

ANTIPASTI SUL GHIACCIO 🍷 *appetizers on ice*

GIARDINO DI MARE *

*six oysters, four jumbo prawns,
maine lobster, tuna tartare, crab salad 85*

FRUTTI DI MARE *

three oysters, two jumbo shrimp, maine lobster 45

OSTRICHE *

half- or full-dozen seasonal oysters, cocktail & mignonette sauce 18 / 29

CAVIALE *

naccarii sturgeon caviar, classic condiments 165

COCKTAIL DI GAMBERONI

five piece shrimp cocktail 23

ANTIPASTI E INSALATE 🍷 *appetizers & salads*

FRANTOIANA

tuscan 20 vegetable & bean soup with fettunta 14

INSALATA MISTA

*organic mixed field greens,
marinated campari tomatoes, pecorino cheese, balsamic vinaigrette 12*

INSALATA ALLA ROMANA*

*romaine lettuce, house made croutons,
parmigiano reggiano, creamy anchovy-garlic dressing 14*

MOZZARELLA DI BUFALA CAMPANA

*buffalo mozzarella from campania,
vine-ripe tomatoes, genovese basil, balsamic vinegar 19*

CARPACCIO DI MANZO *

*beef carpaccio, pickled vegetables,
parmigiano reggiano, baby arugula, limoncello dressing 19*

FRITTO MISTO

calamari, green beans & zucchini 'fritti', cherry tomato sauce 18

IL POLIPO

*grilled mediterranean octopus salad, fingerling potatoes,
marinated olives, campari tomatoes, capers & sardinian bottarga 18*

FEGATO GRASSO

*sautéed husdon valley foie gras,
toasted panettone, butternut squash chips, passito di pantelleria 28*

ANTIPASTO DEL CIRCO PER LA TAVOLA
*chef's selection of tuscan appetizers
cured meats, italian cheeses & seasonal fruit to share
12 per person (available for 2 or more)*

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

PIZZE 🍷 pizza

MARGHERITA

san marzano tomato sauce, mozzarella cheese & basil 18

FUNGHI DI BOSCO

seasonal wild mushrooms, ricotta salata, white truffle cream 22

RUSTICA

house made tuscan sausage, roasted red & yellow bell peppers 20

GORGONZOLA E NOCI (PIZZA BIANCA)

*gorgonzola cheese & roasted walnuts,
baby spinach, braised onions, balsamic cream (white pizza)* 20

SALMONE E CAVIALE

*smoked scottish salmon,
mascarpone cheese, onion, chives, american caviar* 23

PASTA 🍷 pasta

GNOCCHI

*ricotta cheese gnocchi,
wild mushrooms, arugula, fresh tomatoes, white wine* 27

PANSOTTI

*braised duck filled pansotti,
porcini mushrooms, butter & parmigiano sauce, orange emulsion* 28

PAPPARDELLE

house made tuscan sausage, wild mushrooms, parmigiano reggiano 26

PICI TOSCANI

hand-rolled thick spaghetti, 'bolognese' sauce, aged pecorino cheese 29

LINGUINE ALLE VONGOLE

linguini, clams in white wine, saffron & roasted garlic, peperoncino 29

RAVIOLI DI MAMA EGI

*'mama egi's' recipe,
sheep's milk ricotta, spinach, swiss chard, butter-sage sauce* 25

SPAGHETTI CON BOTTARGA

*sardinian grey mullet bottarga,
roasted garlic, super tuscan olive oil, peperoncino, lemon zest* 24

TAGLIATELLE

fresh tomato sauce & basil 23

CONTORNI 🍷 SIDES

<i>spaghetti pomodoro</i>	12
<i>fried polenta parmigiano</i>	8
<i>tuscan fries</i>	8
<i>potato-garlic purée</i>	8
<i>sautéed asparagus</i>	8
<i>sautéed spinach</i>	8
<i>eggplant parmigiana</i>	10

Please Be Advised of a \$3 Split Charge on All Main Courses
Gratuity of 18% will be added to parties of 8 or more.

DAL MARE 🐟 *from the sea*

IL CACCIUCCO

*tuscan fisherman's stew,
calamari, clams, mussels, prawns & monkfish 39*

BRANZINO

*roasted north atlantic black bass & sautéed prawns,
braised cannellini beans & prosciutto, sweet peas, tuscan olive oil 39*

SALMONE

*grilled scottish salmon,
baby spinach & citrus salad, roasted fingerling potatoes 34*

PESCATRICE

baked monkfish steak, roasted yukon gold potatoes, tomatoes 'napoletana' 36

CAPELANTE

*prosciutto-wrapped maine diver scallops, grilled red onions,
celery root purée, baby zucchini, pomegranate, 'salmoriglio' sauce 38*

ARAGOSTA

*roasted maine lobster,
wild mushroom farrotto, asparagus tips, roasted lobster 'spuma' 49*

CARNE 🥩 *meat*

L'AGNELLO ALLA MODA DEL CIRCO

*colorado rack of lamb,
pecorino cheese & thyme, crushed potatoes with peperonata, lamb jus 51*

FILETTO DI MANZO

*grilled beef tenderloin, porcini wrapped in pate brick,
truffle potatoes 'dauphinoise', barolo wine reduction 48*

OSSO BUCO

classic veal 'osso buco', soft polenta, roasted root vegetables, gremolata 44

COSTATA DI MAIALE

*grilled prime pork chop,
potato-garlic purée, pine nut crusted asparagus, currant demi-glace 38*

SALTIMBOCCA DI POLLO

*roasted organic chicken breast 'saltimbocca' prosciutto & sage,
roasted baby artichokes, braised tuscan cabbage, natural jus 34*

QUAGLIE ALLA GRIGLIA

*grilled napa valley quails, semolina gnocchi,
brussels sprouts with pancetta, marsala wine reduction 33*

WHOLE-ROASTED FRESH-MARKET FISH for 2

served with your choice of any 2 sides

85

'LA FIORENTINA' - PRIME 40-DAY DRY-AGED PORTERHOUSE for 2

served with your choice of any 2 sides

125

*tuscan fries
fried polenta parmigiano
peperonata*

*potato-garlic purée
sautéed asparagus
sautéed spinach*