

## DRINK GINORI

### AMARO TONIC 22.

Braulio amaro, elderflower syrup, tonic

### APEROL TEA SPRITZ 22.

Aperol, green tea, lime, soda

### GINORI 1735 23.

China liqueur, vin santo, gin, lemon juice

### TUSCAN GIN TONIC 23.

Sabatini gin, tonic, lime

### GINORI NEGRONI 23.

Dry lambrusco, campari, red vermouth, balsamic vinegar

### SICILIA TONIC 22.

Averna, tonic

### WHITE AMERICANO 22.

Italicus, white vermouth, apple vinegar, orange bitters, soda

## ZERO ALCOHOL

### GIN TONIC 0.0 16.

Sabatini alcohol free gin, tonic, lime

### CUCUMBER LIME COOLER 14.

Cucumber syrup, lime, soda

### FAUX NEGRONI 16.

Sabatini alcohol free gin, bitter syrup, orange

## BIRRA

### TIPOPILS DRY HOP LAGER 11.

### TORRENTE PILSNER 11.

### KOLSCH REISDORF 11.

### ALMOND 22 PINK PEPPERCORN IPA 14.

# PRIMI

RUSTIC WHEAT BREAD,  
EXTRA VIRGIN OLIVE OIL 7.

FOCACCIA 15.

Tomato, olive, fennel

ZUPPA DI STAGIONE 16.

Seasonal soup

HERB ROBIOLA CANNOLI (2) 14.

Candied lemon, dill

ARANCINI POMODORO E MOZZARELLA (4) 20.

Spicy tomato sauce

PICCOLA TORTA DI OSETRA (4) 60.

Tart of lemon butter and caviar

MAIS PIADINA, CRAB, BLACK LIME (4) 34.

Italian style taco

PARMIGIANA DI MELANZANE 28.

Eggplant parmesan

# INSALATA

ITALIANA 26.

Curly endive, arugula, radicchio, mushroom,  
artichoke, egg, parsley, lemon, evoo, fine salt

TONNO 44.

Seared ahi tuna, gem lettuce, tomato, green beans,  
egg, potato, olive, mustard vinaigrette

SICILIANO CHOPPED 38.

Chicken, romaine, chickpeas, castelvetrano olives, celery,  
radish, Fontina d'aosta, red peppers, basil vinaigrette

LOBSTER 50.

Little gem lettuces, avocado, radish, tomato,  
citrus vinaigrette

## SECONDI

RISOTTO 1735 35.

Beet root risotto

SPAGHETTI DI GRAGNANO AI POMODORI 32.

VEAL RAGU TAGLIATELLE 42.

Parmagiano reggiano sauce

GNOCCHI ALLA TARTUFO 58.

Black truffle butter, parmesan

OVEN ROASTED SEABASS 44.

Broccoli, ginger, chili flakes

CARPACCIO DI MANZO 42.

Beef carpaccio, truffle, celery, evoo, sherry vinegar, mustard

SALMONE MUGNAIA 42.

Broccoli rabe, roast fennel, caper-citrus sauce

CHICKEN CACCIATORA 39.

Mushrooms, tomato, peppers, potato

FILET DI MANZO (6oz) 54.

Filet of beef, roast fingerling potatoes, romano beans,  
mushroom sauce

VITELLO OSSO BUCO 52.

Saffron risotto, parmesan, red wine reduction

## CONTORNI

BROCCOLI RABE, FENNEL 15.

ROASTED BABY CARROTS 16.

Black balsamic reduction

SPINACH, PINE NUTS AND CURRANTS 15.

# DOLCE

TIRAMISU 18.

TARTELETTA PISTACCHIO E LAMPONE 22.

Pistacchio and raspberry tart

RICOTTA TORTA 18.

Cherries from cantiano

CROSTATA AL LIMONE 18.

Italian meringue

CHOCOLATE TORTA 20.

SICILIAN CANNOLO (3) 18.

Sugar, egg, marsala, ricotta, pistacchio

CANNONCINO (4) 20.

Caramelized pastry with vanilla cream

COOKIE BOX 21.

House made assortment

GELATO 16.

Chocolate, hazelnut, vanilla

SORBET 16.

Lemon, raspberry, mango

# CAFFE

ITALIAN ROAST COFFEE 8.  
ESPRESSO 6. CAPPUCCINO 8 AMERICANO 8.  
CAFÉ LATTE 10. CAFÉ MOCHA 12.  
HOT CHOCOLATE 12.

