

## VEGAN

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### WHITE BEAN MINISTRONE

*baby kale*

\$7

### LOCAL HEIRLOOM TOMATO CAPRESE

*roasted vegetables | sunflower shoots*

*grilled lemon emulsion*

*aged balsamic | cashew ricotta*

\$12

### CREAMY FARRO AND ORZO RISOTTO

*roasted cauliflower alfredo sauce*

*oven dried tomatoes | baby spinach*

*pea velouté | crispy brussels sprouts*

\$19

### CHIKUN PARMESAN

*wild mushrooms | mustard greens*

*dried tomatoes | mafaldine pasta*

\$22

## ANTIPASTI

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### CHARCUTERIE

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

\$18

### CARPACCIO + <sup>GF</sup>

*charred grass-fed beef | grilled lemon*

*vinaigrette | mustard greens*

*aged provolone | gooseberries*

\$17

### MEATBALLS +

*nona's house made meatballs*

*marinara sauce*

*buffalo mozzarella | basil oil*

\$14

### TUSCAN LOBSTER AND CRAB DIP

*maine lobster tail | jumbo lump crab*

*boursin | fontina | fresh herbs*

*preserved lemon | focaccia crust*

*butter lavash*

\$21

### FRIED CALAMARI

*cherry pepper | rémoulade*

*aged balsamic*

\$15

### TOMATO PIADINA

*heirloom tomato*

*fresh mozzarella | arugula pesto*

*basil | aged balsamic*

\$12

## ZUPPA E INSALATA

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### MINISTRONE <sup>GF</sup>

*small \$7 large \$9*

*zucchini | yellow squash | cannellini beans*

*green cabbage | sweet corn | grana padano*

*fried baby tuscan kale*

### CAESAR

*red and green romaine*

*anchovy powder | focaccia crouton*

*parmesan | caesar dressing*

\$8

### FIRENZO'S MARKET SALAD <sup>GF</sup>

*mixed greens | heirloom tomatoes*

*buffalo mozzarella | aged balsamic*

*micro basil | grilled onion*

\$9

### ANTIPASTO SALAD <sup>GF</sup>

*petite greens | shaved sopressata*

*sweet peppers | artichoke hearts*

*buffalo mozzarella | castelvetro olives*

*white balsamic vinaigrette*

\$10

### CAPRESE <sup>GF</sup>

*heirloom tomatoes | buffalo mozzarella*

*micro basil | balsamic | extra virgin olive oil*

*sea salt | cracked black pepper*

\$12

## DAL FORNO

### PEPPERONI FLATBREAD

tomato sauce | mozzarella cheese  
hand cut pepperoni | parmesan cheese  
\$13

### MARGHERITA FLATBREAD

tomato sauce | buffalo mozzarella  
torn basil | sea salt | olive oil  
\$13

### ROAST CHICKEN FLATBREAD

chicken boursin cheese | blistered grapes  
caramelized onion | thyme  
\$13

### VEGETABLE FLATBREAD

grilled zucchini | cured tomato  
citrus ricotta | olive oil roasted garlic  
micro basil | aleppo pepper  
\$12

## CARNE

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

PRIME NEW YORK STRIP LOIN + 14oz \$56

FILET MIGNON + 8oz \$49

T-BONE PORK CHOP + 14oz \$41

SPICED COLORADO LAMB CHOPS + \$60

### EXTRAS \$3

gorgonzola  
black truffle butter  
horseradish cream  
green peppercorn  
house steak sauce

## PASTA

### SUNDRIED TOMATO ALFREDO

roasted wild mushrooms  
grilled broccolini | grana padano  
mafaldine pasta  
charred brussels sprouts  
\$28

### SHORT RIB BOLOGNESE +

bucatini pasta | pesto  
whipped ricotta | pecorino  
\$28

### SAFFRON RISSOTO

rock shrimp | spring peas  
cured tomatoes | lemon zest  
pecorino | micro basil  
\$30

gluten free pasta available upon request

### FRUTTI DI MARE +

lump crab meat | clams | rock shrimp  
zucchini | tomato | sambuca  
herbs pappardelle pasta  
\$38

### MUSHROOM TAGLIOLINI

marinated mushrooms | mustard greens  
tomato medley | roasted wild mushrooms  
frisée | shaved manchego  
\$28

## SPECIALITÀ

### FILET MIGNON & SCALLOPS +

8oz filet | seared jumbo scallops  
charred tomato sauce | aged balsamic  
\$64

### BRAISED LAMB SHANK

toasted cous cous | cipollini onion  
broccoli raab pesto | mint  
\$38

### BRANZINO +

green pea purée | orzo | baby tomatoes  
cipollini onion | pea tendril salad  
\$36

### TUNA LIVORNESE +

tomato | castelvetro olives  
caper berry | fried garlic | pickled onion  
aleppo pepper | polenta cake  
\$40

### JOYCE FARMS CHICKEN BREAST

spinach ravioli | marinated artichokes  
speck ham | creamy chicken jus | provolone  
\$30

### VEAL MARSALA +

linguine | roasted mushrooms | cured lemon  
sweet marsala | blanched garlic  
shallots | sun dried tomatoes  
\$40

### SCALLOP AGRODOLCE +

tangerine | mint | baby greens  
fresno chili | agrodolce  
\$36

## CONTORNI

### SPINACH PANZANELLA

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

### YUKON GOLD MASHED POTATOES

smoked blue cheese | roasted shallots  
chives | mascarpone  
\$11

### CHARRED BROCCOLINI

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

### GRILLED ASPARAGUS

roasted tomatoes | caramelized onions  
black truffle butter  
\$11

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