



DINNER MENU

ANTIPASTO

CALAMARI FRITTI

Crisp calamari | marinated olives | capers | basil pomodoro | lemon
12.5

PALM COURT BRUSCHETTA

Grilled ciabatta | marinated olives | local plum tomatoes | fresh basil | parmesan
10.75

PIZZA DEL GIORNO

Chef's daily creation of rustic pizza
16.5

CARPACCIO DI MANZO

Tenderloin of beef | baby arugula | caper berry | grape tomato | pine nuts | truffle vinaigrette | pesto
13.5

COZZE SALTATA

Sautéed mussels | white wine | garlic | shaved shallots | oregano | lemon
12.5

ZUPPA DI POMODORO

Flame-roasted tomato bisque | basil fontina grilled cheese
8.75

INSALATA DI CESARE

Classic Caesar salad | crisp heart of romaine | garlic dressing | white anchovy | parmesan | crostini
9.75

ARTIGIANO VITA LA LATTUGA

Artisan living lettuce | beet carpaccio | golden pea shoots | crumbled goats cheese | herb vinaigrette
12.25

PASTA

PENNE ALLE VODKA

Pancetta | tube pasta | shallots | tomato vodka cream sauce
18

GAMBERI GENOVESE

Gulf shrimp | angel hair pasta | fresh basil pesto | roasted peppers | grape tomatoes | toasted pine nuts
26

GAMBERI SALTATI E CAPESANTE CAVATELLI

Gulf shrimp | sea scallops | handmade ricotta pasta | garlic | baby spinach | saffron cream | chili oil
29.5

GNOCCHI BOLOGNESE

Potato dumplings | house made spicy pork bolognese
19.5

FETTUCINE FRA DIAVOLO

Spicy tomato sauce | mussels | shrimp | grouper | octopus
29

TORTELLONI CON L'ARAGOSTA

Caribbean lobster | cheese filled pasta | sherry lobster cream | baby spinach | prosciutto
36

PESCE

SALMONE **GF**

Chilean salmon | broccolini | English peas | baby carrot | beet risotto | heirloom tomato relish
24

SPIGOLA

Sea bass | sherry lobster cream | English peas | carrots | arugula risotto
37

CAPELANTE

Seared sea scallops | Tuscan white bean and kale ragu | grape tomato | aged cherry balsamic
30

CERNIA **GF**

Local gulf grouper | artichoke hearts | local plum tomato | country olives | white wine | parmesan risotto
32

DI CARNE

POLLO AL MARSALA

Sautéed chicken breast | wild forest mushrooms | pancetta | marsala wine | truffle mashed
22

POLLO RIPIENO **GF**

Organic stuffed chicken breast | fontina | spinach | pine nuts | braised peperonata | parmesan risotto
24

COSTOLETTE DI AGNELLO

Pistachio pesto crust lamb chops | port reduction | truffle mashed
38

VITELLO SALTIMBOCCA

Sautéed veal medallions | fresh sage | prosciutto di parma | white wine | toasted farro
29

BRASATO DI MANZO

Braised beef short rib | borolo reduction | caramelized carrots | gorgonzola polenta
31

FILETTO DI MANZO

Beef tenderloin | oyster mushrooms | gorgonzola arancine | braised shallot | veal glaze | truffle mashed
37

VEGETARIANO

RISOTTO OF THE DAY **V GF**

chef's daily creation
market price

PARMIGIANA DI MELANZANE **V**

Fried eggplant | San Marzano tomato | fresh mozzarella | basil | ricotta cheese | parmesan | caramelized carrots
19



Denotes local menu items that are fresh from Florida and local food cooperatives, Suncoast Food Alliance, Farm Fresh, Fresh Point



Gluten Free choices – Gluten free bread and pasta options available on request.



Vegetarian