



# TOSCANA

RISTORANTE & BAR

## ANTIPASTI

### CAPRESE DI BURRATA | 29

Burrata di Stefano, Heirloom Tomatoes, Basil, Olitalia Extra Virgin Olive Oil

### POMODORI E AVOCADO | 24

Heirloom Tomatoes, Avocado, Cucumbers, Basil, Lemon Vinaigrette

### INSALATA VERDE | 23

Mixed Green Lettuce, Carrots, Fennel, Watermelon Radishes,  
Ponti White Balsamic Vinaigrette

### POLPO ALLA GRIGLIA | 36

Grilled Octopus, Potato Cream, Sautéed Broccolini, Breadcrumbs

### CARPACCIO DI WAGYU\* | 38

Snake River Farms Wagyu Zabuton Carpaccio, Smoked Aioli, Arugula, Lemon Dressing

### PROSCIUTTO E MOZZARELLA | 32

Housemade Fried Tuscan Gnocco Fritto, Prosciutto di Carpegna DOP  
Aged 20 Months, Housemade Mozzarella

### CALAMARI ALLA GRIGLIA | 39

Grilled Squid, Lemon Dressing, Heirloom Tomatoes, Fried Capers, fresh Oregano,  
Sea Salt, Olitalia Extra Virgin Olive Oil

## PANE BREAD SERVICE

### FOCACCIA AL ROSMARINO | 13

Housemade Focaccia Bread with Rosemary

### GNOCCHO FRITTO | 11

Deep-Fried classic Dough

### FOCACCIA CON ZUCCHINI | 15

Roman-style Dough with Grilled Zucchini, Housemade Basil Pesto,  
Agriform 14-Month Parmigiano Reggiano® DOP

# PASTA

## SPAGHETTI CON GAMBERI E POMODORINI | 42

Afeltra Spaghetti Pasta di Gragnano, Tiger Prawns, Lobster Sauce, Cherry Tomatoes

## RISOTTO CON ZUCCHINE E GRANA | 34

Riso Scotti Rice, Fried Zucchini, Lemon Butter, Agriform Grana Padano DOP, Basil

## FETTUCCINE ALLA NORCINA | 37

Housemade Egg Yolk Fettuccine Pasta, Urbani Black Truffle Butter, Roasted Sausage, Porcini and Mushroom Ragù, Agriform Parmigiano Reggiano® DOP Crema

## GNOCCHI ALLA SORRENTINA | 32

Housemade Potato Gnochì, Mutti Tomato Sauce, Housemade Mozzarella, Fresh Basil

## PAPPARDELLE AL RAGÙ DI CINGHIALE | 36

Housemade Pappardelle with Cocoa, Wild Boar Ragù

## RAVIOLI MAREMMANI | 34

Spinach and Ricotta filled Housemade Ravioli, Così Com'è Tomato Sauce, Fresh Basil

# PIATTI

## TAGLIATA DI WAGYU | 78

Snake River Farms Wagyu Coulette, Crispy Potatoes, Sea Salt, Salsa Verde

## PEPOSO ALLA FIORENTINA | 49

Chianti Braised Short Ribs, Black Peppercorns, Yukon Gold Potato Purée, Mixed Greens

## BRANZINO ALL'ACQUA PAZZA | 54

Pan-seared Branzino, Cherry Tomatoes, Taggiasca Olives, White Wine, Parsley, Spinach

## SALMONE\* | 46

Pan-seared Salmon, Mixed Seasonal Salad, di Modena Balsamic Reduction

## SPIEDINO DI POLLO | 38

Marinated Chicken Skewer, Mixed Lettuce, Carrots, Pistachio Pesto, Acetaia Giusti White Balsamic

## TONNO ALLA GRIGLIA\* | 48

Grilled Yellowfin Tuna, Cherry Tomatoes, Roasted Red Onions, Pistachio Crumble, Balsamic Vinegar Reduction, Mint

## NY STRIP\* | 85

Double R Ranch 16oz NY Strip, Mixed Lettuce, Urbani Truffle Butter, Acetaia Giusti White Balsamic, Crispy Potatoes, Granarolo Pecorino Romano DOP

## FIORENTINA\* | 155

*The Classic Tuscan cut, wood-fire grilled to perfection*

Double R Ranch 42oz Porterhouse, Fresh Herbs, Franci Extra Virgin Olive Oil,

# CONTORNI SIDES

## PATATE CACIO E PEPE | 17

Crispy Fried Potatoes, Granarolo Pecorino Romano DOP, Cracked Black Pepper

## MELANZANE | 15

Grilled Eggplant, Balsamic Vinegar Reduction, Olitalia Extra Virgin Olive Oil

## FUNGHI TROMBETTA | 15

Grilled Trumpet Mushrooms, Balsamic Vinegar Reduction

## SPINACI SALTATI | 14

Sautéed Spinach, Garlic-infused Olitalia Extra Virgin Olive Oil