

spring summer menu



TOSCANA DIVINO

appetizers

Bruschetta Burrata Prosciutto	prosciutto Toscano burrata "stracciatella" 16
Veal in Tuna Sauce "Vitello Tonnato"	milk fed veal tuna sauce capers arugula lemon 21
House Smoked Wild Salmon	Ora King salmon smoked in house caviar crème fraiche 21
Beef Carpaccio	strip loin green parsley oil mushrooms parmigiano arugula 19
Octopus "Puttanesca"	octopus cherry heirloom capers taggiasche olives 19
Peas and Scallops	peas creamy foam wild atlantic scallops pea tendrils 19
Vegetable Stew "Ribollita" (vegan)	kale carrots potatoes onions swisschard green beans bread 15
Tuna Tartare	yellowfin tuna tomato concassè avocado green parsley oil 20

cold cuts and cheeses

Pecorino & Finocchiona	Pecorino 12 months aged and "Finocchiona" fennel salami with pickles and Thun honey 18
Prosciutto & Parmigiano	Prosciutto Toscano and Parmigiano Reggiano with olives and housemade grissini 19
Tagliere Board	choice of three from our unique selection of cheese and charcuterie 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 21
Tortelli Ricotta and Spinach	buffalo ricotta spinach butter sage 21
Black Spaghetti 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 30

salads

Panzanella (Tuscany)

Pantesca (Sicily)

Zucchini and Ricotta

Burrata Caprese

Arugula and Heirloom Tomatoes

croutons heirloom tomatoes cucumber red onions micro greens 16

octopus oregano capers pesto potatoes green beans 16

zucchini frisèe salad fresh mint leaf taggiasche olives ricotta cheese 16

local burrata Florida's heirloom tomatoes basil 21

arugula heirloom tomatoes parmigiano white balsamic 15

entrees

Eggplant Parmigiana

Costoletta "Milanese"

Chicken "Crocante"

NY Steak

Filet Mignon

Beef Tartare

La "Fiorentina"

Ossobuco

Mediterranean Branzino

Yellowfin Tuna

eggplants tomato mozzarella parmigiano basil 18

bone-in veal chop arugula lemon 45

Rock Cornish chicken breast in seeds crust parsnip fingerling potatoes 24

Painted Hills beef poached asparagus Tuscan chimichurri 34

beef tenderloin wild roasted mushrooms peas pure beef and porcini sauce 36

prepared table side at your convenience 24

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

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

grilled mediterranean sea bass parsley capers seasonal vegetables 34

tuna mix of green vegetables bell pepper coulis parsley air 34

seasonal vegetable sides

Asparagus 10

Smoked Potato Purè 10

Cannellini Beans 8

Sauteéd Spinach 9

Roasted Potatoes 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 bliní and mashed potatoes MP

executive chef Andrea Marchesin
chef de cuisine Stefania Marin



TOSCANA DIVINO