

Appetizers and salads

flatbreads

tuscan

tomatoes,
olives, capers,
basil pesto,
goat cheese

11.

margherita

homemade

tomato sauce,
fresh mozza-
rella, basil

10.

terra

mushrooms,
ricotta,
parmesan,
black truffle

13.

b.l.t.

dried tomato
pesto, arugula,
smoked bacon,
gruyere

12.

classico

roasted garlic,
fresh herbs,
parmesan,
dried tomato
pesto

9.

Bruschettaeggplant and goat cheese with oregano	9.
Cippolini frites.....crisp sweet onions, local basil, pomodoro al diavolo	8.
Stuffed peppers.....roasted garlic, olives, spinach, fresh mozzarella	10.
Polenta crabcake....artichokes, roasted peppers, baby arugula, basil pesto	10.
Porcini house chopped chicken salad....artichokes, peppers, tomatoes, olives, balsamic	10.
Insalata caprese....ripe tomatoes, grilled mozzarella sandwich, crisp shallots	10.
Crisp calamari.....spicy tomato ragout, oregano, lemon, scallions	10.
Warm terrine.....hot Italian sausage, broccoli rabe, roasted peppers, pesto	10.
Homemade meatballs....veal, pork, beef, roasted garlic-tomato sauce, parmaggianno	9.
Tuscan cobb salad....basil green goddess, pancetta, egg, corn, tomato, celery	9.
Wild mushrooms.....seared, grilled bread, fried egg, parmaggianno, balsamic	9.

soups

Mushroom.....the porcini house classic with porcinis, wild mushrooms, and scallions	6.
Sweet corn bisque....smoked bacon, fresh basil, roasted tomatoes	6.

pasta

Porcini fettuccine....caramelized onions, arugula, goat cheese	16.
Baked rigatoni....tender shortrib ragu, dried tomatoes, aged provolone	15.
Linguini with clams and mussels....roasted garlic, grilled raddichio, hot chilies	17.
Shrimp and crab pasta.....house smoked veggies, grilled lemons, fresh sage	16.
Handmade cheese ravioli...."mom's" tomato sauce, basil, parmesan cheese	8./15.
Homemade ricotta gnocchi.....hot sausage, broccoli rabe, sweet corn	14.
Fettuccine pomodoro...grilled eggplant, oven-dried tomatoes, zucchini, fennel, basil	15.
THE truffled mac and cheese.....gruyere, parmesan, black truffles, scallions	19.
Sweet Italian sausage "tortelloni"zucchini, onions, garlic, cherry tomatoes, parmesan	17.

entrees

Basil crusted ahi tuna.....fingerlings, fennel, orange, arugula, citrus reduction	20.
Escolar "siciliano"eggplant, tomatoes, peppers, capers, crisp garlic risotto	20.
Grilled, marinated prawns....sweet corn relish, Tuscan beans, sweet pepper emulsion	19.
Free range chicken "cacciatore"peppers, tomatoes, onions, mushrooms	18.
Grilled Tuscan steak...garlic mashed potatoes, parmesan creamed spinach, balsamic	20.
Slow roasted porchetta....potato gratin, mushrooms, marsala, sage	18.
Grilled eggplant parmaggianno.....tomato sauce, basil, aged provolone, parm,	20.

contorni

Fettuccini	5.	Meatballs	5.
Potato gratin	5.	Cheese ravioli	5.
Parmesan creamed spinach	5.	Sicilian eggplant	5.