



3 Course Lunch

\$27.00 per person

Antipasti – Appetizer

Family Style Bruschetta Platter

Classic Tomato & Basil Bruschetta topped with Shaved Parmesan

Zuppa o Insalate – Soup or Salad

(please choose 2 and guests will choose 1)

Minestrone di Verdure – Minestrone Soup

Vegetarian Soup, Cannelli Beans, Nappa Cabbage, Swiss Chard, Mirepoix, Broccoli, Zucchini, Extra Virgin Olive Oil, Black Pepper

Insalata della Casa – Mixed Green Salad

Mixed Lettuce with Fresh Tomato, Cucumber, Carrots, Balsamic Vinaigrette

Insalata Cesare – Caesar Salad

Crispy Romaine, Croutons, Shaved Parmesan, tossed with our Caesar Dressing



Secondi – Entrees

(Please select 3 and your guests will choose 1)

Insalata di Pollo al Rostarino – Firenze’s Rosemary Chicken Salad

Grilled, Rosemary Marinated Chicken, Mixed Greens, Pine Nuts, Olives, Shaved Parmesan, Balsamic Vinaigrette

Piccata di Pollo – Chicken Piccata

Grilled Chicken Breast Sauteed with Lemon & Caper Sauce

Pollo al Marsala – Chicken Marsala

Grilled Chicken Breast Sauteed with Marsala Wine & Roasted Mushroom Reduction

Salsiccia e Peperoni – Firenze Italian Sausage with Peppers & Onions

Firenze’s Homemade Fennel Seed Italian Sausage, Grilled with Peppers & Onions, Extra Virgin Olive Oil

Penne Bolognese – Penne with Meat Sauce

Penne Pasta served with Traditional Italian Meat Sauce & topped with Shaved Parmesan

Farfalle Primavera – Bowtie Pasta with Vegetables

Bowtie Pasta served with Roasted Vegetables & topped with Extra Virgin Olive Oil

Tortellacci di Zucca – Butternut Squash Ravioli

Butternut Squash & Ricotta, Light Sage & Cream Butter Sauce, Ground Black Pepper, Shaved Parmigiano Cheese

Malfatti al Burro – Spinach & Ricotta Dumpling

Spinach & Ricotta Cheese “Naked” Dumpling, Brown Butter Sage Sauce, Shaved Parmesan

Dolci – Dessert

Torta al Cioccolato – Flourless Chocolate Cake

A warm, moist, individual cake, served with Vanilla Gelato, Chocolate & Coffee Cream Sauce



3 Course Lunch

\$35.00 per person

Antipasti – Appetizer

Family Style Bruschetta Platter

Classic Tomato & Basil Bruschetta topped with Shaved Parmesan

Zuppa o Insalate – Soup or Salad

(please choose 2 and guests will choose 1)

Minestrone di Verdure – Minestrone Soup

Vegetarian Soup, Cannelli Beans, Nappa Cabbage, Swiss Chard, Mirepoix, Broccoli, Zucchini, Extra Virgin Olive Oil, Black Pepper

Insalata della Casa – Mixed Green Salad

Mixed Lettuce with Fresh Tomato, Cucumber, Carrots, Balsamic Vinaigrette

Insalata Cesare – Caesar Salad

Crispy Romaine, Croutons, Shaved Parmesan, tossed with our Caesar Dressing

Insalata di Pere – Poached Pear Salad

Baby Lettuce, Blue Cheese, Candied Walnuts, Tuscan Pecorino Cheese, Chianti Poached Pears



Secondi – Entrees

(Please select 3 and your guests will choose 1)

Insalata di Tonno Ahi al Sesamo

Sesame Encrusted Ahi Tuna Steak, Baby Greens, Roasted Asparagus, Roasted Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Salmone con Il Farro – Light Salmon Salad

Pan Seared King Salmon Steak, Barley, Rock Shrimp, Baby Spinach, Roasted Carrots, Red Onion, Cherry Tomatoes, Balsamic Dressing

