

A TAVOLA !

Charcuterie & Cheese

Tagliere di formaggi selection of pecorino Toscano, Castelvetrano olives and local honey	18
Prosciutto & Burrata Parma prosciutto, local burrata, and black winter truffle	32
Tagliere Toscano prosciutto crudo, finocchiona, selection of pecorino, olives and local honey	34

Insalate

Foglie e Verdure seasonal farm leafs and vegetables	16
Nostra Caprese local tomato, burrata foam, Sicilian pesto, and basil oil	18
Insalata di Fava fava beans blanched with mint, black peppercorn pecorino and prosciutto crumble	16
Belgian Endive white chicory, honey mustard dressing, Gorgonzola DOP, walnuts and pear	20

Antipasti

Vitello Tonnato thinly sliced milk-fed veal, tuna based sauce, capers and arugula	22
House Smoked Salmon grapefruit salad, Dijonnaise and salmon roe	23
Seared Scallops almond oil, local farm pesto, and spicy herbs	25
Battuta di Carne* beef tartare with Grana Padano, green peppercorn dressing, lettuce, and cracker	24
Tuna Tartare* fair trade certified tuna with avocado, tomatoes, capers and local seasonal greens	26
Octopus Puttanesca heirloom tomatoes, capers and taggiasca olives	28

Primi Piatti

Ribollita Toscana vegetable stew with kale, carrots, potatoes, onions, swiss chard, green beans & bread	16
Spaghetti 3 Tomatoes homemade spaghetti, vine & heirloom tomatoes, basil and Grana Padano	20
Lasagna Bolognese beef ragú, bechamel sauce and Grana Padano	26
Maccheroni al Sugo Toscano braised beef ragú, Grana Padano, and olive oil	28
Tortelli Buffalo Ricotta & Spinach Isigny butter, sage sauce and Grana Padano	25
Pici Senesi braised duck leg ragú and pecorino	29
Black Seafood Spaghetti shrimp, calamari, octopus, tomatoes and bottarga	32
Cacio e Pepe Gragnano spaghetti, pecorino romano, Tellicherry pepper and beet powder	34
Tagliatelle Frutti di Mare homemade tagliatelle, oysters, clams, mussels, saffron & lavender sauce, chili	28
Carbonara di Mare our spaghetti alla "chitarra", sea urchin butter, roe, caviar and bottarga	36
Risotto Lobster Carnaroli rice, Maine lobster, tomato bisque, and sauce variations	48
Risotto ai Funghi Acquerello rice, forest mushrooms and black truffle	36



Executive Chef Andrea Marchesin

Secondi di Carne

our meats are dry aged and butchered in house, carefully seasoned with Florida Sea Salt & flavored with select local herbs and spices

Nourished Pasture Chicken organic chicken, Italian mole sauce, pepitas, and indo flower	28
Costolette di Manzo glazed slow braised prime short rib, truffle butter beans & hazelnuts	34
Lamb Chops Australian lamb, local farm roots medley, and fava bean pesto	55
Veal Costoletta bone-in veal chop fried in clarified butter, arugula and lemon mayo	65
Filet Mignon Angus beef, Gorgonzola DOP, Rossini sauce, and potato millefoglie	54
Prime Rib Eye dry aged Angus beef, broccoli rapini, and homemade fermented chili sauce	56
Prime NY Strip dry aged Angus beef, roasted mushrooms, and wine reduction	58
Prime Fiorentina Steak dry aged Angus beef, smoked potato purée, black kale, butter beans, arugula & tomato salad Serves 2	160

Secondi di Pesce

Pesce Spada poached swordfish in olive oil, tomato glazed eggplant, sun dried tomatoes beurre blanc	38
Trota Salmonata pan seared sustainable Scottish sea trout and local farm seasonal vegetables	34
Mediterranean Branzino grilled sea bass, heirloom cauliflower, pine nuts, bread crumbs, and raisins	42

Contorni - Sides

Broccoli Rapini with homemade fermented chili sauce	12
Roasted Beets fresh herbs & hazelnuts	12
Black Kale sautéed in olive oil & Florida sea salt flakes	12
Signature Smoked Potato Purée Idaho and Yukon gold potato	15
Butter Beans from Iacopi farm in California alla Fiorentina	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, and cannellini beans

*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.