

Welcome back! We missed you!

to start

Cesare salad	8
Romaine lettuce, Reggiano Parmesan and house made croutons in a garlicky vinaigrette	
...add grilled shrimp	+7
House greens	7
Organic Greens with tomatoes and roasted shallot vinaigrette	
Grilled avocado	10
Sautéed garlic, roasted tomato "pico", grilled ciabatta	
*Carpaccio di manzo	15
Thinly sliced beef tenderloin, raw onion, Reggiano, capers, avocado, lemon and truffle oil	
Calamari Fritti	13
Flash fried, chili flake oil, spicy aioli	
Kitchen Salad	15
Large salad of local greens, grilled vegetables, chicken, tomato, olives, mozzarella, egg, prosciutto, crispy onions, with roasted shallot dressing	

pasta

Tortellini	17
Fresh pasta rolled with mortadella ham and ricotta in a sun-dried tomato and cream sauce	
Capellini al Pomodoro	15
Imported angel hair pasta tossed in light pomodoro	
...add shrimp	+7
Ravioli alla Brasata	22
Braised beef short rib and ricotta filled pasta with mushroom and red wine demi-glace	
Fettuccine Bolognese	17
Semolina pasta with our slow cooked beef ragout	
Gnocchi della Nonna "hand turned"	22
Kennett mushrooms, grilled chicken julienned prosciutto goat cheese, parmesan breadcrumbs	
Fettuccine Cavolo fiore	19
Sautéed cauliflower, zucchini, fresh tomato, roasted garlic and olive oil topped with grated Reggiano	
Ravioli Melanzane	19
filled with grilled eggplant & ricotta tossed in olive oil, with spinach, fresh tomato, garlic and Reggiano	
Kennett Mushroom Risotto	21
Carnaroli risotto, mascarpone, porcini broth, roasted exotic mushrooms, herbs, truffle oil	

pizzette

Classico	12
San Marzano sauce, shredded mozzarella, fresh basil	
Margherita	14
San Marzano sauce, house-made fresh mozzarella, fresh basil	
di Parma	15
baked with mozzarella, goat cheese, and topped with prosciutto and fresh arugula	
Figaro	14
Fig compote, Gorgonzola, crisp pancetta, truffle honey	
Shortrib	16
Crisp braised beef short rib, caramelized onion, roasted garlic, Fontina and melted brie	
Funghi	13
Porcini dusted crust, Kennett mushrooms, Fontina, truffle oil, fresh herbs	

entrées

Garlic scampi	26
Sautéed Gulf shrimp with garlic, shallots, mushrooms, white wine, sun-dried tomatoes and butter served over lighter-than-air polenta	
Pollo alla Padella	25
Chicken breast pounded and rolled with sage and fontina wrapped in prosciutto served over mushroom risotto	
*Salmone	26
Crispy skin pan roasted over sautéed zucchini, and quinoa with leek butter, spikes of tomato marmelata	
*Grilled Thick Pork Chop	29
Caramelized shallots, Kennett mushrooms, roasted garlic-truffle mashed, haystack onions	
Pan Seared Scallops	32
Lobster risotto, pancetta/shallot white wine pan-sauce	
"Braised all day" Short Rib	32
Saged braising liqueur brussels sprouts, truffle mashed, haystack onions	

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Wines by the glass

Pinot Grigio, Corte Fresca 2018 Lazio \$8.5

Rosato, Vitiano 2018 Umbria \$9

Pinot Noir, Kris 2017 Sicily \$9.5

Specialty Cocktails

Red Sangria, \$10

White Sangria, \$10

Limonata- your choice of blueberry or strawberry vodka with our house-made lemonade, \$8

Bees in a Barrel- a twist on a classic Bee's Knees using our local favorite Bluecoat Barrel Reserve Gin, \$12

Toscana Martini- your choice of vodka or gin with fresh stuffed blue cheese olives, \$12

Toscana Manhattan, up or on the rocks garnished with a Luxardo cherry, \$12

Featured Beer on draft

Misphillion River "Not Today Satan" IPA, (7.3%) \$7

Bottles & Cans

Dogfish Head 60 Minute IPA (6%) \$6

Dogfish Head Slightly Mighty Session IPA (4%) \$5.5

Neshaminy Creek Blueberry Gose (4.6%) \$6

Sierra Nevada Pale Ale (5.6%) \$5

Victory Prima Pils (5.3%) \$6

Featured Wines by the Bottle

#209 Blend, Langhe Dragon Bianco 2018 Piemonte \$64

A pale and bright yellow enriched by dry perfumes of stone, flowers, and summery grass. Dry and slightly savory on the palate, its stinging freshness is well balanced by a warm taste.

#301 Chardonnay, Scott 2017 Arroyo Seco \$38

Low-yield, high quality Dijon clone vines provide the foundation for the perfect marriage of varietal & terroir

406 Montecucco Rosso Salustri "Marleo" 2017 \$36

Ripe red fruit and pleasing pepper notes; reminiscent of a Brunello, this wine is fresh and fruity with supple tannins and a round, harmonic finish

#409 Chianti Classico Riserva, Felsina "Rancia" 2015 Toscana \$76

Felsina is a reference-point property for those who want to discover the best Tuscany has to offer; muscular and dense to the core, with a long finish

#410 Dolcetto D'alba, Pio Cesare 2016 Piemonte \$41

Medium-bodied, dry but soft, delicate tannins, full taste of sour cherries and black cherry

#503 Cabernet Sauvignon, Charles Krug 2016 Napa Valley \$66

Ripe black cherry, blackberry & black currant flavors precede hints of dried blueberry and cocoa. The sturdy structure and lots of black fruits lend definition to the long finish

#508 Merlot, Alexander Valley Vineyards 2017 Alexander Valley \$38

Mouth-filling wine with good balance and flavors of red fruits, cassis, plum, mint and vanilla

#512 Pinot Noir, Stoller 2017 Dundee Hills \$57

Certifiably sustainable, this wine offers aromas of dark cherry jam and red roses with a savory balance of sandalwood, dark chocolate & spices