











FINGER FOOD

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|  GARLIC BREAD | 5.95 |
| <i>Bread garlic, evo oil, herbs</i> | |
|  CHESSE GARLIC BREAD | 7.95 |
| <i>Bread garlic, evo oil, herbs, cheese</i> | |
|  BRUSCHETTA | 11.95 |
| <i>Breas, diced tomatoes, garlic, evo oil, basil, oregano</i> | |
|  MOZZARELLA IN CARROZZA | 13.95 |
| <i>Fior di latte breaded and golden fried with marinara or arrabbiata sauce</i> | |
|  CACIO E PEPE CHEESEBALLS | 12.95 |
| <i>Golden fry cheese ball, Pecorino Romano, black pepper, rubra sauce on side</i> | |
| GNOCOCO FRITTO | 16.95 |
| <i>Fried pizza dough, prosciutto di Parma DOP, mortadella, salame Milano on side</i> | |
| FULL FINGER FOOD SELECTION (SUGGEST FOR 2 PEOPLE) | 25.95 |
| <i>Bite selection of our finger food</i> | |

APPETIZERS

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|  INVOLTINI SICILIAN STYLE | 13.95 |
| <i>Grilled eggplant roll, filled with breadcrumbs, raisin, pecorino, tomato sauce and fior di latte</i> | |
| GRANDMA MEATBALLS | 14.95 |
| <i>Beef meatballs, marinara or spicy arrabbiata sauce, served in a crunchy parmesan waffle</i> | |
| VITELLO TONNATO | 15.95 |
| <i>Angus beef round eye, slow cooked, thin sliced topped with Tonnata sauce (white tuna, egg yolk, evo oil, capers and anchovies)</i> | |
| COZZE MARINARA | 15.95 |
| <i>Sauteed mussel in little spicy marinara sauce on side garlic bread</i> | |
| CALAMARI FRITTI | 15.95 |
| <i>Crispy calamari, crunchy fried, marinara or spicy arrabbiata sauce on the side</i> | |
| GAMBERONI IN CROSTA | 16.95 |
| <i>Red Wild Jumbo Prawns, crispy shredded potato crust, olives tapenade and hummus base</i> | |

OVEN PASTA

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| LASAGNA | 20.95 |
| <i>Bolognese sauce, béchamel, Parmigiano Reggiano, fior di latte</i> | |
|  CANNELLONI ALLA FIORENTINA | 20.95 |
| <i>Large tube pasta filled with fresh spinach, ricotta and tomato sauce</i> | |
|  RISOTTO RADICCHIO E GORGONZOLA | 23.95 |
| <i>Merlot wine risotto, radicchio, gorgonzola cheese (Alla minute' risotto 25 minutes of preparation)</i> | |



EVO OIL = EXTRA VIRGIN ITALIAN OLIVE OIL

** ALL BREAD IS DAILY FRESH HANDMADE

FRESH PASTA



| | |
|---|-------|
| SPAGHETTONI CACIO E PEPE / GRICIA / CARBONARA | 24.95 |
| ✓ Pecorino cheese, black pepper— CACIO E PEPE | |
| Crispy pancetta— GRICIA, | |
| Crispy pancetta and creamy egg yolk— CARBONARA | |
| ✓ ORIGINAL FETTUCCHINE ALFREDO Chef Alfredo Di Lelio, 1908, Rome, real recipe. | 25.95 |
| Fettuccine creamed in Italian butter and original Parmigiano Reggiano 24 months aged | |
| LAMB RAGU' PACCHERI | 27.95 |
| Big maccheroni with slow cooked lamb, tomato and red wine sauce | |
| PAPPARDELLE AL PAPERINO | 27.95 |
| Large fettuccine with slow cooked shredded duck in tomato and rosemary sauce | |
| GNOCCHI ZAFFERANO AND CLAMS | 28.95 |
| Homemade potato dumplings with sauteed clams, mussels, in a creamy saffron sauce | |
| GIGLI AMALFI | 28.95 |
| Tuscany pasta in a creamy butter sauce, shrimps, lemon zest, chopped parsley and chives | |
| SPAGHETTI ALLO SCOGLIO | 28.95 |
| Seafood spaghetti, lobster, shrimps, red wild jumbo prawns, mussels, clams and calamari, tomato sauce, cherry tomato, basil | |
| SALMON RAVIOLI | 30.95 |
| Sweet red paprika dumplings filled with wild salmon, in ricotta sauce and pistachio butter | |

