

pasta

primi piatti “mid-course” portions are available upon request

bucatini cacio e pepe pecorino romano, cracked black pepper **14⁹⁵**

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley **14⁹⁵**

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo **16⁹⁵**

bucatini con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **25⁹⁰**

penne all’arrabbiata toasted garlic, peperoncino, “angry” san marzano tomato sauce, hand torn basil, evoo **16⁹⁵** | **add house-made fennel sausage** **5⁵⁰**

bucatini all’amatriciana onion, peperoncino, pancetta, san marzano tomato sauce, pecorino romano **19⁹⁵**

tagliatelle alla bolognese slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **21⁹⁵**

spaghetti alla puttanesca olives, capers, anchovies, chillies, parsley, hand crushed san marzano tomato **19⁹⁵**

tagliatelle all’alfredo grana padano cream, cracked black pepper **19⁹⁵** | even better with fresh garlic and nutmeg | **add prosciutto di parma + peas** **7⁹⁵** | **add mushrooms** **5⁹⁵**

spaghetti alla carbonara pancetta, shallots, free range egg, pecorino romano, cracked black pepper **22⁹⁵**

capelli d’angelo con gamberi angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **23⁹⁵**

tagliatelle alla marinara prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **24⁹⁵** | *also available “arrabbiata style”*

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **24⁹⁵** | **add pancetta** **2⁹⁵**

lasagna al forno bolognese sauce, salsa besciamella, grana padano, mozzarella **21⁹⁵**

tortelli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **21⁹⁵**

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **21⁹⁵**

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **20⁹⁵**

gnocchi al pesto genovese fresh hand crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **22⁹⁵**

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **27⁹⁵**

ADD to any pasta: *sautéed garlic prawns* **7⁹⁵** | *sautéed chicken* **5⁵⁰**

bay scallops **6⁹⁵** | *sautéed mushrooms* **5⁹⁵** | *house made fennel sausage* **5⁵⁰**

sicilian meat balls **8⁹⁵** | *mussels* **9⁹⁵**

gluten free pasta available upon request

piatti

*With the participation of the entire table, we can serve any of our **piatti** in traditional Italian 3 course tastes; **minestra/insalata + primi + secondi/contorni***

gamberi alla busara prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter minestra or insalata **32⁵⁰**

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **29⁹⁵**

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **32⁹⁵**

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter minestra or insalata **32⁹⁵**

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **31⁹⁵**

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **33⁹⁵**

saltimbocca alla romana sautéed veal or chicken scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **34⁹⁵**

filetto di manzo 7 oz all natural, hand-selected beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil, brussels sprouts, risotto alla parmigiana, starter insalata di rucola **47⁵⁰** | **add sautéed garlic prawns** **7⁹⁵**

| porcini marsala **5⁹⁵** | sautéed mushrooms **5⁹⁵** | gorgonzola mascarpone **4⁹⁵**

| ristretto sangiovese **2⁹⁵**

alla famiglia

gamberi tasting (12) little Italy fra diavolo prawns **24⁹⁵**

pollo tasting choice of: limone, piccata, saltimbocca, funghi, marsala or parmigiana **29⁹⁵**

vitello tasting choice of: limone, piccata, saltimbocca, funghi, marsala or parmigiana **34⁹⁵**

agnello tasting full rack of lamb alla greca **29⁹⁵**

bistecca tasting 14-oz hand-sliced beef tenderloin **49⁹⁵**

pesce tasting grilled fresh whole fish **MP** (limited availability)

contorni

spinaci sautéed organic spinach, garlic, lemon, evoo **8⁹⁵** | **add goat cheese** **2⁹⁵**

