

**Orlando World Center Marriott**  
8701 World Center Drive ~ Orlando, Florida 32821  
(407) 239-4200

**Antipasti**

<b>Insalata con rucola e Parmigiano Reggiano</b>	<b>10</b>
Salad with Arugula Lettuce, Parmigiano Cheese and Extra Virgin Olive Oil	
<b>Carpaccio di manzo</b>	<b>15</b>
Traditional Beef Carpaccio with Arugula, Shaved Parmigiano Cheese and Olive Oil	
<b>Carpaccio di tonno</b>	<b>15</b>
Tuna Carpaccio with Arugula, Meyers Lemon and Olive Oil	
<b>Insalata con rucola, mozzarella di bufala e pomodori</b>	<b>13</b>
Arugula, Fresh Italian Buffalo Milk Mozzarella, Tomatoes and Extra Virgin Olive Oil	
<b>Gamberoni al tartufo di burro</b>	<b>15</b>
Truffled Shrimp with Petite Greens and Citrus Vinaigrette	
<b>Cappesante con passata di ceci</b>	<b>14</b>
Seared Sea Scallops with Chickpea Puree and Rosemary	

**Zuppa**

<b>Pappa al pomodoro</b>	<b>9</b>
Signature Tuscan Tomato and Bread Soup	

**Pasta e Risotti**

<b>Gnocchetti di ricotta</b>	<b>22</b>
Homemade Ricotta Dumplings with Sage Butter and Walnuts	
<b>Farfalle all' aragosta</b>	<b>34</b>
Bow Tie Pasta with Maine Lobster Meat in an Extra Virgin Olive Oil and Spring Onion Sauce	
<b>Ravioli di zucca al Gorgonzola</b>	<b>26</b>
Butternut Squash and Ricotta Cheese Ravioli with Gorgonzola Sauce	
<b>Ravioli con pancetta e zucchini</b>	<b>24</b>
Spinach and Ricotta Cheese Ravioli with Zucchini, Tomato and House cured Pancetta	
<b>Penne al pomodoro fresco e basilico</b>	<b>22</b>
Penne with Fresh Tomato Sauce, Ricotta Salata and Basil	
<b>Gemelli con prosciutto e panna</b>	<b>26</b>
Gemelli Pasta with Prosciutto, Fresh Cream, and Peas	
<b>Risotto con asperagi e gamberetti</b>	<b>28</b>
Risotto with Fresh Asparagus and Shrimp	
<b>Risotto con porcini</b>	<b>26</b>
Risotto with Porcini Mushrooms	

## Secondi Piatti

### Carne

<b>Filetto di manzo al Chianti</b> Filet Mignon in a Chianti Wine Sauce	<b>38</b>
<b>Carré d' agnello "scottadito"</b> Grilled Rack of Niman Ranch Lamb Marinated in Fresh Rosemary and Olive Oil	<b>34</b>
<b>Lombatina di vitello alla Milanese</b> Veal Chop Milanese with Arugula and Lemon	<b>32</b>
<b>Ossobuco alla Toscana con patate al forno</b> Traditional Tuscan Veal Shank with Sage and Rosemary Roast Potatoes	<b>35</b>
<b>Tagliata di manzo con rucola</b> Grilled Prime Aged Center Cut Striploin, Sliced Atop a Bed of Arugula in Extra Virgin Olive Oil	<b>34</b>
<b>Bistecca alla Fiorentina</b> Grilled Prime 22oz T-bone, Florentine Style	<b>44</b>
<b>Maiale affumicato</b> House smoked Niman Ranch Pork Chop with Tuscan Cabbage and Cannellini Beans	<b>32</b>
<b>Pollo arrostito del Piemonte</b> Roasted Piedmont Chicken	<b>28</b>

### Pesce

<b>Spiedino di gamberoni</b> Jumbo Prawns in a Truffle Butter Sauce	<b>36</b>
<b>Guazzetto di dentice e vongole</b> Pan seared Red Snapper with Clams and Fava Beans	<b>34</b>
<b>Pesce spada con salsa verde</b> Grilled Swordfish with Mussels, Capers, Lemon, and Parsley	<b>32</b>
<b>Pasquini Extra Virgin Olive Oil</b>	<b>14</b>

*Offering the best Tuscan Wines Available.  
Enjoy the freshness and  
simplicity of true Tuscan cooking,  
presented by Chefs trained at  
Antica Posta Restaurant  
in Tuscany, Italy.  
Children's menu available.*

Gratuities of 18% will be added for parties of 8 or more