

## pasta e risotto

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

**bucatini cacio e pepe** pecorino romano, cracked black pepper **15**<sup>95</sup>

**spaghetti aglio olio e peperoncino** fresh garlic, olive oil, peperoncino, parsley **15**<sup>95</sup>

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

**bucatini con polpette** handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **26**<sup>90</sup> | **add extra meatball** **4**<sup>75</sup>

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

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

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

**tagliatelle alla bolognese** slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **24**<sup>95</sup>

**spaghetti alla puttanesca** olives, capers, anchovies, chilies, parsley, san marzano tomato **22**<sup>95</sup>

**tagliatelle all’alfredo** grana padano cream, cracked black pepper **20**<sup>95</sup> | *even better with fresh garlic and nutmeg* **2**<sup>50</sup> | **add prosciutto di parma + peas** **7**<sup>95</sup> | **add mushrooms** **6**<sup>95</sup>

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

**capelli d’angelo con gamberi** angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **25**<sup>95</sup>

**tagliatelle alla marinara** prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **26**<sup>95</sup> | *also available “arrabbiata style”* | **add mussels** **7**<sup>95</sup> | **add clams** **7**<sup>95</sup>

**spaghetti alle vongole** manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **25**<sup>95</sup> | **add pancetta** **2**<sup>95</sup> | *also available with white wine sauce*

**lasagna al forno** bolognese sauce, salsa besciamella, grana padano, mozzarella **22**<sup>95</sup>

**ravioli di zucca** handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **23**<sup>95</sup>

**ravioli di ricotta e spinaci** fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **23**<sup>95</sup>

**ravioli di aragosta** fresh house made lobster filled pasta, browned butter sage cream sauce **29**<sup>95</sup>

**cannelloni ripieni di carne** fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **22**<sup>95</sup> | **add baked mozzarella** **5**

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

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

**risotto ai frutti di mare** creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **29**<sup>95</sup> | **add clams** **7**<sup>95</sup>

**ADD** *sautéed garlic prawns* **9**<sup>50</sup> | *sautéed chicken* **6**<sup>95</sup> | *bay scallops* **9**<sup>95</sup> | *sautéed mushrooms* **6**<sup>95</sup> | *house made fennel sausage* **6**<sup>95</sup> | *sicilian meat balls* **9**<sup>95</sup> | *mussels* **7**<sup>95</sup> | *clams* **7**<sup>95</sup> | *organic peas* **4** | *goat cheese* **5**

**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 **36**<sup>95</sup>

**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**<sup>95</sup>

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

**pollo al marsala** sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **34**<sup>95</sup>

**scaloppine di vitello con funghi** pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter minestra or insalata **38**<sup>95</sup>

**piccata di vitello al limone** pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **36**<sup>95</sup>

**vitello alla parmigiana** pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **37**<sup>95</sup>

**saltimbocca alla romana** sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **39**<sup>95</sup>

**filetto di manzo** 7 oz certified angus beef tenderloin, rosemary, salsa grognzola, sea salt, cracked black pepper, extra virgin olive oil, brussels sprouts, risotto alla parmigiana, starter minestra or insalata **49**<sup>95</sup> | **add sautéed garlic prawns** **9**<sup>50</sup> | *sautéed mushrooms* **6**<sup>95</sup>

## 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 **50**

**agnello platter** full rack of lamb alla greca **45**

**bistecca platter** 14-oz certified angus beef tenderloin, salsa grognzola **70**

**pescatora platter** clams, mussels, prawns, scallops, calamari, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **68** | *also available with white wine sauce*

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

## contorni (sides)

**spinaci** sautéed organic spinach, garlic, lemon, evoo **9**<sup>95</sup> | **add goat cheese** **5**

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

**risotto alla parmigiana** creamy carnaroli rice, parmigiano-reggiano **10**<sup>50</sup>

**polenta** soft cooked, coarse-ground corn, bolognese sauce, grana padano **9**<sup>95</sup>

## we encourage



# CENA/DINNER

## antipasti

**olive** assorted warm marinated olives, rosemary, thyme, lemon, garlic **8**<sup>95</sup>

**arancini siciliani** (2) carnaroli rice croquettes, arrabbiata sauce **11**<sup>95</sup> | **add extra arancini** **6**

**polpette** (3) signature sicilian meatballs, spicy san marzano tomato sauce **13**<sup>95</sup> | **add extra meatball** **4**<sup>75</sup>

**peperonata** roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **9**<sup>95</sup> | **add house made fennel sausage** **6**<sup>95</sup> | **add caprino goat cheese** **5**

**scampi** (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **15**<sup>95</sup> | also available “alla diavolo style”

**bruschetta** crusty country Italian bread, tomato, basil, garlic **5**<sup>95</sup> | **add extra bruschetta** **3**

**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**<sup>95</sup>

**mozzarella alla caprese** fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **15**<sup>95</sup> | **add pesto genovese** **2** | **add prosciutto di parma** **7**<sup>50</sup>

**calamari fritti** sea salt, pepper, garlic greek yoghurt sauce, lemon **16**<sup>95</sup>

**cozze al gorgonzola** fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **17**<sup>95</sup> | **add clams** **7**<sup>95</sup>

## minestre e insalate

**minestrone** pancetta, roasted tomato chicken broth, local beans/vegetables, hand-torn basil, grana padano **8**<sup>95</sup> piccolo | **11**<sup>95</sup> grande | **add pesto genovese** **2**

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

**insalata di rucola** organic baby arugula, grape tomato, balsamic vinaigrette, shaved grana padano, balsamic reduction **10**<sup>95</sup> starter | **add prosciutto di parma** **7**<sup>50</sup>

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

**ADD** to any salad or soup: *sautéed garlic prawns* **9**<sup>50</sup> | *grilled herb chicken* **6**<sup>95</sup> | *seared bay scallops* **9**<sup>95</sup> | *goat cheese* **5**