Pollo al Marsala – Chicken Marsala

Grilled Chicken Breast Sauteed with Marsala Wine & Roasted Mushroom Reduction

Penne Bolognese – Penne with Meat Sauce

Penne Pasta served with Traditional Italian Meat Sauce & topped with Shaved Parmesan

Farfalle Primavera – Bowtie Pasta with Vegetables

Bowtie Pasta served with Roasted Vegetables & topped with Extra Virgin Olive Oil

Tortellacci di Zucca – Butternut Squash Ravioli

Butternut Squash & Ricotta, Light Sage & Cream Butter Sauce, Ground Black Pepper, Shaved Parmigiano Cheese

Malfatti al Burro – Spinach & Ricotta Dumpling

Spinach & Ricotta Cheese “Naked” Dumpling, Brown Butter Sage Sauce, Shaved Parmesan

Dolci – Dessert

(Please select one for entire party)

Torta al Cioccolato – Flourless Chocolate Cake

A warm, moist, individual cake, served with Vanilla Gelato, Chocolate & Coffee Cream Sauce

Limoncello Ricotta Cheesecake

Creamy Ricotta and Limoncello Cheesecake with a Light Graham Cracker Crust



3 Course Lunch

\$45.00 per person

Antipasti – Appetizer

Family Style Bruschetta Platter

Classic Tomato & Basil Bruschetta topped with Shaved Parmesan

Zuppa o Insalate – Soup or Salad

(please choose 2 and guests will choose 1)

Minestrone di Verdure – Minestrone Soup

Vegetarian Soup, Cannelli Beans, Nappa Cabbage, Swiss Chard, Mirepoix, Broccoli, Zucchini, Extra Virgin Olive Oil, Black Pepper

Insalata della Casa – Mixed Green Salad

Mixed Lettuce with Fresh Tomato, Cucumber, Carrots, Balsamic Vinaigrette

Insalata Cesare – Caesar Salad

Crispy Romaine, Croutons, Shaved Parmesan, tossed with our Caesar Dressing

Caprese di Bufalo – Tomato and Buffalo Mozzarella

Heirloom Tomatoes, Imported Bufalo Mozzarella, Basil, Parmesan, Extra Virgin Olive Oil, Balsamic Reduction



Secondi – Entrees

(Please select 3 and your guests will choose 1)

Insalate di Tonno Ahi al Sesamo

Sesame Encrusted Ahi Tuna Steak, Baby Greens, Roasted Asparagus, Roasted Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Pollo Arrosto – Half Roasted Chicken

Semi Boneless Roasted Chicken with Rosemary & Lemon

Trofie con Anatra e Finocchio – Trofie with Duck Sausage

Homemade Trofie Pasta, Duck Sausage, Caramelized Fennel, Parmesan Cheese

Tortellacci di Zucca – Butternut Squash Ravioli

Butternut Squash & Ricotta, Light Sage & Cream Butter Sauce, Ground Black Pepper, Shaved Parmigiano Cheese

Bistecca di Maiale – Pork Chop

Grilled Prime Cut Pork Chop, drizzled with Extra Virgin Olive Oil

Salmone alla Griglia – Grilled Salmon

Herb Marinated, Grilled King Salmon, Cherry Tomato & Basil Sauce

Branzino Fatto in Padella – Pan Roasted Corvina Seabass

Pan Roasted Corvina Seabass with Peronata

Baccala in Crosta di Farina Blu – Blue Corn Encrusted Alaskan Cod

Blue Corn Encrusted Alaskan Cod, stewed Blue Lake Green Beans, Tomatoes, Onion, Olives

Dolci – Dessert

(Please select one for entire party)

Torta al Cioccolato – Flourless Chocolate Cake

A warm, moist, individual cake, served with Vanilla Gelato, Chocolate & Coffee Cream Sauce

Limoncello Ricotta Cheesecake

Creamy Ricotta and Limoncello Cheesecake with a Light Graham Cracker Crust

Homemade Cannoli

Ricotta, Chocolate Chips, Pistachio Encrusted & dusted with Powdered Sugar