CHEESE WHEEL SHOW

12.95

ALL PASTA IN WHITE SAUCE COULD BE FLAMED AND JUMPED IN 24 MONTHS
 PARMIGIANO REGGIANO WHEEL

SOUP AND SALAD

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| SOUP OF THE DAY— Ask your waiter | 8.95 | ✓ CAESAR | 9.95 |
| RIBOLLITA TOSCANA | 9.95 | Corvine lettuce, bread croutons, shaved parmesan in Caesar dressing | |
| Mixed vegetables, legumes stewed, tossed in cast iron pan with extra virgin olive oil, tuscan bread | | ✓ FLORENCE | 10.95 |
| ✓ MISTA | 9.95 | Fresh spinach, mix greens, apple, almonds, ricotta, shaved parmesan in balsamic bress | |
| Mixed greens, arugula, radicchio and shaved Parmigiano with evo oil and lemon juice dressing | | ✓ CAPRESE SALAD | 10.95 |
| | | Fresh mozzarella fior di latte and plum tomato sliced, on a bed of mix greens and arugula, topped with balsamic glaze | |

ADDITIONAL

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|-----------------------|-------|---------|------|---------|-------|
| CHICKEN | 6.95 | AVOCADO | 6.95 | SHRIMPS | 8.95 |
| CATCH OR SALMON FILET | 11.95 | | | LOBSTER | 14.95 |



VEGETARIAN



VEGAN

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MAIN COURSES



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|---|-------|
| ✓ PARMIGIANA DI MELANZANE | 22.95 |
| <i>Eggplant, tomato and basil sauce, Fior di latte and grated Parmigiano Reggiano</i> | |
| POLLO ALLA CACCIATORA | 23.95 |
| <i>Stew chicken legs in an intense tomato and red wine sauce, fresh rosemary, parsley and black peppercorn</i> | |
| BRAISED LAMB | 28.95 |
| <i>Slow cooked lamb in Nebbiolo red wine, reduced tomato sauce, served with hot homemade flatbread and chickpea pure</i> | |
| ELEPHANT EAR MILANESE | 29.95 |
| <i>Breaded Black Angus sirloin, pan fried in clarified butter, green salad, cherry tomato, shaved parmesan and balsamic glaze</i> | |
| CATCH OF THE DAY | 29.95 |
| <i>Local catch fish, grilled or pan fried, served with Caribbean escovitch pickled vegetables</i> | |
| LOBSTER IN CROSTA | 35.95 |
| <i>Lobster tail in filo pastry crust, topped with cream of porcini and black truffle</i> | |

FROM THE GRILL

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|---|--------|
| 12 OZ. RIBEYE STEAK | 45.95 |
| <i>Black Angus, served with green peppercorn or mustard sauce and home fried potatoes</i> | |
| PRAWNS | 54.95 |
| <i>12 Red Wild Jumbo Prawns, marinated with garlic, lemon juice rosemary and evo, grilled with red onion, grape tomatoes</i> | |
| GRIGLIATA DI MARE MISTA (SUGGESTED FOR 2) | 59.95 |
| <i>Squid, mussels, clams, shrimps, prawns, lobster tail, local catch of the day with red onion, grape tomatoes</i> | |
| FIorentINA STEAK (SUGGESTED FOR 2) | 85.95 |
| <i>30oz. T-bone Fiorentina Steak, black pepper, sea salt, served with rosemary oil and fried potatoes</i> | |
| SURF 'N TURF (SUGGESTED FOR 2) | 105.95 |
| <i>30 oz. T-bone Fiorentina TWO 5 Oz. Caribbean lobster tail served with butter sauce and rosemary oil, home fried potatoes</i> | |

