**INSALATA**

**MISTA SALAD** – Baby Greens, Tear Drop Tomatoes, Shaved Fennel, Honey Chardonnay Vinaigrette
$4 | person

**TUSCAN KITCHEN CAESAR** – Hearts of Romaine, Ciabatta Croutons
$5 | person

**INSALATA CAPRESE** – Fresh Mozzarella, Vine Ripened Tomato, Basil, Hearts of Romaine, White Balsamic & Extra Virgin
$6 | person

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**CONTORNI**
Roasted Weight Price Per Pound

Sage Roasted Butternut Squash and Caramelized Walnut Mista | $7.99

Roasted Garlic & Mascarpone Whipped Potatoes | $6.99

Fire Roasted Carrots | $6.99

Fire Roasted Sweet Potatoes | $7.99

Fire Roasted Yukon Gold Potatoes | $5.99

Broccolini Lemon Zest & Roasted Garlic | $9.99

Orange & Honey Roasted Carrots, Parsnips & Turnips | $7.99

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**DOLCI**

6-Inch Four Layer Cake | serves 6-10
8-Inch Four Layer Cake | serves 8-12
10-Inch Four Layer Cake | serves 12-18
Half Sheet Cake | serves 18-25
Full Sheet Cake | serves 30-60

**TRIPLE CHOCOLATE ZABAGLIONE**
$27 | $37 | $48 | $65 | $120

**LEMON COCONUT CAKE**
$26 | $36 | $48 | $65 | $120

**CARROT CAKE**
$27 | $37 | $48 | $65 | $120

**MOCHA HAZELNUT CAKE**
$27 | $37 | $48 | $65 | $120

**STRAWBERRY WHIPPED CREAM**
$29 | $39 | $50 | $66 | $120

**TIRAMISU CAKE** – $26 square | $45 half sheet | $90 full sheet

**ASSORTED MINI PASTRIES** – $2 | each
Cream puffs, Triple Chocolate Zabaglione, Tiramisu, Assorted Tarts

**ASSORTED ITALIAN CANNOLI** – $2.50 | piece

**ASSORTED ITALIAN COOKIES** – $12.99 | lb

**ALMOND MACAROONS** – $17.99 | lb

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**PANE**
Served by the Loaf

Ciabatta | $4.99
Pane Pugliese | $4.99
Olive Bread | $5.99
Cranberry Walnut | $4.99
Seven Grain | $4.99
Rustic Wheat | $5.99
Focaccia | $19.99 | half sheet

Menu Selections and Prices Subject to Change
## Antipasti

**Assaggi** - Roasted Vegetables – Portobello Mushrooms, Tomatoes in Aged Balsamic Vinegar, Pan Seared Broccolini with Slivered Garlic, Roasted Peppers in Fresh Lemon & Extra Virgin Olive Oil, Roasted Balsamic Onions, Tuscan Market Ciabatta Baguette  
$35 serves 10 | $70 serves 20 | $105 serves 30

**Sallumi e Formaggi** - Grand Tasting of Artisan Cured Meats & Specialty Cheeses, Tuscan Market Ciabatta Baguette  
$50 serves 10 | $100 serves 20 | $150 serves 30

**Antipasto Platter** - Salumi Formaggi & Assaggi  
$45 serves 10 | $90 serves 20 | $135 serves 30

**Assorted Artisan Paninis** - Prosciutto & Mozzarella, Pollo, Caprese, Italian Grinder & Bistecca  
$50 serves 10 as appetizer | $90 serves 10 as entree

**Polpettoni** - House Made Meatballs of Sirloin, Veal and Pancetta with Caramelized Tomato  
$2.25 | per piece

**Arancini Classico** - Sicilian “Rice Balls” Risotto Dumpling, Braised Veal and Pancetta Ragu, House Made Mozzarella, San Marzano Tomato  
$2.25 | per piece

**Grilled Scallops** - Wrapped in Pancetta  
$3 | per piece

**Roasted Butternut Squash Crostini** - Walnut Mista, Burrata, Aged Balsamic, Parmesan Reggiano  
$1.25 | per piece

**Bruschetta** - Roasted Portobella & Fresh Tomato, Basil, Balsamic, Extra Virgin Oil  
$1.50 | per piece

## Pasta Fresca

**Fusilli alla Bolognese** - House Made Noodles, Rich Sauce of Beef & Veal, Shaved Parmigiano Reggiano  
$40 | $80

**Ravioli ai Quattro Formaggi** - Delicate Pasta Pillows Stuffed with Hand Dipped Ricotta, Burrata, Fontina and Parmigiano Cheeses, Light Brown Butter Pan Sauce or San Marzano Tomato Sauce  
$40 | $80

**Tortelli Brasato** - Hand Rolled Pasta Stuffed with Slow Braised Short Rib and Parmigiano, Pan Roasted Cippolini Onion, Super Tuscan Demiglace  
$35 | $70

**Handmade Potato Gnocchi** - San Marzano Tomato Sauce, Burrata Cheese, Shaved Reggiano  
$35 | $70

**Lobster Ravioli** - Housemade Pasta with Fresh Maine Lobster Meat and Hand Dipped Ricotta, Lobster Brodo, Tear Drop Tomatoes and Caramelized Fennel  
$65 | $120

**Roasted Mushroom Ravioli** - Housemade Pasta Stuffed with Roasted Portobello & Cremini Mushrooms, Hand Dipped Ricotta, Porcini Mushroom and Braised Garlic Crema  
$40 | $80

**Handmade Roasted Butternut Squash Cappellacci** - Thin Pasta “Hats” Stuffed with Roasted Squash, Sage Brown Butter Sauce, Parmigiano Reggiano  
$45 | $70

**Orecchiette** - Fresh Made Rustic Pasta, with House Made Sausage, Seared Broccolini, Slivered Garlic  
$40 | $80

**Classico Lasagna** - Housemade Pasta, San Marzano Sauce, Bolognese & Quattro Formaggi Filling  
$45 | $75

## Secondi

**Chicken Parmesan** - Reggiano Breadcrumbs, San Marzano Pomodoro, House Made Mozzarella, Fresh Basil  
$45 | $90

**Tuscan Vegetable Cacciatorare** - Roasted Vegetables & Chickpeas, San Marzano Tomato, Crushed Red Pepper, Fennel  
$37 | $75

**Chicken Piccata** - Sautéed Tender Chicken, White Wine, Lemon Caper Sauce  
$45 | $90

**Chicken Marsala** - Cutlets seared in extra Virgin Olive Oil, Button Mushrooms, Sweet Marsala Wine Sauce, Sage  
$45 | $90

**Rock Shrimp & Fusilli Pasta** - Sweet Rock Shrimp, White Wine, Lemon, Parsley  
$65 | $130

## Market Roast

**Boneless Turkey Breast** - Rosemary, Cider Balsamic Glazed, Spit Roasted, 3-4 lbs | $11.99 per pound

**Prosciutto Wrapped Boneless Pork Loin** - Rosemary Rubbed, Spit Roasted, 3-4 lbs | $11.99 per pound

**Ham** - Imported Leoncini, Herbed, Oven Roasted | $14.99 per pound

**Sirloin** - Garlic & Herb Marinated, Roasted | $17 per pound

**Beef Tenderloin** - Center Cut, Grilled | $19 per pound