brussels sprouts fritti capers, lemon, chillies, grana padano, evoo **9⁹⁵**

| **add pancetta** **2⁹⁵**

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **8⁹⁵**

polenta soft cooked, coarse-ground corn, bolognese sauce, grana padano **8⁹⁵**



CENA/DINNER

cicchetti

small sharing plates

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **3⁹⁵**

arancini siciliani carnaroli rice croquettes, arrabbiata sauce **9⁹⁵**

polpette signature sicilian meatballs, spicy san marzano tomato sauce **8⁹⁵**

peperonata roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **6⁹⁵** | **add house made fennel sausage** **5⁵⁰** | **add caprino goat cheese** **2⁹⁵**

aragosta fresh house made lobster filled pasta, browned butter sage cream sauce **7⁹⁵**

gamberi prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **7⁵⁰**

bruschetta crusty country Italian bread, tomato, basil, garlic **4⁹⁵**

pizze

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **15⁹⁵**

marinara (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **13⁹⁵** | **add anchovies** **4**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **20⁹⁵**

quattro formaggi san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **22⁹⁵** | **add arugula** **3**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **23⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto di parma, arugula, shaved grana padano **19⁹⁵**

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chillies **18⁹⁵** | **add mushrooms** **3**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted red pepper **20⁹⁵**

lucania san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **24⁹⁵**

verduretta san marzano tomato sauce, roasted yellow, orange, green, red peppers, eggplant, zucchini, garlic, caprino goat cheese, fresh basil **20⁹⁵** | **add house made fennel sausage** **4**

bianca (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **19⁹⁵**

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table when ever possible. **gf + v + vg =** let us know, we’re friendly. For your convenience, an 18% gratuity will be added to parties of 8 or more. Please inform your server if you have any time constraints.

antipasti

salumi local and imported cured Italian deli meats sliced to order: mortadella, capocollo, soppressata, bresaola, grana padano cheese chunks, aged fontina, mostarda, grilled red peppers, olives, peperoncino **10⁵⁰** piccolo | **22⁹⁵** grande | **add prosciutto di parma** **7⁵⁰**

formaggi our cheeses are house made, sourced locally or from specific regions and producers in Italy. Ask for our current selection. Served with house-made marmellata, walnuts, and local honey **8⁹⁵** individual | **15⁹⁵** piccolo | **24⁹⁵** grande

mozzarella alla caprese fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **14⁹⁵** | **add pesto genovese** **1²⁵** | **add prosciutto di parma** **7⁵⁰**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **16²⁵**

agnello marinated and grilled half-rack of lamb, lemon, oregano, garlic, extra virgin olive oil **18⁹⁵**

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon **18⁹⁵**

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **17²⁵**

minestre e insalate

tortellini in brodo house made beef/veal broth, hand crafted beef tortellini, spinach, grana padano **7⁹⁵** piccolo | **10⁹⁵** grande

zuppa di pomodoro san marzno tomato, onion, garlic, extra virgin olive oil, crusty country Italian focaccia croutons, fresh basil, pecorino-romano **4⁹⁵** piccolo | **7⁵⁰** grande | **add pesto genovese** **1²⁵**

minestrone pancetta, roasted tomato chicken broth, local beans/vegetables, hand-torn basil, grana padano **7⁹⁵** piccolo | **10⁹⁵** grande | **add pesto genovese** **1²⁵**

insalata mista fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **starter** **8⁹⁵** | **entree** **14²⁵**

insalata di rucola organic baby arugula, balsamic vinaigrette, shaved grana padano, balsamic reduction **starter** **8⁹⁵** | **add prosciutto di parma** **7⁵⁰**

rucola e barbabietola organic baby arugula, house pickled beets, goat cheese, shallot vinaigrette **14²⁵**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **starter** **8⁹⁵** | **entree** **14²⁵**

insalata di spinaci organic baby spinach, beets, gorgonzola cheese, toasted walnuts, warm pancetta vinaigrette **14²⁵**

ADD to any salad or soup: sautéed garlic prawns **7⁹⁵** | grilled herb chicken **5⁵⁰** | seared bay scallops **6⁹⁵**