SIDE AND ADDITIONALS

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| ROASTED POTATOES | 5.95 | | |
| FRIES | 5.95 | GRILLED SHRIMPS | 8.95 |
| MASHED POTATOES | 6.95 | PASTA SIDE | 11.95 |
| GRILLED CHICKEN BREAST | 6.95 | <i>spaghetti, fusilli or fettuccine in Bolognese or tomato or alfredo sauce or pesto</i> | |
| AVOCADO | 6.95 | 4 OZ. CATCH OF THE DAY OR SALMON | 12.95 |
| MIXED VEGETABLES | 7.95 | 5 OZ. LOBSTER TAIL | 13.95 |



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PIZZA



| | |
|---|-------|
| ✓ MARGHERITA | 14.95 |
| <i>Tomato sauce, fior di latte, mozzarella, basil</i> | |
| PEPPERONI | 15.95 |
| <i>Tomato sauce, fior di latte, mozzarella, pepperoni</i> | |
| CALZONE | 16.95 |
| <i>Ham and fior di latte, mozzarella topped with tomato sauce</i> | |
| DIAVOLA | 16.95 |
| <i>Tomato sauce, fior di latte mozzarella, spicy Napoli salami</i> | |
| ✓ VEGETARIAN | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, grilled eggplant, zucchini, bell pepper</i> | |
| HAWAIIAN | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, ham, fresh pineapple</i> | |
| HAM AND MUSHROOM | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, Italian ham, mushroom</i> | |
| ✓ 4-CHEESE | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, provolone, gorgonzola, parmesan cheese</i> | |
| NAPOLI | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, caper, anchovies</i> | |
| TUNA | 16.95 |
| <i>Tomato sauce, fior di latte, mozzarella, chunky tuna in olive oil, red onion</i> | |
| 4-SEASONS | 17.95 |
| <i>Tomato sauce, fior di latte, mozzarella, ham, mushroom, artichoke, olives</i> | |
| CARIBBEAN | 17.95 |
| <i>BBQ sauce, tomato sauce, fior di latte, mozzarella, chicken, red bell pepper, caramelized onion, scotch bonnet</i> | |
| CALABRESE | 17.95 |
| <i>Tomato sauce, fior di latte, mozzarella, spicy Napoli salami and spicy capicollo, grilled eggplant, smoked provolone cheese and 'nduja (spicy Italian sausage)</i> | |
| ARUGULA | 18.95 |
| <i>Prosciutto di Parma DOP, ricotta, arugula, shaved parmesan</i> | |
| CLASSIC | 18.95 |
| <i>Tomato sauce, fior di latte, mozzarella, pepperoni, sausage, mushroom, onion, green pepper</i> | |
| PANE & PASTA | 18.95 |
| <i>Tomato sauce, fior di latte, mozzarella, Italian sausage, pepperoni, Italian ham, salami</i> | |
| TREVIGIANA | 19.95 |
| <i>White pizza, fior di latte, mozzarella, Italian sausage, mushroom, radicchio, shaved parmesan and truffle oil</i> | |
| MORTAZZA E PISTACCHIO | 20.95 |
| <i>Mozzarella fior di latte, mozzarella, pistachio pesto, aged provolone, topped with mortadella and cherry tomato on top</i> | |

ADDITIONALS

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| PEPPERONI, HAM, SAUSAGE, BACON, GRILLED OR JERK OR BBQ CHICKEN, PINEAPPLE, MUSHROOMS, CARAMELIZED ONIONS, ARTICHOKES, FRESH TOMATOES, OLIVES, GREEN PEPPERS, RED BELL PEPPERS, JALAPENOS, EXTRA MOZZARELLA | 1.95 |
| EXTRA FIOR DI LATTE, ARUGULA, TRUFFLE OIL, 'NDUJA | 3.95 |
| PROSCIUTTO DI PARMA | 4.95 |



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