF LAMB MODENA 42

Juicy lamb ribs covered with whole grain mustard and a light crust of pistachio, confit garlic, freshly ground pepper. Modena balsamic vinegar reduction & creamy polenta.

WINE PAIRING



**PIEDRO NATURAL
TEMPRANILLO**

STEAKS & CHOPS

SAUCES: 4

48-HOUR CHIANTI DEMIGLAZE - CLASSIC CHIMICHURRI - COMPOUNDED BUTTER - MEDITERRENEAN PESTO

TOPPINGS:

COLOSSAL SHRIMP 22

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

PRIME BONE-IN RIB EYE STEAK 22 OZ. 78

WINE PAIRING  CHIANTI COLLI SENESI

CENTER CUT FILET 10 OZ. 65

WINE PAIRING  OLEMA PINOT NOIR

E & V BUTCHERS SELECTIONS

COMPLIMENTARY SAUCE:

48-HOUR CHIANTI DEMIGLAZE - CLASSIC CHIMICHURRI - COMPOUNDED BUTTER - MEDITERRENEAN PESTO

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  2016 BRUNELLO DE MONTALCINO

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.

CONTONRI SIDE DISHES

- Grilled Veggie Italiano (V) 12
- Potato Gratinato 12
- Creamy Cheese Polenta topped with Caramelized mushrooms 12
- Creamy Shallot Risotto 12
- Sautéed Crispy Brussels with Pancetta, Balsamic & Honey 12
- Truffled Mushroom Risotto 12
- Spaghetti Cacio e Pepe 12
- Grilled Asparagus 8
- 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

PANNA COTTA DEL GIORNO 10

A delicate and silky Italian dessert, crafted daily with fresh ingredients and seasonal flavors. Ask your server for today's special.

BAMBINI DESSERT

MEATBALL MARINARA 12

Wagyu meatball served with classic marinara sauce over gluten-free spaghetti.

CHICKEN ALFREDO 12

Sliced chicken breast in a homemade Alfredo sauce, served over gluten-free spaghetti.

MACARONI & CHEESE 8

Baked Macaroni in creamy homemade cheddar & mozzarella bechamel & topped with panko crust.