ANTIPASTI
Our chef’s selection of antipasti, served table side

SALAD CANALETTO
Seasonal greens tossed table side with tomato, cucumber and olives

MINESTRONE SOUP
A flavorful tomato broth consisting of white beans, pasta shells, fresh vegetables and thyme

ROASTED SALMON WITH MASHED POTATOES
With tomato ragout and root vegetables

FUSILI WITH DICED CHICKEN AND ROOT VEGETABLES
Tossed in light cream, cherry tomatoes and garnished with fried leek

PENNE ALLA VODKA
A deliciously light combination of our pomodoro sauce, cream and vodka

TRIO OF TIRAMISÙ
g	Italy’s most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

LIMONCELLO CREMÉ
Refreshing crème topped with Tuscan lemon liqueur

GELATO
A refreshing and full-flavored selection: strawberry, mango, vanilla and lemon
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SALAD CANALETTO
Seasonal greens tossed table side with tomato, cucumber and olives

SEAFOOD SOUP
Assorted seafood simmered with vegetables, tomatoes, flat parsley and saffron

VEAL MILANESE
Breaded veal scaloppini with porcini mushrooms, fettuccini and vegetables

LINGUINI PASTA, SUN-DRIED TOMATOES, GOAT CHEESE AND ARUGULA
Tossed with garlic, onions, cherry tomatoes and basil with tomato oil

BAKED MEAT LASAGNA POMODORO
Baked with meat and tomato sauce and gratinated with four cheese sauce

TRIO OF TIRAMISÚ
Italy’s most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

MICHAELANGELO’S STUFFED BROWNIES
Two brownies stuffed with vanilla ice cream and topped with whipped cream, chocolate and caramel sauce

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TUSCAN COUNTRY SOUP
Assorted beans with fresh vegetables, basil pesto and parmesan cheese

CHICKEN MARSALA SCALOPPINI
Tender scallops of chicken breast glazed with Marsala wine. Served with linguini pasta tossed with tomato and roasted garlic

SPAGHETTI AI’ OLIO
Tossed with olive oil and garlic

THREE COLOR RIGATONI ALLA VEGETABLE AND ITALIAN SAUSAGE
Large pasta tubes with grilled zucchini, eggplants, broccoli, basil, diced tomatoes, sausage, garlic and extra-virgin olive oil

TRIO OF TIRAMISÙ
Italy’s most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

FRESH FRUITS & ZABAGLIONE
Flavored with sweet Marsala wine

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SALAD CANALETTO
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SAUSAGE AND WHITE BEAN SOUP
Tomato and beef broth with chunky cut zucchini, carrots and red Swiss chard sprinkled with grated parmesan cheese

MISTO DI MARE
Clams, mussels, shrimps, calamari, tomatoes and garlic served over rigatoni pasta

SPAGHETTI WITH MEATBALLS
The classic way to eat spaghetti; home made meatballs braised in a tomato and meat sauce served over olive oil tossed spaghetti

PENNE ALLA BOSCAIOLA
Penne tossed in garlic, mushrooms, sun dried tomatoes, red onions, extra virgin olive oil and mascarpone cheese

TRIO OF TIRAMISÙ
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MILLE-FEUILLE OF MADAGASCAR CHOCOLATE
With walnut praline and ice-cream

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ZUPPA PAVESE
Broth with pasta and egg

PAILLARD OF CHICKEN WITH CAPERS AND LEMON
Served over a pesto risotto and sautéed cherry tomatoes

CAPELLINI WITH FRESH TOMATOES AND BASIL
Diced yellow and green zucchini, eggplant, garlic, onion and fresh mozzarella

FARFALLE WITH PROSCIUTTO AND GREEN PEAS
Extra virgin olive oil, mascarpone cheese, red onions, chopped parsley

TRIO OF TIRAMISÙ
Italy’s most famous dessert: presented in three flavored variations, espresso, lemon and Amaretto

CANNOLI ROLL
Crispy Italian dessert filled with ricotta cheese and glazed fruits

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PASTA FAGIOLI SOUP
A hearty tomato broth with beans, pasta and shredded spinach, served with parmesan cheese

COD PUTANESCA
Marinated in lemon, oregano and olive oil, quickly sautéed and coated with a flavorful herbed tomato concassée with kalamata olives, capers and chopped parsley, served with grilled cheese polenta and balsamic glace

PENNE ARRABBIATE TOSSED WITH CHICKEN AND ESCAROLE
extra virgin olive oil, red pepper flakes, asiago cheese

TORTELLINNI WITH PESTO, GREEN BEANS AND ROASTED RED PEPPERS
Tossed with sliced potatoes, garlic, extra virgin olive oil and parmesan cheese

TRIO OF TIRAMISÙ
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VENETIAN STYLE UPSIDE DOWN APPLE AND WALNUT PIE
Prepared with caramel sauce, apples, walnuts, brown sugar, served warm and topped with vanilla ice cream

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FLORENCE VEGETABLE SOUP
A savory vegetable broth with beans, cabbage, celery, carrots and chopped basil

TOSCAN A FLANK STEAK
Thinly sliced and drizzled with a herb olive oil, accompanied with steamed broccoli and rosemary roasted potatoes or Spaghetti

ANGEL HAIR PASTA WITH SCALLOPS AND SPINACH
Tossed with fresh thyme, garlic, shallots, pancetta, capers and diced roma tomatoes topped with toasted pine nuts

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO
Topped with toasted hazelnuts, Parmesan cheese

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TORRONE
Rich chocolate nougat with dried figs and almonds, served with poached peaches

GELATO
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