## LA VIA DEL TE 10.

Firenze

## DARJEERLING BLACK

The champagne of black tea, a rich aroma of  
spices and muscatel grapes

## EARL GREY IMPERIALE

Prized darjeerling indian black tea with the scent of bergomat  
The perfect 5 pm tea

## ENGLISH BREAKFAST BLEND

A strong full bodied black tea

## IL SOGNO DI MICHELANGELO OOLONG BLEND

Oolong blend with intense flavor of cream and chestnut

## MENTA HERBAL

Sweet and peppermint blend, a soothing after meal tea

## CAMOMILLA HERBAL

Known since ancient times for its healing qualities

## SPARKLING

FERRARI BRUT, TRENTO 20.G 80.B

Metodo classico, crisp and elegant,  
citrus, lemon drop and brioche

CHARLES DE BEL INSPIRATION

CHAMPAGNE NV 28.G 110.B

From the house of billecarte-salmon, well balanced  
With notes of white flesh fruits and mirabelle plums

FERRARI ROSE, TRENTO NV 375 ML 42.B

Metodo classico, dry and elegant with  
hints of red fruit and sweet almonds

LAURENT PERRIER BRUT ROSE 38.G 150.B

Smokey red berry, apple, and  
blood orange, opulent aftertaste

## BIANCO

VERMENTINO TENUTA GAUDO

AL TASSO 2023 20.G 78.B

Citrus fruit, white flower blossoms, and tropical fruit

RUSSIZ SUPERIORE,

COLLIO SAUVIGNON BLANC 2023 20.G 80.B

Floral and vegetal hints of sage, fresh pepper,  
acacia blossom, and grapefruit

MASSERIA LI VELI,

SALENTO VERDECA ASKOS 2023 65.B

Floral aromatics, green apple and citrus  
notes with a crisp mineral edge

SAUVIA- MONTE CARBONARE,

SOAVE CLASSICO 2022 80.B

Intense, creamy and elegant, citrus and herbal aromas

ALOIS LAGEDER VESALTO PINOT BIANCO VIGNETI  
DELLA DOLOMITI ALTO ADIGE 2022 19.G 74.B

Aromas of pear and apple, white flowers, delicate mineral finish

TORNATORE ETNA BIANCO, SICILY 2022 18.G 72.B

Dry, fresh and balanced with very good acidity

VILLA MARGON CHARDONNAY,  
TRENTINO 2020 22.G 82.B

Complex, fragrant with apple, grapefruit,  
almond blossom and citrus

ZENATO, LUGANA RISERVA 2021 90.B

Clear gold, elegant hints of exotic fruit, lush  
and substantial with a velvet finish

JERMAN VINTAGE TUNINA, VENIZIA 2022 135.B

A white blend full, bodied and persistent  
with scents of honey and country flowers

## ROSATO

SCAIA ROSATO, VENETO 2023 18.G 70.B

A clean crisp medium bodied rose with  
aromas of flowers and fruit

TOMARRESCA FURIA DI ALAFURIA,  
PUGLIA 2022 80.B

Watermelon, white cherry and blood orange  
fruit, stony mineral base

# ROSSO

TORNOTORE ETNA ROSSO,  
SICILY 2020 18.G 72.B

Light in body yet intense and spicy for pinot noir lovers

PECCHENINO LANGHE NEBBIOLO  
BOTTI 2022 20.G 78.B

Bright ruby color, aromas of berries, violet and spices

PODERI GIANNA GALIAGARDO, BARBERA,  
D'ALBA SUPERIORE MADAMA 2018 18.G 72.B

Deep ruby color, lively elegant fruit and low tannins

PIER DELLE VIGNA BOTROMAGNO,  
MURGIA, PUGLIA 2017 22.G 80.B

A full, rich red wine blend from the south, smooth, mellow,  
fruity and complex, with aromas of cherry, chocolate and prune

GRATTAMACO BOLGHERI ROSSO 2022 25.G 90.B

Dark cherry, black current and herbs

CASCINA FONTANA BAROLO,  
PIEDMONT 2019 140.B

Pale in color, ethereal aromatics and firm structure

CAPANA BRUNELLO DI MONTALCINO 2018 165.B

A sangiovese with aromas of red fruit,  
orange peel and graphite anise

MARCHESI ANTINORI TIGNANELLO,  
TUSCANY 2020 295.B

Notes of ripe red fruit and hints of flowers, coffee, and cocoa  
With a finish of pepper, licorice and aromatic herbs