

Prix Fixe - 5 Course
Bruschetta

Marinated tomato and zucchini salad with imported soppressata

Primi Piatti - Appetizers - please choose one

Seafood Salad

Combination of mussels, calamari, shrimp & octopus mixed with an extra virgin olive oil lemon dressing

*Mozzarella di Buffalo
con Pomodori*

Fresh buffalo mozzarella with sliced tomato, roasted peppers and prosciutto di Parma, topped with basil and tuscan olive oil

Zuppa d'Otolana

Cannellini beans with pasta, prosciutto, fresh oregano and a touch of plum tomato

Portobello all Milanese

Wild mushrooms breaded with parmigiano, lightly sautéed with shallots, garlic and chopped tomatoes, in a reduced mushroom broth

Mussels

Steamed in white wine, fennel broth, garlic and fresh chopped tomato

Saffron Scallops

Seared Sea Scallops with a saffron cream sauce, shittake mushrooms and asparagus

Scampi Toscana

Shrimp sautéed with saffron, cannellini beans, fresh herb and prosciutto with a touch of tomato and basil

Ravioli Porcini

Porcini mushroom ravioli in a white truffle cream sauce

Rigatoni con Vodka

Homemade pasta with fresh tomato, cream, vodka, snow peas & basil

Insalata - Salad
Caesar Salad

Romaine lettuce, croutons, parmesan cheese tossed in a creamy homemade dressing

Piatti Di Mezzo - Main Courses - please choose one

Salmon alla Noche

Pan roasted salmon, crusted with pignoli nuts in white wine shallot sauce and chopped fresh tomatoes

Dentice alla Fiducia

Red snapper sautéed with fresh rosemary and garlic, garnished with wild mushrooms and asparagus

Gamberi all Acetosella

Shrimp sautéed with shallots, imported prosciutto, lemon and fresh basil, served over sautéed spinach

Tilapia Milaneza

St. Peter's Fish sautéed with capers and artichoke hearts in white wine sauce and fresh tomato

Lamb Ossobuco

Braised shank with natural sauce over saffron risotto

Lamb Toscana

Three center cut lamb chops tenderized, crusted with parmigiano cheese lightly sautéed, topped with asparagus, sliced tomato, prosciutto in a brandy garlic sauce

Pork Saltimbocca

Loin of pork topped with cheese & prosciutto, served over sautéed spinach in a marsala sauce with fresh herbs

Scallopine con Porcini

Scallopine of veal sautéed with prosciutto, porcini mushrooms & balsamic vinegar

Pork di Medici

Medallions of pork in white wine sauce with cherry peppers, wild mushrooms and capers with a touch of fresh tomato

Costoletta alla Capricciosao

Boneless veal chop pounded very thin, breaded with parmigiano and bread crumbs, lightly sautéed, topped with arugola, tomato and parmigiano shavings

Vitello all Patrizia

Scallopine of veal topped with prosciutto, eggplant, fontina and sliced tomato in a sage-infused wine sauce

Pollo alla Toscana

Tender pieces of chicken crusted with parmigiano cheese lightly sautéed, topped with asparagus, sliced tomato, prosciutto in a brandy garlic sauce

Pollo Parmesan

Breaded & pan-fried chicken breast on the bone topped with tomato sauce, melted mozzarella & parmesan cheese over capellini

Pollo Tartuffe

Chicken on the bone topped with fontina, prosciutto & truffles in a marsala wine sauce with artichoke hearts

Pollo Scarpiello

Tender pieces of chicken sautéed with white wine, garlic and sausage

Dolce - Dessert
Assorted dessert