

Primi Piatti

Ribollita (GFO)

Cavolo nero, pancetta, stewed tomatoes,
cannellini bean soup with grilled croutons
cup - 6. bowl -11.

Taglierini al Funghi

Hand made pasta, cremini mushrooms, white
truffle oil, cream, Grana Padano
Primo - 12. Secondo - 19.

Risotto con Zucca e Tartufi Neri (GF)

Arborio rice, roasted butternut squash, fresh sage,
mascarpone, Umbrian black truffle
Primo - 11. Secondo - 21.

Tagliatelle alla Bolognese

Hand made pasta, braised beef, pancetta,
stewed tomatoes, fresh sage, Chianti
Primo - 9. Secondo - 18.

Pappardelle al Cinghiale

Hand cut ribbon pasta, Chianti braised wild boar
Primo - 11. Secondo - 19.

Capellini con Gamberi, Pomodoro e Capperi

Angel hair pasta, shrimp, stewed tomatoes, oregano, capers,
extra virgin olive oil, fresh basil, cracked red chili
Primo - 12. Secondo - 21.

Ravioli Ripieni con Spinaci e Carciofi

Fresh pasta stuffed with artichokes, spinach and goat
cheese in a fresh basil, roasted tomato butter sauce
Primo - 9. Secondo - 18.

Bavette Mari e Monte

Fresh pasta, shrimp, fennel sausage, fresh herbs, cream, shallots
Primo - 12. Secondo - 21.

Contorni (side dishes)

Patate Arroste (GF)

Potatoes roasted with rosemary
and extra virgin olive oil 6.

Fettunta

Grilled homemade bread rubbed
with fresh garlic, sea salt and
extra virgin olive oil 6.

Spinaci Agli e Olio (GF)

Sautéed fresh spinach, garlic and
extra virgin olive oil 6.

Cavolo Nero (GF)

Braised Tuscan kale with onions,
garlic and extra virgin olive oil 6.

Verdure (GF)

Seasonal grilled vegetables 9.

Sformatino di Patate

Roasted potato, chive flan 6.

A charge of \$3.00 will be added to all split items

Secondi Piatti

Osso Buco di Vitello

Braised veal shank, aromatic vegetables,
fresh herbs, soft polenta, gremolata
29.

Nodino di Maiale alla IL Pino* (GFO)

Wood grilled pork tenderloin, juniper, garlic, Chianti demiglace,
roasted potato sformatino and braised Tuscan kale
with onions and Swiss chard
27.

Pollo alla Mattone (GF)

Dewberry Hill Farm's pasture raised chicken grilled under a clay brick with
fresh rosemary, sage, garlic, lemon and cracked red chili
on braised greens and roasted potatoes
24.

Salmone Grigliato con Frutti di Mare* (GFO)

Wood grilled Salmon filet, grilled shrimp, Diver scallops, roasted
potato sformatino, lemon, tarragon beurre blanc
28.

Filetto di Manzo al Gorgonzola (GF)

Wood grilled, grass fed, Beef tenderloin filet, Chianti demiglace, Gorgonzola,
roasted potato, smoked bacon and onion fricassee
32.

Trota In Crosta di Noci* (GFO)

Walnut crusted Rainbow Trout, sauteed shrimp, fresh tarragon,
Vernaccia wine beurre blanc and sauteed fresh spinach
28.

Costata di Vitello* (GF)

Wood grilled, grain fed, Veal Rib Chop, extra virgin olive oil
roasted potatoes, smoked bacon, onions
34.

Cacciucco alla Livornese* (GF)

Traditional Tuscan dish of shrimp, scallops, fresh fish, calamari and fresh
mussels sauteed with red chili, oregano, garlic and stewed tomatoes served with grilled bruschetta
29.

Bistecca alla Fiorentina* (GF)

32 oz. Angus Porterhouse grilled with sea salt, black pepper and extra virgin olive oil,
served with sauteed spinach and roasted potatoes
(recommended for two)
49.

* consuming raw or undercooked beef, poultry or seafood can increase your chances of
contracting a food borne illness, especially if you have certain medical conditions

Please allow us to add an 18% gratuity to parties of 6 or more

Antipasti

GF -gluten free GFO - can be gluten free

Carpaccio di Manzo * (GF)

Thin sliced raw Wagyu beef, white truffle aioli, grilled mushrooms, capers, Parmesan frico 9.

Fegatini Fritti

Crisp fried chicken livers, smoked bacon, balsamic roasted onions 9.

Fricassea con Granchio e Porri (GF)

Lump crab, portabello mushroom, leeks, sun dried tomatoes, pine nuts, tarragon, lemon beurre blanc 12.

Cozze in Vino Bianco (GF)

Fresh Mussels, shallots, garlic, butter, lemon, white wine and fresh basil 14.

Fichi Imbottiti (GF)

Cured Black Mission figs, San Daniele prosciutto, goat cheese, balsamic reduction 9.

Bruschetta al Cinghiale

Grilled homemade rustic bread, Chianti braised South Texas wild boar shoulder ragu 14.

Antipasto Misto Toscano (GFO)

Olives, peppers, Grana Padano, Tuscan salami, San Daniele prosciutto, fettunta, balsamic roasted portabella mushrooms and crostini with chicken liver pate 16.

Fritto Misto di Mare

Fried calamari, fresh fish, shrimp, pomodoro sauce, maionese rosso 14.

Insalate

Insalata di Barbabietole Arrosto (GF)

Roasted red, gold beets, black truffle balsamic vinaigrette, goat cheese, candied walnuts 11.

Insalata di Campo (GF)

Mixed field green salad, red wine vinaigrette, extra virgin olive oil 8.

Mele e Speck (GF)

Assorted young greens, Granny Smith apple, Gorgonzola, toasted walnuts, smoked bacon crisp, honey, apple cider vinaigrette 12.

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Sorry, no separate checks