

A TAVOLA !

antipasti

tuna & burrata house made tuna prosciutto, local burrata and Calabrian chili sauce	34
tagliere toscano prosciutto crudo, finocchiona, selection of pecorino, olives and honey	34
vitello tonnato thinly sliced milk-fed veal, tuna based sauce, capers and arugula	28
house smoked salmon grapefruit salad, Dijonnaise and salmon roe	24
octopus puttanesca heirloom tomatoes, capers and taggiasca olives	28
tuna tartare* fair trade certified tuna with avocado, tomatoes, capers and seasonal greens	26
beef tartare 'al coltello* caramelized onion, Dijon mustard, mushrooms & 30yr aged Giusti balsamic	26

salads

green bean salad almonds, fresh shallot, red wine vinegar dressing	18
beet salad gem salad, charred beets, Caesar dressing, shaved Grana Padano	22
panzanella heirloom tomatoes, cucumber, red onions, bread	20
burrata caprese a selection of local heirloom tomatoes and basil air	26

primi

ribollita toscana vegetable stew with kale, carrots, potatoes, onions, swiss chard, green beans and bread	18
aglio, olio e peperoncino fresh tagliatelle, garlic and parsley purée, chili threads	26
spaghetti 3 tomatoes fresh pasta, selection of vine & heirloom tomatoes, basil & Grana Padano	22
cacio e pepe Gragnano spaghetti, pecorino romano, Tellicherry pepper and beet powder	34
lasagna bolognese beef ragú, bechamel sauce and Grana Padano	26
maccheroni al sugo toscano braised beef ragú, Grana Padano, olive oil	28
tortelli buffalo ricotta & spinach in a sauce of Isigny butter and sage, Grana Padano	25
pici senesi braised duck leg ragú and pecorino	29
black seafood spaghetti shrimp, calamari, octopus, tomatoes and bottarga	32
carbonara di mare our spaghetti alla "chitarra", sea urchin butter, roe, caviar and bottarga	36
spaghetti all'astice Gragnano pasta, Maine lobster in a tomato bisque and parsley oil	45
risotto ai funghi Acquerello rice, forest mushrooms and black truffle	36

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform us about any food allergies. For your convenience, a service charge of 20% will be added to your check.



Executive Chef Andrea Marchesin

secondi

truffle chicken breast pasture raised organic chicken, poached asparagus, truffle sauce	42
costoletta alla Milanese bone-in veal fried in clarified butter, arugula and lemon mayo	65
filet mignon certified Angus pan seared, gem salad and roasted grape jus	55
prime rib eye dry aged & pan seared, served tagliata with red wine jus	72
Wagyu NY strip gold grade Wagyu beef, roasted mushrooms and wine reduction	95
grilled salmon glazed carrot and carrot purée	38
branzino mediterranean sea bass, eggplant scapece, dry cherry tomato and mint	42
swordfish poached in EVOO, sorrel, mussel and roe beurre blanc	42

for two

fiorentina steak classic 40oz dry aged t-bone, smoked potato purée, kale, cannellini beans	160
26oz Australian lamb rack pan seared, fresh herbs, roasted potatoes & black kale	105
Dover sole pan seared alla "Mugnaia", roasted potatoes	90

sides

beets roasted & seasoned with Florida sea salt flakes	12
smoked potato purée Idaho potaoes	15
cannellini beans braised creamy with tomato & sage	12
roasted potatoes pan roasted with rosemary & lemon	12
black kale sautéed with olive oil and Florida sea salt flakes	12

florentine dinner

Allow us to take you on a culinary journey, as we share Chef Andrea Marchesin's innovative take on Florentine history and culture at your table.

240 | serves 2

Tagliere Toscano | Pici Senesi | Risotto Funghi e Tartufo

"La Fiorentina" 40oz T-bone Steak with smoked potato purée, kale, cannellini beans

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