



RISTORANTE

Salads

CAESAR SALAD \$12
Romaine hearts, croutons, parmesan with caesar dressing

TURCI'S BURRATA CAPRESE SALAD \$15
Burrata cheese, grape tomatoes and homemade pesto sauce

Appetizers

SUMMER BRUSCHETTA \$19 (TABLESIDE)
Artisan bread with creamy burrata, olive oil, lemon, and basil—a refreshing burst of summer flavors

BRUSCHETTA CLASSIC \$15
Artisan bread, grape tomatoes, basil and olive oil

BRACCIA SHRIMP \$20
Shrimp in homemade pesto sauce

BRACCIA OCTOPUS \$23
Octopus, baby potatoes, garlic, olive oil, black olives and rosemary

Carpaccios

FILET CARPACCIO \$24
Fresh filet carpaccio slices topped with Braccia dressing, capers, parmesan cheese and arugula

CARPACCIO "SEX APPEAR" \$22
Pear carpaccio slices topped with truffle honey, balsamic, walnuts, Gorgonzola cheese and arugula

OCTOPUS CARPACCIO \$25
Tender octopus slices served with arugula and semi-dried tomato

Fresh pastas by Turci Pasta

PAPPARDELLE TOMATO BASIL \$22
Pappardelle fresh pasta, tomato basil sauce, ricotta, and lemon zest on top

FETTUCCINE THREE CHEESE \$22
Fresh fettuccine pasta, arugula, and 3 cheese sauce (asiago, parmesan, and fontina cheese)

PENNE WITH PARMA \$22
Penne pasta with prosciutto, pine nuts and pesto sauce

TAGLIATELLE WITH MUSHROOM \$22
Rich creamy mushroom sauce with fresh tagliatelle pasta

PAPPARDELLE INFERNO \$22 
Long, wide pasta ribbons tossed in our homemade spicy red sauce

PUMPKIN RAVIOLI AND SALMON \$29
Fresh ravioli filled with pumpkin, 3 cheese sauce and a side of salmon

Main Entrée

MAHI-MAHI EN CROÛTE \$27
Fresh mahi-mahi in a chestnut crust served with Sicilian lemon risotto

LAMB WITH BRIE RISOTTO \$35
Arborio rice made with brie cheese sauce and lamb

FILET WITH FUNGHI RISOTTO \$39
Arborio rice made with funghi sauce and filet mignon

Add-ons

BURRATA \$8	SALMON \$14
SHRIMP \$11	FILET MIGNON \$20
CHICKEN \$12	LAMB \$20
MAHI-MAHI \$13	GF PASTA \$3

Beverages

San Pellegrino Sparkling Water (glass bottle 750mL) \$8
Acqua Panna (glass bottle 750 mL) \$7
Coca-Cola (glass bottle 12 oz) \$4
Sprite (glass bottle 12 oz) \$4
Lemonade bottle \$4
Sweet Tea bottle \$4
Unsweet Tea bottle \$4
Coke Zero can \$4
Grape Juice bottle \$5

Homemade Desserts

BRACCIA SPECIAL \$12
homemade soft cheese ice cream with guava syrup and chestnut

LAVA CAKE \$16
with coconut ice cream and chestnut

CHURROS \$12
homemade churros served with dulce de leche

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3 - 603.11, FDA Food Code