

# Firenze

## ANTIPASTI – INSALATE

|   |    |
|---|----|
| <b>Cozze in Guazzetto</b>   | 14 |
| <i>Mussels sautéed with white wine, shallots, garlic and a touch of cream</i>                                       |    |
| <b>Vongole Mediterranean</b>  | 15 |
| <i>Fresh little neck clams in white wine, tomatoes &amp; basil</i>  |    |
| <b>Insalata Cesare</b>  | 11 |
| <i>Caesar salad</i>   |    |
| <b>Toretta di Melanzane</b>   | 14 |
| <i>Eggplant, mozzarella di buffalo &amp; lightly spiced tomato sauce</i>  |    |
| <b>Bruschetta dell Tirreno</b>  | 15 |
| <i>Grilled Tuscan bread, mozzarella di buffalo, fresh tomato &amp; basil</i>  |    |
| <b>Mozzarella di Buffalo Firenze</b>  | 15 |
| <i>With tomatoes, endive and arugula</i>  |    |
| <b>Insalata Mista</b>   | 11 |
| <i>Mixed salad</i>  |    |
| <b>Spiedini di Polpo</b>  | 15 |
| <i>Octopus skewers over arugula, olive oil &amp; lemon vinaigrette</i>  |    |
| <b>Carpaccio Toscana</b>  | 15 |
| <i>Thinly sliced filet mignon with lemon, olive oil &amp; capers, on wild arugula topped with shaved Parmigiana</i> |    |

## PASTA

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| <b>Pappardelle Boscaiola</b>   | 24 |
| <i>Homemade pasta in a beef ragu with porcini mushrooms, extra virgin olive oil &amp; a touch of cream</i> |    |
| <b>Bucatini Con Anatra</b>   | 24 |
| <i>Bucatini pasta served with a rich and hearty duck ragu</i>  |    |
| <b>Fettucini</b>   | 24 |
| <i>Mushrooms, cherry tomatoes, garlic, oil &amp; burratina</i>   |    |
| <b>Orecchiette ala Fiorentina</b>  | 18 |
| <i>Little ear-shaped pasta with sausage in broccoli rabe</i>   |    |
| <b>Capellini Primavera</b>   | 18 |
| <i>Angel hair pasta &amp; fresh vegetables, light cream tomato sauce</i>                                   |    |
| <b>Tagliolini Gamberi &amp; Radicchio</b>  | 24 |
| <i>Fresh pasta with shrimp and radicchio in a light cream sauce</i>  |    |
| <b>Gnocchi ala Sorrentina</b>  | 24 |
| <i>Homemade potato gnocchi with pink sauce &amp; fresh mozzarella</i>                                      |    |
| <b>Rigatoni dell Pecoraio</b>  | 19 |
| <i>Rigatoni with tomato and basil with fresh ricotta cheese</i>  |    |
| <b>Ravioli Bella Firenze</b>   | 22 |
| <i>Grandma's recipe: ricotta &amp; spinach, in butter &amp; sage</i>                                       |    |
| <b>Spaghetti e Polpette</b>  | 22 |
| <i>Spaghetti in marinara with meatballs</i>  |    |

*Gluten-free Fettuccini Available with any sauce*

## SIDE ORDERS

|                               |    |
|-------------------------------|----|
| <b>Sautéed Asparagus</b>      | 12 |
| <b>Garlic Mashed Potatoes</b> | 12 |
| <b>Broccoli Rabe</b>          | 11 |

Please ask your server for our daily specials

## PESCE

|   |    |
|---|----|
| <b>Gamberi Ribelli</b>  | 29 |
| <i>Shrimp in a white wine mushroom sauce baked with spinach &amp; fontina</i>               |    |
| <b>Zuppa Di Pesce</b>   | 32 |
| <i>Clams, mussels, calamari, &amp; lobster tail with marinara sauce over black linguini</i> |    |
| <b>Pinzimonio Di Gamberi</b>  | 29 |
| <i>Sautéed shrimp &amp; vegetables, garlic, white wine &amp; extra virgin olive oil</i>     |    |
| <b>Gamberoni ala Grilla</b>   | 30 |
| <i>Grilled jumbo prawns over mixed green &amp; tomato salad</i>                             |    |
| <b>Branzino</b>   | 35 |
| <i>Grilled whole, sautéed in white wine, lemon, tomatoes &amp; scallions</i>                |    |
| <b>Sword Fish Picata</b>  | 29 |
| <i>White wine, extra virgin olive oil &amp; capers, over spinach</i>                        |    |

## CARNI

|   |    |
|---|----|
| <b>Vitello Valdostana</b>   | 42 |
| <i>Veal chop stuffed with prosciutto &amp; mozzarella di buffalo</i>  |    |
| <b>Vitello Caprichosa</b>   | 41 |
| <i>Breaded veal chop with arugula salad &amp; fresh lemon</i>   |    |
| <b>Vitello Fiorentina</b>   | 26 |
| <i>Veal medallions &amp; prosciutto sautéed in white wine &amp; sage, over spinach</i>                                |    |
| <b>Vitello alla Toscana</b>   | 26 |
| <i>Breaded veal medallions with sautéed with wild mushrooms</i>   |    |
| <b>Vitello de Medici</b>  | 26 |
| <i>Veal medallions sautéed with asparagus, mushrooms &amp; red peppers</i>  |    |
| <b>Vitello Lambrusco</b>  | 26 |
| <i>Veal scaloppine dipped in parmesan cheese, sautéed with Lambrusco &amp; asparagus</i>                              |    |
| <b>Vitello Terra e Mare</b>   | 29 |
| <i>Veal stuffed with whole shrimp, mozzarella &amp; spinach sautéed in mushroom sauce</i>                             |    |
| <b>Steak Toscana</b>  | 35 |
| <i>Dry aged New York steak strip marinated in Italian spices &amp; aged balsamic sauce topped with truffle butter</i> |    |

## POLLO

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| <b>Pollo Scarpariello</b>  | 22 |
| <i>Boneless dark meat chicken, fresh mushrooms, white wine &amp; balsamic</i>  |    |
| <b>Pollo al Ponte Vecchio</b>  | 21 |
| <i>Chicken breast with artichokes, garlic, roasted red peppers, deglazed Chianti wine sauce &amp; melted Tuscan pecorino</i> |    |
| <b>Pollo ala Sorrentina</b>  | 23 |
| <i>Boneless chicken with prosciutto, eggplant &amp; mozzarella in a light sauce</i>  |    |
| <b>Pollo Fiorentina</b>  | 22 |
| <i>Boneless chicken &amp; Italian sausage, white wine sauce over spinach</i>   |    |
| <b>Pollo Tuscanella</b>  | 22 |
| <i>Braised chicken breast, grilled Portobello, sautéed asparagus &amp; melted fontina in light tomato sauce</i>              |    |

