

# Primi Piatti

## Ribollita

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

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

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

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

### Cavolo Nero

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

### Verdure

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\*

Roasted pork tenderloin, juniper, garlic, roasted pork sugo,  
Tuscan kale (cavolo nero), butternut squash sformatino  
27.

## Pollo alla Mattone

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

## Salmone Grigliato con Frutti di Mare\*

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

## Filetto di Manzo al Funghi\*

Wood grilled, grass fed, Beef tenderloin filet, porcini mushroom - thyme butter  
roasted potatoes, fresh sage, smoked bacon, onions  
31.

## Trota In Crosta di Noci\*

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

## Costata di Vitello\*

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

## Cacciucco alla Livornese\*

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\*

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 a 18% gratuity to parties of 8 or more

# Antipasti

## Carpaccio di Manzo \*

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

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

## Cozze in Vino Bianco

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

## Fichi Imbottiti

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

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

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

## Insalata di Campo

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

## Mele e Speck

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