

fall winter menu

executive chef Andrea Marchesin
chef de cuisine Stefania Marin



appetizers

Bruschetta Pomodoro	heirloom tomatoes extra virgin olive oil garlic fresh basil 14
Prosciutto, Burrata & Black Truffle	prosciutto Toscano fresh burrata black truffle 24
Veal in Tuna Sauce "Vitello Tonnato"	milk fed veal tuna sauce capers arugula lemon 21
Beef Carpaccio	strip loin green parsley oil mushrooms Grana Padano arugula 19
Octopus "Puttanesca"	octopus heirloom tomato capers taggiasche olives 20
Scallops and Potatoes	potatoes creamy foam wild Atlantic scallops Calvisius caviar "lingotto" 21
Vegetable Stew "Ribollita" (vegan)	kale carrots potatoes cannellini swisschard green beans bread 15
Salmon Tartare	salmon hazelnuts capers shallot tendergreen fennel parsley air 20
House Smoked Salmon Cheesecake	Ora King salmon pan brioche sour goat cheese lemon Calvisius caviar 21

cold cuts and cheeses

Pecorino & Finocchiona	Pecorino aged and "Finocchiona" fennel salami with pickles and honey 18
Prosciutto & Grana Padano	Prosciutto Toscano and Grana Padano with olives and Giusti balsamic vinegar 19
Tagliere Board	choice of three from our unique selection of cheese and charcuterie 26
Gran Tagliere	selected charcuterie and ricotta, pickles and whole grain mustard 28

pasta and risotto

Spaghetti "3 Tomatoes" and Basil	vine & heirloom tomatoes selection garden basil 16
Lasagna	beef ragú bechamel Grana Padano 23
Maccheroni Beef Ragú	beef ragú "sugo Toscano" Grana Padano olive oil 24/16
Pappardelle "Finocchiona" Sausage	white sausage fennel pollen pecorino 22
Tortelli Ricotta and Spinach	buffalo ricotta spinach Isigny butter sage 21
Black Spaghetti Seafood	squid ink pasta shrimp calamari octopus tomato bottarga 28
Gnocchi with Rabbit Ragú	potato gnocchi rabbit ragú red bell peppers pecorino basil 26
"Pici Senesi" with Duck Ragú	hand rolled pasta duck leg ragú pecorino 28
Carbonara "di Mare"	spaghetti "chitarra" sea urchin fish roes bottarga Calvisius caviar 36
Risotto Mushroom and Truffle	Acquerello rice wild mushrooms black truffle 31

salads

Panzanella (Tuscany)	croutons heirloom tomatoes cucumber red onions micro greens 16
Endivia and Gorgonzola	belgian salad Gorgonzola DOP Nashi pear garden raisin walnuts 18
Burrata Caprese	local burrata Florida's heirloom tomatoes basil 21
Arugula and Baby Artichokes	arugula baby artichokes lemon dressing Grana Padano 17

entrees

Eggplant Parmigiana	eggplants tomato sauce mozzarella Grana Padano basil 20
Costoletta "Milanese"	veal chop arugula lemon 45
Chicken "Crocante"	Rock Cornish chicken breast in seeds crust parsnip fingerling potatoes 25
Lamb Chops	new zealand lamb roasted sunchookes black kale "salsa verde" 38
Filet Mignon	8oz beef tenderloin pumpkin pure' mushrooms black truffle sauce 38
La "Fiorentina"	42oz porterhouse smoked potato puré kale cannellini beans 2/3pp 110
Ossobuco	veal "ossobuco" saffron risotto citrus gremolata 2pp/68
Mediterranean Branzino	grilled sea bass parsley oil capers seasonal vegetables 34
Brown Trout	grilled trout charred red beets celery root puré greens 30

seasonal vegetable sides

Cauliflower, Raisins & Pine Nuts 12	Cannellini Beans 8	Fingerling Potatoes 8
Smoked Potato Puré 10	Sauteéd Spinach 9	Roasted Baby Vegetables 10

classics of Toscana Divino

Florentine Dinner	cold cuts board pici senesi risotto mushrooms and truffle "Fiorentina" steak serves 2/3 180
Caviar Service	ask the server for house selection served with bliní and mashed potatoes MP

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A service charge of 18% will be added to your check for party of 5 or more.

"A culinary journey in which continuity,
tradition and innovation are in constant dialogue"

dedicated to Giulia and Matteo



TOSCANA DIVINO