

pasta e risotto

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

bucatini cacio e pepe pecorino romano, cracked black pepper **14**⁹⁵

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley **14**⁹⁵

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo **16**⁹⁵

bucatini con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **26**⁹⁰ | **add extra meatball** **3**⁷⁵

penne all’arrabbiata toasted garlic, peperoncino, “angry” san marzano tomato sauce, hand torn basil, evoo **16**⁹⁵ | **add house-made fennel sausage** **6**⁵⁰

penne alla boscaiola mushrooms, peas, fennel sausage, san marzano tomato, fresh cream, garlic, basil, pine nuts, grana padano, evoo **24**⁹⁵

bucatini all’amatriciana onion, peperoncino, pancetta, san marzano tomato sauce, pecorino romano **19**⁹⁵

tagliatelle alla bolognese slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **22**⁹⁵

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, san marzano tomato **20**⁹⁵

tagliatelle all’alfredo grana padano cream, cracked black pepper **19**⁹⁵ | *even better with fresh garlic and nutmeg* | **add prosciutto di parma + peas** **7**⁹⁵ | **add mushrooms** **6**⁵⁰

spaghetti alla carbonara pancetta, free range egg, pecorino romano, cracked black pepper **24**⁹⁵

capelli d’angelo con gamberi angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **24**⁹⁵

tagliatelle alla marinara prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **25**⁹⁵ | *also available “arrabbiata style”* | **add mussels** **6**⁹⁵ | **add clams** **6**⁹⁵

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **25**⁹⁵ | **add pancetta** **2**⁹⁵

lasagna al forno bolognese sauce, salsa besciamella, grana padano, mozzarella **21**⁹⁵

ravioli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **22**⁵⁰

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **22**⁵⁰

ravioli di aragosta fresh house made lobster filled pasta, browned butter sage cream sauce **28**⁵⁰

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **21**⁹⁵ | **add baked mozzarella** **5**

gnocchi al pesto genovese fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **24**⁹⁵

risotto alla milanese creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano **23**⁹⁵ | **add pancetta** **2**⁹⁵

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **29**⁹⁵ | **add clams** **6**⁹⁵

ADD sautéed garlic prawns **8**⁵⁰ | *sautéed chicken* **6**⁵⁰ | *bay scallops* **8**⁵⁰ | *sautéed mushrooms* **6**⁵⁰ | *house made fennel sausage* **6**⁵⁰ | *sicilian meat balls* **9**⁹⁵ | *mussels* **6**⁹⁵ | *clams* **6**⁹⁵

gluten free pasta available upon request | **add 2**

piatti (main plates)

*With the participation of the entire table, we can serve any of our **mains** in traditional Italian 3 course tastings; **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 **34**⁹⁵

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter minestra or insalata **42**⁹⁵

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **29**⁹⁵

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **32**⁹⁵

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter minestra or insalata **35**⁹⁵

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **33**⁹⁵

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **34**⁹⁵

saltimbocca alla romana sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **36**⁹⁵

filetto di manzo 7 oz certified angus beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil, brussels sprouts, risotto alla parmigiana, starter insalata di rucola **47**⁵⁰ | **add sautéed garlic prawns** **8**⁵⁰ | *sautéed mushrooms* **6**⁵⁰

per due (platters for two)

pollo platter choice of: limone, piccata, saltimbocca, funghi, marsala or parmigiana **35**

vitello platter choice of: limone, piccata, saltimbocca, funghi, marsala or parmigiana **44**

agnello platter full rack of lamb alla greca **39**

bistecca platter 14-oz certified angus beef tenderloin **58**

pescatora platter clams, mussels, prawns, scallops, calamari, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **64**

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

contorni (sides)

spinaci sautéed organic spinach, garlic, lemon, evoo **9**⁹⁵ | **add goat cheese** **2**⁹⁵

brussels sprouts fritti capers, lemon, chilies, grana padano, evoo **10**⁹⁵ | **add pancetta** **2**⁹⁵

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **10**⁵⁰

polenta soft cooked, coarse-ground corn, bolognese sauce, grana padano **9**⁹⁵

we encourage



CENA/DINNER

antipasti

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **8**⁹⁵

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce **10**⁵⁰ | **add extra arancini** **5**²⁵

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce **10**⁹⁵ | **add extra meatball** **3**⁷⁵

peperonata roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **7**⁵⁰ | **add house made fennel sausage** **6**⁵⁰ | **add caprino goat cheese** **2**⁹⁵

aragosta fresh house made lobster filled pasta, browned butter sage cream sauce **9**⁹⁵

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **15**⁹⁵

bruschetta crusty country Italian bread, tomato, basil, garlic **5**²⁵

salumi local and imported cured Italian deli meats sliced to order: mortadella, capocollo, soppressata, calabrese, prosciutto cotto, prosciutto crudo, grana padano cheese chunks, aged fontina, mostarda, olives, peperoncino **31**⁹⁵

mozzarella alla caprese fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **15**⁵⁰ | **add pesto genovese** **1**²⁵ | **add prosciutto di parma** **7**⁵⁰

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **16**⁹⁵

agnello marinated and grilled half-rack of lamb, lemon, oregano, garlic, extra virgin olive oil **19**⁹⁵

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **17**⁹⁵ | **add clams** **6**⁹⁵

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.

pizze (15”)

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **16**⁹⁵

marinara (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **14**⁹⁵ | **add anchovies** **5**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **21**⁹⁵

quattro formaggi san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **23**⁹⁵ | **add arugula** **4**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **24**⁹⁵

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto, arugula, shaved grana padano **20**⁹⁵

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **20**⁹⁵ | **add mushrooms** **4**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted red pepper **21**⁹⁵

lucania san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **25**⁹⁵

verduretta san marzano tomato sauce, roasted yellow, orange, green, red peppers, eggplant, zucchini, garlic, caprino goat cheese, fresh basil **21**⁹⁵ | **add house made fennel sausage** **6**

bianca (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **20**⁹⁵

minestre e insalate

minestrone pancetta, roasted tomato chicken broth, local beans/vegetables, hand-torn basil, grana padano **8**⁹⁵ piccolo | **11**⁹⁵ grande | **add pesto genovese** **1**²⁵

insalata mista fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **9**⁹⁵ starter | **14**⁹⁵ entrée

insalata di rucola organic baby arugula, balsamic vinaigrette, shaved grana padano, balsamic reduction **10**⁹⁵ starter | **add prosciutto di parma** **7**⁵⁰

rucola e barbabetola organic baby arugula, house pickled beets, goat cheese, shallot vinaigrette **14**⁹⁵

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **9**⁹⁵ starter | **14**⁹⁵ entrée

insalata di spinaci organic baby spinach, beets, gorgonzola cheese, toasted walnuts, warm pancetta vinaigrette **14**⁹⁵

ADD to any salad or soup: *sautéed garlic prawns* **8**⁵⁰ | *grilled herb chicken* **6**⁵⁰ | *seared bay scallops* **8**⁵⁰