

## ASSAGGI

24 Month Parmigiano Reggiano  
Pecorino Tartufo  
Artigiano Vino Rosso  
Casatica Di Bufala

18 Month Galloni  
Prosciutto di Parma  
Soppressata  
Calabrese  
Finocchiona  
Bresaola

Roasted Broccollini  
Lemon Asparagus  
Marinated Roasted Peppers  
Roasted Onions  
Truffle Honey

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6  
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

## CRUDO

GF **TUNA\* 24**

Basil Pesto,  
Pickled Tomatoes,  
Radish, Pine Nuts

GF **COLOSSAL SHRIMP COCKTAIL 24**

Cocktail Sauce, Lemon

GF **OYSTERS\* 22 | 39**

Lemongrass Mignonette,  
Horseradish, Cocktail Sauce

**WAGYU TARTARE\* 28**

Bone Marrow Vinaigrette,  
Crispy Shallot, Quail Egg

## ANTIPASTI

**CARCIOFI** Crispy Artichoke, Aioli, Basil Oil, Parmigiano 19

**POLPETTONI** Pomodoro, Burricotta, Crispy Basil, Parmigiano 19

**CALAMARI FRITTI** Judith Point, Cherry Peppers, Lemon Basil Aioli 22

GF **OCTOPUS** Crispy Smashed Potatoes, Pancetta, Calabrian Aioli 22

GF **BURRATA** Arugula, Orange, Pistachio, Citrus Vinaigrette, Balsamic 19

**ARANCINI** Short Rib, Truffle, Parmigiano Reggiano, Demi Glace 26

**CRAB CAKE** Jonah Crab, Calabrian Aioli, Watercress 26

GF **HEIRLOOM CARROTS** Herb Ricotta, Truffle Honey, Basil Pesto 16

## INSALATA

GF **FENNEL & CITRUS 16**

Radicchio, Hearts of Romaine, Orange, Grapefruit,  
Parmigiano, Pistachio, Lemon Herb Vinaigrette

**CAESAR\* 15**

Hearts of Romaine, Anchovy, Parmigiano,  
Focaccia Crouton

GF **CAPRESE 16**

Hand Stretched Mozzarella, Vine Ripened Tomatoes,  
Basil, Balsamic

GF **INSALATA MISTA 15**

Mixed Greens, Roasted Pear, Pomegranate, Walnuts,  
Cherry Tomatoes, Lemon Honey Vinaigrette

GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14, HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16, TAJIN DUSTED SEARED TUNA 16



## PIZZE

### MARGHERITA 22

San Marzano, Mozzarella, Basil, Olive Oil

### CACIO E PEPE 23

Mozzarella, Fontina, Pecorino, Parmigiano Reggiano, Peppercorn

### PROSCIUTTO 24

Mozzarella, Arugula, Cherry Tomatoes, Figs, Balsamic

### SALSICCIA 22

Tuscan Sausage, Roasted Tomato, Herbed Fonduta

## TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, GRAPPA, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

## PRIMI

### BOLOGNESE 28

Beef & Pork Ragu, House Made Pasta, Parmigiano

### BUTTERNUT SQUASH RAVIOLI 29

Maple, Amaretti, Sage

### RAVIOLI DI MANZO 34

Pancetta, Red Wine, Taleggio

### GNOCCHI 46

Truffle Mascarpone, Maine Lobster, Sherry Riduzione

### GF RISOTTO AL FUNGHI 30

Mushrooms, Leeks, Watercress, Citronette

### RIGATONI ALLA VODKA 34

Chili Pepper Flake, Pancetta, Parmigiano

### FUSILLI 34

Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano

## CARNE

### GF BRICK CHICKEN 39

Hudson Valley Half Chicken, Pan Jus, Rosemary Potatoes, Broccolini

### SHORT RIB 55

Barolo Riduzione, Polenta Cake, Crispy Shallot

### GF TOMAHAWK\* 145

48oz Long-Bone Ribeye, Rosemary Potatoes, Broccolini, Onion Marmellata

### GF BRANDT PRIME RIBEYE\* 82

16oz, Rosemary Potatoes, Asparagus, Bone Marrow Butter

### GF BRANDT FILET\* 69

8oz, Whipped Mascarpone Mashed, Pancetta Brussels, Crispy Parsnip, Riduzione

## VEAL CHOP

16oz BONE-IN 79

CHOICE OF

ALLA MILANESE Arugula, Heirloom Tomato, Fennel, Lemon, Olive Oil, Parmigiano

PARMIGIANO Pomodoro, Burrata, Basil, Parmigiano

SAGE CRUSTED Grilled, Crispy Sage, Extra Virgin Olive Oil

## MARE

### HALIBUT\* 48

Crab, Spinach Agnolotti, Lemon Burro Fuso

### GF SALMONE\* 40

Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus

### GF SWORDFISH 48

Lemon Broccolini, Roasted Tomato Risotto, Lemon Basil Butter

### GF BRANZINO\* 46

Crispy Potatoes, Tomato & Caper White Wine Brodo, Fennel & Arugula Salad

## CONTORNI 12

GLUTEN FREE

SAGE BROWN BUTTER SWEET POTATOES

ASPARAGUS & PARMIGIANO

SEARED BROCCOLINI & GARLIC

WHIPPED MASCARPONE MASHED POTATOES

SAUTÉED SPINACH

ROASTED ROSEMARY POTATOES

BRUSSELS SPROUTS & PANCETTA

SAUTÉED MUSHROOMS

HEIRLOOM CARROTS

ROASTED TOMATO RISOTTO

GF | GLUTEN FREE



TUSCANBRANDS.COM

\*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.