

INSALATE FARM TO TABLE SALADS

TUSCAN GRILLED CESAR SALAD 15

Fresh Whole Romaine lightly grilled, Homemade Cesar Dressing, Crispy Prosciutto, Crostini, and Parmigiano Romano Shavings.

BEET & FETA SALAD. 16

Red & Yellow Beets, Feta cheese, Walnuts, & Tuscan Olive Oil Vinaigrette on a bed of arugula.

HEIRLOOM TOMATO CAPRESE SALAD 18

Fresh heirloom tomatoes paired with fresh Buffalo mozzarella, fresh sweet basil pesto, and drizzled with Tuscan Olive Oil & aged balsamic reduction.

ADD:

CHICKEN 8 SHRIMP 12 SALMON 14 NY STEAK 18

ZUPPE HOUSE MADE SOUPS

TUSCAN CANNELLINI BEAN 14

Silky white creamed bean with roasted asparagus, topped with crispy prosciutto and a drizzle of summer truffle oil.

LENTIL ZUPPE ITALIANO 12

Traditional lentil soup with a touch of basil pesto and marinara sauce, topped with farm raised chorizo.

ANTIPASTI APPETIZERS

BURRATA PROSCIUTTO E MELONE 18

Fresh Burrata, thinly shaved prosciutto Iberian dry-cured ham, & sweet ripe cantaloupe melon.

MEDITERRANEAN HUMMUS, CRUDITES & CROSTINI 16

Hummus made from smoked chickpeas, confit garlic paste, smoked paprika & lemon served topped Organic Tuscany Olive Oil served with Rainbow Carrot, Cucumber & house-made focaccia bread.

MUSSELS AL VINO ITALIANO 18

Pacific Black Mussels sautéed with white wine, chili flakes, and house marinara sauce.

PRIMI ... FIRST COURSE PASTAS

ADD SHAVED BLACK TRUFFLE 10

SPAGHETTI ALLE VONGOLÉ 28

Fresh white baby clams perfumed with white wine sauce, housemade spaghetti and freshly grated Pecorino romano cheese.

PAIRING  **A PALMEIRA ALBARIÑO**

FISARMONICHE PRIMAVERA (V) 26

Housemade accordion pasta cooked Al Dente and tossed with a medley of seasonally fresh Tuscan style vegetables finished with EVOO and freshly grated Parmigiano-Reggiano.

PAIRING  **COUER DU MONT, SAUVIGNON BLANC**

LINGUINE AND SHRIMP SCAMPI ALLA VENEZIANA 29

Succulent Wild Caught Jumbo shrimp sautéed in garlic, white wine, and fresh lemon juice, tossed with perfectly al dente housemade linguine, freshly chopped parsley and a hint of red chili flakes. Finished with EVOO and freshly grated Parmigiano-Reggiano.

PAIRING  **OLEMA CHARDONNAY**

TAGLIATELLE ALA BOLOGNESE 24

Ground Filet mignon, pecorino, heirloom & san marzano tomato simmered into a ragu and tossed with homemade tagliatelle.

PAIRING  **OLEMA CABERNET SAUVIGNON**

SECONDI ... SECOND COURSE PROTEINS

SALMON IN LEMON BUTTER SAUCE 24

Fresh Pan seared salmon in a lemon butter sauce with crispy Brussels sprouts.

WINE PAIRING  **OLEMA CHARDONAY**

GRILLED MEDITERRANEAN BRANZINO 39

Whole butterflied grilled Branzino, diving into a sea of sundried, red pepper, capers, & shallots mediterranean sauce

WINE PAIRING  **A PALMEIRA ALBARIÑO**

TUSCAN CHARGRILLED OCTOPUS 28

Impressive colossal octopus tentacle grilled and marinated with house spices, with housemade polenta.

WINE PAIRING  **OLEMA PINOT NOIR**

RACK OF LAMB MODENA 42

Juicy lamb ribs covered with whole grain mustard and a light crust of pistachio, confit garlic, freshly ground pepper, and brushed with a Modena balsamic vinegar reduction.

WINE PAIRING  **PIEDRO NATURAL TEMPRANILLO**

STEAKS & CHOPS

SAUCES:

48-HOUR CHIANTI DEMIGLAZE - CLASSIC CHIMICHURRI - COMPOUNDED BUTTER - MEDITERRANEAN PESTO 4

TOPPINGS:

COLLOSAL SHRIMP SCAMPI 16 SHAVED BLACK TRUFFLE 10 WILD MUSHROOM MEDLEY 8

NEW YORK STRIP 14 OZ. 48

WINE PAIRING  **JOSH CELLARS
CABERNET SAUVIGNON**

RIB EYE STEAK 16 OZ. 60

WINE PAIRING  **OLEMA
CABERNET SAUVIGNON**

PRIME BONE-IN RIB EYE STEAK 22 OZ. 78

WINE PAIRING  **CHIANTI COLLI SENESI**

CENTER CUT FILET 5OZ. 42 | 10 OZ. 65

WINE PAIRING  **OLEMA PINOT NOIR**

E & V BUTCHERS SELECTIONS

BISTECCA ALLA FIORENTINA MARKET PRICE

WINE PAIRING  **2019 E&V CHIANTI RESERVA DOCG**

A traditional Tuscan-style Juicy 32-ounce Angus 4" T-Bone steak cooked to perfection over embers and cut at your table.

PRIME TOMAHAWK RIBEYE NOT AVAILABLE

WINE PAIRING  **2016 BRUNELLO DE MONTALCINO**

Incredible and impressive 48-ounce long bone rib steak known for its rich marbling and superb tenderness, is expertly grilled to perfection and carved at your table.

CONTONRI SIDE DISHES 12

- GRILLED VEGGIE ITALIANO
- POTATO GRATINATO
- SAUTÉED CRISPY BRUSSELS WITH PANCETTA AND BALSAMIC & HONEY
- TRUFFLED MUSHROOM RISOTTO
- CREAMY CHEESE POLENTA WITH FUNGHI ITALIANO

DOLCE DESSERT

NERO DARK CHOCOLATE CAKE 14

Traditional dark chocolate cake covered with a creamy dark chocolate and candied pistachio topping.

PAIRING  **PICOS CAFE LIQUEUR**

E&V FAMOUS BAKLAVA CHEESECAKE 16

Crispy caramelized phyllo dough with pistachios and nuts, inside a harmonious mixture of creamy cheeses and Greek yogurt with lemon zest shavings.

PAIRING  **LEMONCELLO LIQUEUR**

LEMONCELLO MASCARPONE TART 14

Crunchy sweet short crust pastry filled with mascarpone cheese flavored with lemon and a citrus cream.

PAIRING  **PICOS CRÉME LIQUEUR**

ITALIAN TIRAMISU 10

Ladyfingers soaked with coffee and rum, then layered with a whipped sweet mascarpone cheese sprinkled with cocoa.

PAIRING  **PICOS CAFE LIQUEUR**