

SAMPLE MENU

APPETIZERS

Primi

calamari "bagnino"

flash fried in extra virgin olive oil / arugula /
caper sugo 11

mussels diavolo

prince edward island mussels / spicy white wine /
tomato broth 12

jumbo lump crab-cod cake

lemon aioli / olive oil dressed radicchio /
american caviar 14 / 27

grilled wild mushrooms

polenta / oven dried tomato / gorgonzola / artisan balsamic
vinegar 12

antipasti

sliced to order cured Italian meats / cheese / grilled seasonal
vegetables 15

fresh bufala mozzarella

flown in fresh from naples / grilled artichokes / roasted
red pepper / pesto 12

bresoala

carpaccio of cured beef tenderloin / arugula / celery / shaved
grana padano / artisan balsamic vinegar 15

our famous garlic bread

with gorgonzola fonduta 9

SALAD & SOUP

Insalata & zuppa

arugula salad

ripe pears / shaved parmesan / extra virgin olive oil 10

classic caesar salad

baby romaine / parmesan / country italian croutons 9

mixed italian greens

herb vinaigrette / crostini 9

onion soup toscana

poached organic farm egg / shaved parmesan 9

PASTA & RISOTTO

Pasta e risotto

sweet pea / mascarpone agnolotti

crispy prosciutto / parmesan broth 17

kurobuta pork belly risotto

grilled radicchio / bacon / roasted tomato 23

maine lobster gnudi

pan roasted ricotta-semolina pillows / lobster /
tarragon / toasted walnuts market price

bucatini alla carbonara

bucatini / bacon / egg / pecorino cheese 17

risotto primavera

spring in a bowl / artichokes / carrots / arugula / pinenuts 17

tagliatelle

traditional bolognese / shaved parmesan 15

STEAK

Bistecca

12 oz filet mignon 32

16 oz new york strip 30

18 oz bone-in ribeye 35

20 oz porterhouse "bistecca alla fiorentina" 38

mare / monti

surf your turf tuscan style with a 1 lb lobster m.p.

all steaks are seasoned with our house-made tuscan
steak rub and served with grilled lemon

all steaks are served with a choice of crust (parmesan,
roasted garlic or gorgonzola) OR four of our chef's
house-made condiments of the day

crust and house-made condiments \$4.00

We use only hand cut USDA Black Angus Beef

SIDES

Contorni

truffled mashed potatoes 7

potatoes oro 7

grilled asparagus 7

spinach aglio 7

gorgonzola orzo casseruola 7

tuscan frites 7

grilled portobello mushrooms 7

broccoli rapini aglio olio 7

SPECIALITIES

Specialita

veal osso buco milanese

saffron risotto 28

grilled flattened chicken

lemon rosemary marinade / whole roasted garlic /
potatoes oro / shaved crispy artichoke 24

tuscan spice rubbed tuna

grilled rare / housemade steak sauce / arugula salad 28

pesce del mercato

fresh seasonal fish / herbed arugula salad / whole
citrus citronette market price

salmon saltimbocca

sage / prosciutto / wilted arugula / tapenade
vinaigrette 22

pork chop milanese

lemon olive oil vinaigrette dressed arugula / cherry
tomatoes 22

chianti braised short ribs

balsamic onion marmalata / stone ground polenta 22

12 oz prime top sirloin tagliata

arugula / radicchio / shaved grana padano / grilled
mushrooms / potatoes oro 30

ristorante
we

Executive Chef: Michael Hazen

for the convenience of our guests, a gratuity will be added to parties of 6 or more
***we only use trans-fat free oils in our daily quest to provide for a healthier
lifestyle for our guests ristorantewe.com