

A TAVOLA !

salads & appetizers

green bean salad with almonds and fresh shallot in a red wine vinegar dressing	18
heirloom tomatoes & arugula in a white balsamic dressing	18
panzanella with heirloom tomatoes, cucumber, red onions, bread	20
burrata caprese with a selection of local heirloom tomatoes and basil air	26
lobster salad from Maine, with avocado and greens in a citrus mustard dressing	28
tagliere toscano prosciutto di Parma, finocchiona, pecorino, Grana Padano, olives and honey	34
burrata & prosciutto di Parma with black truffle	34
vitello tonnato thinly sliced milk-fed veal with tuna based sauce, capers and arugula	26
house smoked salmon with citrus jicama and mayonnaise	24
octopus puttanesca with heirloom tomatoes, capers and taggiasca olives	26
tuna tartare* fair trade certified tuna with avocado, tomatoes, capers and seasonal greens	26
beef & beet tartare* with celery root and smoked trout roe	26

soups, pasta & risotto

pappa al pomodoro traditional tomato stew with poached egg, croutons and Grana Padano air	24
ribollita toscana vegetable stew with kale, carrots, potatoes, onions, swiss chard, green beans and bread	18
spaghetti 3 tomatoes fresh pasta with a selection of vine & heirloom tomatoes and fresh basil	20
cacio e pepe with Gragnano spaghetti, pecorino romano, Tellicherry pepper and beet powder	34
lasagna bolognese with beef ragú, bechamel sauce and Grana Padano	26
maccheroni al sugo toscano with braised beef ragú, Grana Padano, olive oil	26
tortelli buffalo ricotta & spinach in a sauce of Isigny butter and sage	24
pici senesi with braised duck leg ragú and pecorino	29
black seafood spaghetti housemade with shrimp, calamari, octopus, tomatoes and bottarga	30
carbonara di mare our spaghetti alla "chitarra" with sea urchin butter, roe, caviar and bottarga	36
spaghetti all'astice with Gragnano pasta, Maine lobster in a tomato bisque and parsley oil	42
risotto ai funghi with Acquerello rice, forest mushrooms and black truffle	36

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform us about any food allergies. For your convenience, a service charge of 20% will be added to your check.



Executive Chef Andrea Marchesin

main courses

chicken breast pasture raised organic chicken, truffle sauce with forest mushrooms	42
costoletta alla milanese breaded bone-in veal served with arugula and lemon	64
filet mignon certified angus beef in salt crust with roasted carrots in a green peppercorn sauce	55
14oz rib eye from Painted Hills farm in a red wine sauce	72
Berkshire pork chop with roasted potatoes and rosemary	42
6oz Mishima grade wagyu served "tagliata" with black kale and roasted potato	65
salmon from FAO 27 oven roasted with seasonal vegetables	38
branzino mediterranean sea bass with braised seasonal roots and parsley oil	42
catch of the day a glazed white fish in a champagne sauce and herb oil	42

for two

fiorentina steak classic 40oz t-bone served with smoked potato purée, kale, cannellini beans	160
ossobuco veal shank served with saffron risotto and citrus gremolata	95
26oz Australian lamb rack pan seared with fresh herbs, roasted potatoes & black kale	105
50oz wagyu tomahawk gold grade bone-in rib eye served with roasted potatoes & black kale	270
branzino al forno whole baked mediterranean sea bass	105
Dover sole pan seared alla "Mugnaia" served with roasted potatoes	90

sides

seasonal vegetables roasted & seasoned with Florida sea salt flakes	12
smoked potato purée Idaho potaoes	15
cannellini beans braised creamy with tomato & sage	12
roasted potatoes pan roasted with rosemary & lemon	12
black kale sautéed with olive oil and Florida sea salt flakes	12

florentine dinner

Allow us to take you on a culinary journey, as we share Chef Andrea Marchesin's innovative take on Florentine history and culture at your table.

240 | serves 2

Tagliere Toscano | Pici Senesi | Risotto Funghi e Tartufo

"La Fiorentina" 40oz T-bone Steak with smoked potato purée, kale, cannellini beans

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