



Tuscany is perhaps the quintessential reference for the world's love affair with Italian cuisine, its bounty—meats, pasta, produce, olive oil, and of course wine—as rich in flavors as it is rustic in charm. The land and agriculture are undeniably the ethos of a dynamic culinary heritage, rooted in the simple resourcefulness of the Etruscans, then Romans, and epitomized by the amplification of culture and more elaborate tastes during the Renaissance. Like so many Italian regions, traditions and recipes vary as the land meets the sea, but wine is certainly the thread connecting this tasty tapestry.

APERITIVO

SOLE TOSCANO 18

Choose an americano cocktail, negroni sbagliato or facci crush, paired with a chef's polenta frita

ANTIPASTI

PANZANELLA TOSCANA 18

A summer special salad from Tuscany with fresh flavors of tomatoes, cucumbers, red onion, fresh basil, white vinegar, extra virgin olive oil tossed together with stale bread, salt and pepper

CACCIUCCO ALLA LIVORNESE 29

Seafood stew in spicy San Marzano tomato sauce with jumbo head-on shrimp, scallops, calamari, clams, mussels, salmon tips, MD jumbo lump crab meat, fresh basil and crostini bread on top

PRIMI

PENNE ALLA BOSCAIOLA 32

Penne pasta with mushrooms and smoked bacon in tomato puree with onions, fresh cream, extra virgin olive oil and parsley

PAPPARDELLE AL RAGU DI CINGHIALE 36

Slow braised wild boar with house made pappardelle pasta, basil and shaved parmigiano reggiano

SECONDI

POLLO ALLA CACCIATORE 39

Chicken sauteed to brown and simmered in sauce made of tomatoes, onion, carrots, celery, garlic, extra virgin olive oil, rosemary and red wine and garnished with fresh parsley

BISTECCA ALLA FIORENTINA 55

16 oz bone-in ribeye grilled to your preference with chianti wine reduction and sides of tuscan potatoes and multi color cauliflowers

DOLCE

TORTA DELLA NONNA 16

Shortcrust pastry base topped with pastry cream with hint of lemon, pine nuts, almonds and powdered sugar

FEATURED WINES OF THE REGION

Vernaccia di San Gimignano 2024

FATTORIA POGGIO ALLORO

Crisp, savory white opens with aromas of wildflower, stone fruit and an earthy whiff of flint. The linear, vibrant palate offers fresh peach, crunchy Granny Smith apple and a citrus note. It's balanced by tangy acidity and closes on an almond note.	\$15 glass \$60 bottle	\$13 glass \$52 bottle
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Morellino di Scansano 2020

PODERE 414

Blend of 85% Sangiovese, 15% other varieties (Ciliegiolo, Colorino, Alicante Bouschet and Syrah). The bouquet is characterized by notes of ripe fruit which blend with spicy notes coming from the oak. On the mouth it delivers medium body and freshness. It's a wine made especially for "gastronomic matches" such as pasta, pizza and meat.	\$22 glass \$88 bottle	\$16 glass \$64 bottle
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