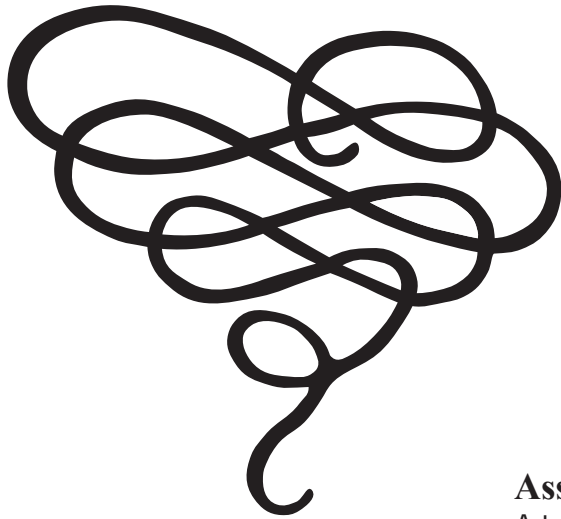


ACQUA® AL 2



Les Spécialità

Assaggio d’Insalate A trio of house salads <i>(Chef’s choice)</i>	17
Assaggio di Primi A tasting of five vegetarian pastas <i>(Chef’s choice, price listed is per person, minimum of 2 people per table to order)</i>	22 pp
Assaggio di Secondi A trio of house steaks <i>(Chef’s choice)</i>	42
Assaggio di Formaggi A tasting of four cheeses with accompaniments	19
Assaggio di Dolci A tasting of four house-made desserts	18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

Antipasti

Antipasti Freddi

L'Antipasto Toscano 25
Assortment of cured Italian meats, pecorino, bruschetta, and crostini al ragú

Carpaccio di Manzo 18
Thin slices of raw beef tenderloin, topped with arugula, grape tomatoes, shaved parmigiano, and a lemon vinaigrette

Carpaccio di Tonno 19
Thin slices of raw ahi tuna encrusted with salt and pepper, topped with arugula, grape tomatoes, and a lemon vinaigrette

Zuppa

La Zuppa del Giorno 12
House-made soup of the day

Antipasti Caldi

Strozzapreti al Pomodoro 15
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce and parmigiano

Strozzapreti al Radicchio Rosso 16
Fresh ricotta cheese and spinach balls, hand-rolled and baked in our house-made tomato sauce, radicchio, and parmigiano

Parmigiana al Forno 16
Grilled eggplant, baked in our house-made tomato sauce, mozzarella, and parmigiano

Radicchio al Forno 15
Grilled Italian cabbage, baked in our house-made tomato sauce, mozzarella, and parmigiano

Insalate

Insalata Caprese 16
Sliced tomato and imported mozzarella di'bufala topped with basil and olive oil

Insalata Greca 14
Escarole, frisée, tomatoes, black olives, cucumber, scallions, and feta cheese tossed with a red wine vinaigrette

Insalata Mista 12
Mixed greens, radicchio, grape tomatoes, shaved radish, and croutons tossed with a white balsamic vinaigrette

Insalata di Rucola e Pera 13
Arugula, bosc pear, and parmigiano tossed with a lemon vinaigrette

Primi Piatti

Riso ai Peperoni	16	Fusilli Lunghi alla Fiaccheraia	16
Arborio rice sautéed with a tomato and bell pepper sauce finished with thyme and a touch of cream		Long corkscrew pasta in a spicy tomato sauce with a touch of garlic	
Riso ai Funghi di Bosco	18	Rigatoni alla Contadina	17
Arborio rice sautéed with wild mushrooms and parsley, finished with a touch of garlic and parmigiano		Tube shaped pasta with a vegetarian ragú finished with a touch of parmigiano	
Fusilli Lunghi ai Mascarpone e Funghi	18	Orecchiette con Zucca di Stagione	16
Long corkscrew pasta with porcini mushrooms, mascarpone cheese, and parmigiano		Shell shaped pasta with seasonal squash, rosemary, garlic, and a touch of cream	
Rigatoni alle Melanzane	17	Fusilli Lunghi ai Peperoni	16
Tube shaped pasta with a tomato and eggplant sauce, mozzarella, and parmigiano		Long corkscrew pasta with a tomato and bell pepper sauce finished with thyme and a touch of cream	
Penne ai Broccoli	16	Topini al Gorgonzola	18
Small tube pasta with broccoli crowns, garlic, olive oil, and parmigiano		House-made gnocchi with a gorgonzola cream sauce	
Fusilli Corti Al Sugo Verde	17	Topini al Sugo Verde	18
Short corkscrew pasta with puréed parsley, basil, rosemary, and parmigiano		House-made gnocchi with puréed parsley, basil, rosemary, and parmigiano	
Penne alla Vodka	16	Cannelloni Mascarpone e Funghi	19
Small tube pasta with a cream, parmigiano and vodka sauce		Porcini mushrooms and mascarpone cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
Linguine alle Vongole	28	Cannelloni Ricotta e Spinaci	18
Ribbon pasta with petite Manila clams, white wine, vegetable broth, garlic, and red pepper flakes		Spinach and ricotta cheese rolled in fresh pasta, baked in our house-made tomato sauce and parmigiano	
Tagliatelle al Ragú Toscano	24		
House-made flat ribbon pasta tossed in a Tuscan beef ragú with parmigiano			

Secondi Piatti

In Padella

Served à la carte

Controfiletto al Pepe Verde 38

Hand-carved New York strip steak sautéed in a green peppercorn and brandy cream sauce

Controfiletto ai Funghi Porcini 38

Hand-carved New York strip steak sautéed in a porcini mushroom sauce

Filetto all'Aceto Balsamico 39

Hand-carved filet mignon cooked in a balsamic reduction sauce

Filetto al Mirtillo 39

Hand-carved filet mignon cooked in a blueberry reduction sauce

Lombatina ai Funghi Porcini 44

Local veal porterhouse sautéed in a porcini mushroom sauce

Petto di Pollo ai Funghi Porcini 24

Chicken breast sautéed in a porcini mushroom sauce

Filetto de Branzino 34

Pan seared branzino filet with white wine shallot sauce served over oyster mushrooms and petite green beans

Pesce de Giorno *market price*

Fish of the day

Alla Griglia

Served à la carte

Tagliata alla Rucola 38

Grilled and sliced New York strip steak topped with shaved parmigiano and extra virgin olive oil

Disossata alla Robespierre 44

Grilled hand-carved ribeye steak topped with rosemary, garlic, and green peppercorn olive oil served over arugula and grape tomatoes

Pollo con Erbe Aromatiche 29

Grilled double chicken breast, rubbed with thyme, rosemary, and garlic served over arugula and grape tomatoes

Lombatina alla Griglia 40

Grilled local veal porterhouse served over spicy fingerling potatoes and shallots

Bistecca alla Fiorentina *market price*

Traditional Florentine 45oz porterhouse steak for two, grilled and topped with garlic and rosemary infused olive oil

Contorni

Patate al Forno 10

Roasted potatoes with rosemary and garlic

Fagioli Marinati 10

Marinated white beans with garlic, roasted tomatoes, and vincotto

Asparagi Grigliati 10

Grilled asparagus topped with lemon oil and parmigiano

Spinaci Saltati 10

Spinach sautéed in olive oil and garlic