

FOODTINI'S COLD

Crab Salad - arugula/pancetta/avocado/truffle aioli
 Bocconcini - cherry tomatoes/balsamic caviar/basil/exvoo
 Grilled Octopus - garbanzo bean salad/Trebbiano emulsion
 Zucchini Bella - pickled tomato/fried onions/ricotta/organo
 Roasted Beet Salad - mostarda/pistacchio/asiago/tarragon
 Vitello Tonnato "Moderno" - veal & tuna tartar/aioli/rucola
 Asparagus - gremolata/fried egg/saffron aioli/garlic chips
 Prosciutto "Crostini" - beadsticks/parmesan/olive/peppers
 Carpaccio - arugula/trevisio/lemon-caper aioli/truffle fries
 Escabeche Sardines - peppers/garlic toast/oregano/olives
 Gorgonzola Pear - walnuts/pomegranata/basil/cipoline

ZUPPA/INSALTA

Cacciucco - Livorno seafood stew/tomato/seafood/garlic/herbs/saffron toast
 Cipoline Onion Soup - Taleggio cheese/focaccia croutons/parsley
 Arugula - prosciutto/sundried tomato/capers/olives/garlic confit/balsamic
 Spinach - crispy pancetta/fried cipoline/3 minute egg/black truffle vinaigrette
 Caesar - homemade dressing/parmesan/anchovies/garlic croutons
 Caprese - Burrata/heirloom tomato/basil/ 12 yr Aceto balsamico di Modena
 Radicchio - fennel/apple/dill/prosecco vinaigrette/raisins/rucola

PASTA

All our pastas are made by hand using high quality semolina flour & spring water

Tagliatelle - rabbit ragu/oregano/tomato/asiago
 Papardelle - bolognese/spices/herbs/tomato/parmesan
 Maltagliati - mushroom ragu/black truffle/Taleggio
 Spaghetti - pomodoro/parmesan/herbs
 Linguini - scallops/lobster/mussels/shrimp/tomato sauce
 Fettucini Arrabbiata - spicy tomato sauce/parmesan
 Garganelli Puttanesca - olives/tomato/capers/anchovy
 Sweet Potato Ravioli - browned sage butter/almonds
 Lobster Ravioli - spinach/tarrago/pink vodka sauce
 Beef Ravioli - mushroom ragu/parmesan coulis/pesto
 Mushroom Ravioli - garlic sauce/fried onion/parmesan
 Gnocchi - arichokes/tomato/spinach/basil pesto cream
 Risotto: Seafood - Mushroom - Beef Cheek
 Baked Ziti - tomato/zucchini/smoked mozzarella
 Lasagna - mixed vegetables/parmesan/mozzarella/aioli
 *Sauces Available-Marinara/Vodka/Alfredo/Puttanesca

SECONDI

Filet Mignon - Mushroom Truffle Sauce
 Grilled Lamb Chops - Saffron aioli
 Grilled Branzino - Herb & Olive Vinaigrette
 Roasted Chicken - Lemon-Oregano Sauce
 Pork Chop - Spicy Tomato-Parmesan Sauce
 Roasted Loster - Tomato-Vodka Sauce
 Veal Scallopini - Marsala - Piccata - Saltimbocca - Parmesan

FOODTINI'S HOT

Eggplant Parmesan - marinara/garlic crust/oregano
 Calamari Misto - spicy garbanzo/marinara/oregano aioli
 Truffle Mac-n-Cheese - cripsy pancetta/parmesan foam
 Beef Cheeks - barolo sauce/porcini/polenta/gorgonzola
 Artichoke Spinach Gratinee - garlic bread/parmesan
 Lobster Arancini - pink vodka sauce/basil mascarpone
 Pancetta Shrimp - garlic/wine/tomato/basil/focaccia
 Rabbit Crespelle - rabbit ragu in crispy pastry/ herb aioli
 Polenta e Funghi - parmesan/truffle mushrooms/fried onion
 Tuscan Scallops - spices/cannelini beans ragu/pancetta
 Signature Meat Balls - duo parmesan & tomato coulis

CROSTINI BAR

Truffle mushrooms/parmesan sauce
 Vine ripened tomato/garlic/basil/exvoo
 Burrata/basil pesto/kalamata olive
 Olive tapenade/roasted pepper/peccorino
 Prosciutto/fig/balsamic/gorgonzola
 Artichoke/spinach/garlic/parmesan
 Marinara/pancetta/talleggio/scallions
 Beef Cheek/black truffle aioli/arugula

PIZZA

All our pizza dough is made by hand using quality ingredients

Margherita - garlic/herbs/parmesan/ricotta
 Romana - tomato/olives/anchovies/mozzarella/oregano
 Neapolitan - tomato/mozzarella/basil/parmesan
 Bella - gorgonzola/pancetta/tomato/spinach/garlic
 Venezia - steak/mozzarella/tomato/mushroom/arugula
 Formaggio - burrata/taleggio/parmesan/tomato/oregano
 Sicilian - eggplant/marinara/prosciutto/arugla/pine nuts
 Chorizo - sweet peppers/onion/garlic/smoked mozzarella
 Funghi - mushroom ragu/taleggio/truffle aioli/garlic

CONTORNI

Grilled Asparagus - Garlic Tomato Asparagus
 Garlic Rappini - Roasted Truffle Potatoes - Spinach
 Spicy Fried Artichokes - Mushroom Ragu - Polenta
 Fried Cauliflower Saffron Aioli

FOR THE TABLE

"SALUMENRI"

Prosciutto di Parma - Prosciutto di Sauris
 Soppressata - Bresaola - Mortadella - Speck
 Prosciutto Coppa - Salami Vino Rosso - Pancetta

FORMAGGIO

Burrata - Mozzarella - Taleggio-Gorgonzola
 Asiago d'Alleva - Castelmagno - Parmigiano
 Pecorino Affientato - Ubriaco al Prosecco