

Insalate

CAESAR SALAD traditional Caesar salad for TWO prepared table side	\$14
LA CESARINA COL PEPE romaine salad with asparagus dressing	\$8
LA MISTA ITALIANA DI VERDURE mixed green salad with house vinaigrette	\$7

Le Zuppe

PASTA E FAGIOLI classic Tuscan cannellini bean soup with fischiotti	\$9
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MY FAMILY RECIPE

ZUPPA COTTA - ONE OF MY BEST RECIPES cannellini, seasonal vegetables & porcini mushrooms with truffle oil & fischiotti	\$15
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MONALISA JACOMONI Barbara's special soup, puréed asparagus, potatoes and sautéed zucchini	\$9
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Le Paste Espresses della Casa

	<i>Half Order</i>	<i>Full Order</i>
RIGATONI AL SUGO rigatoni in Valter's mothers' specialty porcini & meat sauce		\$21
SPAGHETTI CARBONARA spaghetti with pancetta in egg, cream & parmesan sauce		\$21
PENNE ARABBIATA penne in spicy tomato sauce	\$12	\$14
FARFALLE PAPALINA bow ties in creamed ham & pea sauce	\$12	\$14
LINGUINE CRUDAIOLA linguine with cherry tomatoes, basil & garlic	\$12	\$14
GNOCCHI PROVINCIALE fresh handmade potato dumplings in tomato & pesto sauce	\$16	\$20
CAPELLINI ALLO SCOGLIO angel hair with seafood, calamari & shrimp in tomato sauce		\$21

Secondi Piatti

RULLATINA DI POLLO SALTIMBOCCA chicken breast rouladine with prosciutto, tontina & spinach in a zesty tomato sauce	\$16	\$20
SALMONE CON SPINACI AL POMODORO salmon filet with tomato sauce & spinach	\$19	\$22
PICCATA DI POLLO AL LIMONE butterflied chicken breast with artichokes, capers & mushrooms in white wine sauce	\$16	\$20
MEDAGLIONI DI MAIALE AL PEPE VERDE medallions of pork tenderloin in green pepper sauce	\$19	\$22

HOUSE SPECIALITY

SCALOPPINE DI POLLO AI FUNGHI MISTI scaloppine of chicken breast with seasonal mix of hand selected mushrooms	\$19	\$22
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SCALOPPINE DI VITELLO AL LIMONE CON CAPPERI veal scaloppine with lemon & caper berry sauce		\$23
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RULLATINE DI BUE rouladine of New York cut Certified Angus Beef stuffed with portobello, gorgonzola & fontina cheese		\$24
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From Monte San Savino

THREE SPECIAL PORK DISHES

BOCCONCINI DEL PRETE	\$32
A rouladine of pork filled with fontina, prosciutto di parma, & sage in a broth of porcini mushrooms, tomato, & garlic with baked Florentine spinach	
PIZZA CARNE	\$30
butterflied bone-in pork chop, pan-fried served with fresh tomato sauce, mozzarella & basil	
COSTOLETTA DI MAIALE ALLA MILANESE	\$30
butterflied & breaded prime bone-in pork chop, pan-fried served with a fresco of baby tomato and basil	

Lo Chef Raccomanda

OUR CHEF'S SPECIAL RESERVE MENU

Antipasti

VALTER RECOMMENDS...

SPINACI AL SALTO CON CALAMARETTI, GAMBERI E CAPPE SANTE	\$19
sautéed spinach with grilled baby calamari, baby shrimp & scallops	

Le Paste

fresh pasta made by hand each morning by our pasta chef

HOUSE SPECIALITY

TUTTA PASTA CUCINA TOSCANA	\$24
samplers of our fresh handmade pasta	

RAVIOLI 4 FORMAGGI CON ASPARAGI	\$20
fresh handmade ravioli with asparagus in 4 cheese cream sauce	

GNOCCHI BOSCAIOLA	\$21
fresh handmade potato dumplings in mixed mushroom cream sauce	

RISOTTO DEL GIORNO	\$23
risotto of the day - allow twenty minutes for preparation	

Secondi Piatti

CLASSIC DISH FROM VALTER'S FAMILY RESTAURANT IN TUSCANY

POLLO DELLA CASA	\$23
breast of chicken marinated in sage, rosemary, garlic & lemon zest, sautéed with caper berries, lemon juice & oyster mushrooms with risotto in a lemon butter sauce	

SALMONE ALLA MOSTARDA	\$25
salmon with mustard cognac sauce	

SCALOPPINE DI VITELLO BOSCAIOLA	\$24
veal scaloppine with mixed mushroom sauce	

CUCINA TOSCANA

T U S C A N T R A T T O R I A