



Cena ~ Dinner

Antipasti/Contorni

Zuppa del Giorno, \$7
house-made soup of the day

Assaggio di Formaggi Freschi
\$9 for three, \$14 for five, \$18 for seven
*tasting of fresh and semi-aged Italian cheeses
with house-marinated olives and jam*

Antipasto di Tartufo, \$18
fall black truffle served three ways

Salumi Misti, \$17
*an assortment of house-cured meats
served with house-made pickles*

Caprese Invernale \$11
*fall salad of buffalo mozzarella,
sun-dried tomatoes, oil-cured anchovies,
and baby arugula*

Crostini Misti, \$9
*assortment of crostini with
five different toppings*

Antipasto Misto di Verdure, \$13
mixed appetizer of local vegetables

Additional Basket of Assorted Breads, \$2
Additional Basket of Fried Bread, \$3

* The health department advises that the consumption of raw or undercooked animal products increases the risk of food borne illness.
An 18% gratuity may be added to parties of 6 or more.

Carne

Lombatello alla Griglia, \$25
*7 oz grilled hanger steak, served with arugula,
shaved grana, balsamic vinaigrette,
and white truffle oil*

Costoline Brasate alla Toscana, \$17
*Tuscan-spiced braised pork
spare ribs and tuscan kale*

Pasta

Tagliatelle ai Funghi, \$16
*egg tagliatelle pasta served with
a ragout of braised wild mushrooms*

Crespelle alla Fiorentina, \$15
*baked homemade savory crepes, stuffed with
fresh ricotta and spinach, topped with
bechamel and tomato sauce*

Pappardelle col Cinghiale, \$16
*egg pappardelle, tossed with
slow-braised wild Texan boar*

Strozzapreti Panna, Prosciutto e Piselli, \$14
*egg strozzapreti pasta served with a porcini,
prosciutto, sweet pea, and cream sauce*

Garganelli alla Bolognese, \$15
*egg garganelli pasta served with a traditional
Bolognese pork and beef ragout*

Dolci (sweets)

all selections are \$7

Creme Caramel
maple and caramel flan, served with a walnut shortbread cookie

Frittelle di Ricotta e Salsa ai Lamponi
ricotta fritters and raspberry sauce

Crostata al Cioccolato e Ciliegie
dark chocolate tarte served with sour cherry compote and choice of homemade ice cream

Torta al Limone con Semifreddo alle Mandorle
lemon poundcake served with almond semifreddo and citrus compote

Budino di Caramello
butterscotch pudding

DB Chocolats

locally made by chocolatier David Bacco
one for \$2.50, two for \$4.50, four for \$8.00, eight for \$14
also available to go

Vino Dolce

2005 Falesco Pomele Aleatico, \$8

2006 Ben Rye Passito di Pantelleria, \$9

1999 Montellori Vin Santo Bianco dell'Empolese, \$8

Florio Marsala, \$5

Portal 10yr Tawny Port, \$7

Portal 20yr Tawny Port, \$13

