

ANTIPASTI

CHARCUTERIE \$18

ever changing selection of the chef's favorite domestic and imported cheeses | cured meats | olives
fig preserve | breads

CARPACCIO + \$17

charred grass-fed beef | grilled lemon vinaigrette | mustard greens | aged provolone | gooseberries

FRIED CALAMARI \$15

cherry pepper rémoulade | aged balsamic

TUSCAN LOBSTER AND CRAB DIP \$21

maine lobster tail | jumbo lump crab meat | boursin | fontina | fresh herbs | preserved lemon | focaccia crust
butter lavash

MEATBALLS \$14

beef | veal | rustic pomodoro | burrata | micro basil

TOMATO PIADINA \$12

heirloom tomato | fresh mozzarella | arugula pesto | basil | aged balsamic

ZUPPA E INSALATA

MINISTRONE small \$7 large \$9

zucchini | yellow squash | cannellini beans | green cabbage | sweet corn | grana padano
fried baby tuscan kale

CAESAR \$8

red and green romaine | anchovy powder | focaccia crouton | parmesan | caesar dressing

FIRENZO'S MARKET SALAD \$9

mixed greens | heirloom tomatoes | buffalo mozzarella | aged balsamic | micro basil | grilled onion

ANTIPASTO SALAD \$10

petite greens | shaved sopressata | sweet peppers | artichoke hearts | buffalo mozzarella
castelvetro olives | white balsamic vinaigrette

CAPRESE \$12

heirloom tomatoes | buffalo mozzarella | micro basil | balsamic | extra virgin olive oil | sea salt
cracked black pepper

DAL FORNO

PEPPERONI FLATBREAD \$13

tomato sauce | mozzarella cheese | hand cut pepperoni | parmesan cheese

MARGHERITA FLATBREAD \$13


tomato sauce | buffalo mozzarella | torn basil | sea salt | olive oil

ROAST CHICKEN FLATBREAD \$13

chicken | boursin cheese | blistered grapes | caramelized onion | thyme

VEGETABLE FLATBREAD \$12

grilled zucchini | cured tomato | citrus ricotta | olive oil | roasted garlic | micro basil | aleppo pepper

† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
For parties of 6 or more, a service charge of 18% will automatically be added to your check.  = gluten free

CARNE ^{GF}

PRIME BONE-IN RIB EYE 20oz + \$58

WAGYU NEW YORK STRIP LOIN 14oz + \$56

FILET MIGNON 8oz + \$49

T-BONE PORK CHOP 14oz \$41

MIXED GRILL \$60

lamb chops | wild boar sausage | jumbo shrimp

EXTRAS, \$3

- GORGONZOLA
- BLACK TRUFFLE BUTTER
- HORSERADISH CREAM
- GREEN PEPPERCORN
- HOUSE STEAK SAUCE

SPECIALITÀ

FILET MIGNON & SCALLOPS ^{GF} \$64

8oz filet | seared jumbo scallops | charred tomato sauce | aged balsamic

BRAISED LAMB SHANK \$38

toasted cous cous | cipollini onion | broccoli raab pesto | mint

BRANZINO \$36

green pea purée | orzo | baby tomatoes | cipollini onion | pea tendrils salad

TUNA LIVERNOSE ^{GF} \$40

tomato | castelvetrano olives | caper berry | fried garlic | pickled onion | aleppo pepper | polenta cake

AIRLINE CHICKEN BREAST \$30

airline chicken breast | spinach ravioli | marinated artichokes | speck ham | creamy chicken jus
provolone

VEAL MARSALA \$40

linguine | roasted mushrooms | cured lemon | sweet marsala | blanched garlic | shallots | sun dried
tomatoes

SCALLOP AGRODOLCE ^{GF} \$36

tangerine | mint | baby greens | fresno chili agrodolce

PASTA

SHORT RIB BOLOGNESE \$28

bucatini pasta | italian parsley | pecorino

SUNDRIED TOMATO ALFREDO \$28

roasted wild mushrooms | grilled broccolini | grana Padano | mafaldine pasta | charred brussels sprouts

SAFFRON RISSOTO \$30

rock shrimp | spring peas | cured tomatoes | lemon zest | pecorino | micro basil

FRUTTI DI MARE \$38

lump crab meat | clams | rock shrimp | zucchini | tomato | sambuca | herbs | pappardelle pasta

MUSHROOM TAGLIOLINI \$28

marinated mushrooms | mustard greens | tomato medley | roasted wild mushrooms | frisée
shaved manchego

gluten free pasta available upon request

CONTORNI

SPINACH PANZANELLA \$11 wild mushrooms | arugula | spinach | focaccia crouton | marsala glaze

GRILLED BROCCOLINI \$11 preserved lemon | chili flakes | garlic | white anchovies

YUKON GOLD MASHED POTATOES \$11 smoked blue cheese | roasted shallots | chives | mascarpone

SAUTÉED ESCAROLE \$11 cannellini beans | pancetta cotta | caramelized onions