

## Antipasti

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

## Zuppa

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

## Pasta e Risotti

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

## Secondi Piatti

### Carne

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

### Pesce

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

**Pasquini Extra Virgin Olive Oil** 14

*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.