

## appetizers

Bruschetta Burrata Prosciutto	prosciutto Toscano burrata "straciatella" 16
Veal in Tuna Sauce "Vitello Tonnato"	milk fed veal tuna sauce capers arugula lemon 20
House Smoked Wild Salmon	Ora King salmon smoked in house caviar crème fraiche 20
Veal Tartare	veal caviar micro greens 18
Beef Carpaccio	strip loin seasonal mushrooms parmigiano parsley oil 19
Octopus "Puttanesca"	octopus cherry heirloom capers taggiasche olives 19
Butternut Squash and Scallops	butternut squash creamy foam wild scallops toasted sunflower seeds 18
Burrata Caprese	local burrata Florida's heirloom tomatoes basil 21
Vegetable Stew "Ribollita" (vegan)	kale carrots potatoes onions swisschard green beans bread 15
Arugula and Heirloom Tomatoes	arugula heirloom tomatoes parmigiano white balsamic 15

## cold cuts and cheeses

Pecorino 12 months aged and "Finocchiona" fennel salami with pickles and Thun honey	18
Parmigiano Reggiano 36 months aged and "3 medals Giusti" balsamic	17
Prosciutto Toscano with olives and housemade grissini	19
"Tagliere" board 3 cold cuts and cheeses	26
"Gran Tagliere" housemade charcuterie and ricotta, pickles and mustard	28

## pasta and risotto

Spaghetti "3 Tomatoes" and Basil	vine & heirloom tomatoes selection garden basil 16
Lasagna	beef ragú bechamel parmigiano 22
Maccheroni Beef Ragú	beef ragú "sugo Toscano" parmigiano olive oil 23/16
Pappardelle "Finocchiona" Sausage	white sausage fennel pollen pecorino 23/16
Tortelli Ricotta and Spinach	buffalo ricotta spinach butter sage 25/17
Black "Maccheroncini" with Seafood	squid ink pasta shrimp calamari octopus tomato bottarga 26
Gnocchi with Rabbit Ragú	potato gnocchi rabbit ragú red bell peppers pecorino basil 25
"Pici Senesi" with Duck Ragú	hand rolled pasta duck leg ragú pecorino 27
Carbonara "di Mare"	spaghetti "chitarra" sea urchin fish roes caviar bottarga 36
Risotto Mushroom and Truffle	Acquerello rice wild mushrooms black truffle 29
Risotto Red Shrimps and Pistachio	Acquerello rice Patagonia red shrimp pistachio Bronte 32

## entrees

Eggplant Parmigiana

eggplants tomato mozzarella parmigiano basil 18

Costoletta "Milanese"

bone-in pork chop arugula lemon 30

Chicken "Croccante"

Rock Cornish chicken breast in seed crust parsnip fingerling potatoes 24

NY Steak

Painted Hills NY steak broccoli rapini Tuscan chimichurri 34

Filet Mignon

beef tenderloin truffle mashed potatoes kale truffle sauce 36

Ossobuco

veal "ossobuco" saffron risotto citrus gremolata 2pp / 65

La "Fiorentina"

42oz porterhouse smokes potato pure kale cannellini beans 2/3pp 110

Mediterranean Branzino

grilled mediterranean sea bass parsley capers seasonal vegetables 34

Market fish "al Cartoccio"

tomatoes olives capers thyme 32

Lobster in "Salsa"

tomato fennel Pernod bisque salsa MP

## seasonal vegetable sides

Brussels Sprouts 9

Cannellini Beans 8

Roasted Potatoes 8

Smoked Potato Purè 10

Sauteéd Spinach 8

Roasted Vegetables 9

## classics of Toscana Divino

Florentine Dinner

cold cuts board pici senesi risotto mushrooms and truffle la "Fiorentina" serves 2/3 180

Caviar Service

Oscietra / Tradition / Siberian served with blini and mashed potatoes MP

Truffle Season

white truffle 15/g (upon availability) black truffle 7/g

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A service charge of 18% will be added to your check for party of 5 or more.

