

Pena ~ Dinner

ANTIPASTI

POLIPO

Pan Seared Octopus, Heirloom Potatoes,
Olive Oil, Smoked Pancetta, Almond Crumble 14

CALAMARI FRITTI

Crispy Cherry Peppers, Lemon - Basil Aioli 14

POLPETTONI

Signature 8oz Meatball of Beef, Veal &
Pork, Caramelized Tomato, Burrigotta 12

ARANCINI

Crispy Saffron Rice Ball,
Saffron Aioli, Meat Ragu,
Tomato Conserva 13

SALUMI E FORMAGGI DELLA CASA

House Cured Artisan Salumi &
Imported Cheeses 16

PROSCIUTTO DI PARMA

24 Month Aged Prosciutto di Parma,
Fig Jam, Gnocco Fritto 15

CAPRESE

Hand Stretched Mozzarella Fresca,
Vine Ripened Tomato,
Sicilian Virgin Olive Oil, Aged Balsamic 12

BURRATA DELLA CASA

House Made Burrata, Prosciutto di Parma,
Crushed Red Pepper, Toasted Garlic,
Roasted Pear, Crispy Basil 17

MOZZARELLA EN CAROZZA

Crispy Mozzarella, Pesto Trio,
Sundried Tomato, Arugula & Basil 12

ASSAGGI PICCOLI

Small Tastes

BEEF CARPACCIO

Arugula, Lemon Aioli, Polenta
Crispy Capers, Parmigiano Reggiano 10

CRISPY TRUFFLE GNOCCHI

Basil Mascarpone, Sea Salt 8

SHRIMP SPIEDINI

Rosemary Olive Oil Skewered Shrimp 8

SEARED TUNA*

Lemon Garlic Aioli,
Green Onion, Balsamic Caviar 12

TOMATO BRUSCHETTA

Red & Yellow Tomatoes, Grilled Ciabatta
Bread, Red Onion, Basil 8

WHITE ANCHOVIES

Marinated Anchovies, Rosemary Grissini,
Extra Virgin Olive Oil 7

WOOD ROASTED SCALLOPS

House Smoked Pancetta, Truffle Honey 9

ROASTED MUSHROOMS

Black Truffle Mascarpone, Shallots, Thyme 10

PASTA FATTA IN CASA

*All of our pastas are made with imported
"Doppio Zero" flour & egg yolks & rolled
paper thin.*

+ Add Polpettoni 6.50 + Add Sausage 6.50

GARGANELLI ALLA BOLOGNESE

Classic Braised Sauce of Beef, Veal & Pork,
Parmigiano Reggiano 24/13

GOAT CHEESE CAPPELLETTI

Roasted Root Vegetable,
Toasted Pine Nuts, Basil 24/13

QUATTRO FORMAGGI RAVIOLI

Tuscan Kitchen Signature Sausage,
San Marzano Tomato, Basil 24/13

BRASATO DI CINGHIALE

Slow Braised Wild Boar Ragu,
Truffled Gnocchi, Pecorino Tartufo 28

MAINE LOBSTER RAVIOLI

Shrimp Scampi Sugo,
Crushed Red Pepper 32/16

TORTELLI AL BRASATO

Braised Short Rib Stuffed Pasta,
Pancetta Cipollini Onion,
Red Wine "Riduzione" 28/14

ROASTED BUTTERNUT SQUASH CAPPELLACCI

Sage Browned Butter,
24 Month Parmigiano Reggiano 23/14

ROASTED WILD MUSHROOM RAVIOLI

Prosciutto, Crispy Sage,
Parmigiano Burro Fuso 25/16

CHESTNUT AGNOLOTTI

Tender Spinach, Nutmeg,
Parmigiano Reggiano 28/14

INSALATA

TUSCAN KITCHEN CAESAR*

Hearts of Romaine, Sicilian White Anchovy,
Focaccia Crouton, Parmigiano Reggiano 10

TOSCANA

Baby Kale, Roasted Pears, Candied Hazelnut,
Burrata Della Casa, Prosecco Vinaigrette 12

FARRO

Italian Ancient Grain, Semi Dried Tomato,
Wine Braised Artichoke, Sicilian Olive,
White Balsamic Vinaigrette 12

CAMPANIA

Roasted Sweet Potato, Spinach,
Brussel Sprouts, Almonds, Dried Cranberries,
Orange Balsamic Vinaigrette 12

CHIOGGIA BEET

Fennel, Orange, Toasted Pistachios,
Goat Cheese, Honey Chardonnay Vinaigrette 12

CAPPELLACCI

Butternut Squash Cappellacci, Seasonal Fruit,
Roasted Radicchio, Toasted Hazelnut,
Prosecco Vinaigrette, Vermont Goat Cheese 14

ADDITIONS

North Atlantic Salmon* 12

Rosemary Shrimp Spiedini 8

Grilled Scallops 9

Lemon Pepper Crusted Tuna* 12

Wood Grilled Flat Iron Steak* 14

Tuscan Market Marinated Chicken 9

SECONDI

FILET MIGNON*

10oz Center Cut, Mascarpone Whipped Potato,
Broccoli Rabe, Sauce Red Wine, Truffle Butter 46

SALSICCIA

Signature Sausage, Rosetta's Lemon Peppers,
Wood Roasted Onion, Crispy Rosemary Potato 24

POLLO ARROSTO

Roasted Rosemary Half Chicken,
Crispy Pancetta, Spinach,
Butternut Squash - Walnut Mista 24

SALMONE ALLA GRIGLIA*

Lemon Olive Oil & Garlic, Sage Roasted
Sweet Potato, Grilled Asparagus 29

GIANT SHRIMP SCAMPI

House Made Cappellini, Cherry Tomatoes,
Vermentino Burro Fuso 31

POLLO PARMIGIANO

Olive Oil Seared Parmigiano Crusted Chicken
Breast, Hand Stretched Mozzarella, Basil 27

BONE-IN SIRLOIN*

Wood Grilled Bone-In Sirloin, Caramelized
Onions, Porcini Mushroom Mista 37

VEAL OSSO BUCO MILANESE*

Saffron Risotto, Braised Root Vegetables,
Gremolata 42

DRY AGED RIBEYE*

38 oz Dry Aged "Long Bone" Rib Eye,
Sea Salt, Rosemary Crust, Roasted Potato,
Wood Roasted Garlic Broccolini 52

PIZZA NAPOLETANA

MARGHERITA

Hand-Stretched Mozzarella, San Marzano
Tomatoes, Basil, Extra Virgin Olive Oil 12

POLLO

Spicy Chicken Sausage, Balsamic Onions,
Fontina, House Smoked Pancetta 13

POLPETTO

Signature Meatballs, San Marzano Tomatoes,
Fresh Oregano, Whipped Ricotta 13

SALSICCIA

Signature Sausage, Fonduta, Caramelized
Onion, Roasted Red Peppers, Mozzarella 14

FICHI

Black Mission Fig, Housemade Burrata,
Thin Sliced Prosciutto di Parma 15

CONTORNI 7

Roasted Brussel Sprouts & Pancetta
Sage Brown Butter Sweet Potato
Extra Virgin Roasted Rosemary Potato
Butternut Squash Walnut Mista
Roasted Asparagus & Parmigiano
Seared Broccolini & Toasted Garlic
Roasted Mushroom Mista
Toasted Garlic Spinach

* Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you
have certain medical conditions. Before
placing your order, please inform your server if
a person in your party has a food allergy.