



pasta, gnocchi e risotto

spaghetti cacio e pepe pecorino romano, cracked black pepper **19⁹⁵**

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley **19⁹⁵**

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo **20⁹⁵**

spaghetti con polpette house made pasta, handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **31⁹⁰ | add extra meatball 5.50**

penne all'arrabbiata toasted garlic, peperoncino, "angry" san marzano tomato sauce, hand torn basil, evoo **20⁹⁵ | add house-made fennel sausage 8⁹⁵**

spaghetti all'amatriciana **NEW** onion, peperoncino, pancetta, san marzano tomato, pecorino **27⁹⁵**

tagliatelle alla bolognese house made pasta, slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **29⁹⁵**

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, san marzano tomato **26⁹⁵**

tagliatelle all'alfredo house made pasta, grana padano cream, cracked black pepper **25⁹⁵ | even better with fresh garlic and nutmeg 2⁵⁰ | add prosciutto di parma + peas 8⁹⁵ | add mushrooms 9⁹⁵**

spaghetti alla carbonara pancetta, free range egg, pecorino romano, cream, cracked black pepper **27⁹⁵**

capelli d'angelo con gamberi angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **30⁹⁵**

tagliatelle alla marinara house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **31⁹⁵ | also available "arrabbiata style" | add mussels 9⁹⁵ | add clams 10⁹⁵**

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **33⁹⁵ | add pancetta 2⁹⁵ | also available with white wine sauce**

lasagna al forno bolognese sauce, salsa besciamella, grana padano, mozzarella **27⁹⁵**

ravioli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **28⁹⁵**

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **28⁹⁵**

ravioli di aragosta fresh house made lobster filled pasta, browned butter sage cream sauce **37⁹⁵**

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **28⁹⁵ | add baked mozzarella 5**

gnocchi al pesto genovese fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **29⁹⁵**

risotto alla milanese creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano **24⁹⁵ | add pancetta 2⁹⁵**

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **37⁹⁵ | add clams 10⁹⁵**

ADD *sautéed garlic prawns* **13⁹⁵ | sautéed chicken 9⁹⁵ | bay scallops 14⁹⁵ | sautéed mushrooms 9⁹⁵ | house made fennel sausage 8⁹⁵ | sicilian meat balls 10⁹⁵ | mussels 9⁹⁵ | clams 10⁹⁵ | organic peas 4 | goat cheese 5**

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

piatti (main plates)

polpo grilled spanish octopus, parmesan risotto, sautéed spinach, oven dried cherry tomatoes **49⁹⁵**

gamberi alla busara prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter minestra or insalata **41⁹⁵**

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter minestra or insalata **44⁹⁵**

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **34⁹⁵**

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **38⁹⁵**

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter minestra or insalata **43⁹⁵**

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **42⁹⁵**

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **41⁹⁵**

saltimbocca alla romana sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **45⁹⁵**

tagliata di manzo 7 oz hand cut certified angus beef tenderloin, cherry tomatoes, arugula, shaved grana padano, brussels sprouts, risotto alla parmigiana **54⁹⁵ | add sautéed garlic prawns 13⁹⁵ | sautéed mushrooms 9⁹⁵**

filetto di manzo **NEW** 7 oz hand cut certified angus beef tenderloin, fresh rosemary, seasalt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana **52⁹⁵ | add sautéed garlic prawns 13⁹⁵ | sautéed mushrooms 9⁹⁵**

per due (platters for two)

pollo platter chicken scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **40**

vitello platter veal scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **50**

agnello platter full rack of lamb, garlic, lemon, oregano, extra virgin olive oil **55**

bistecca alla fiorentina platter **NEW** 30 oz certified angus beef tenderloin, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil **80**

filetto di manzo platter 14-oz hand cut certified angus beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil **75**

pescatora platter clams, mussels, prawns, scallops, calamari, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **70 | also available with white wine sauce**

pesce platter grilled whole fresh mediterranean sea bass ("branzino"), lemon, oregano, capers, parsley, extra virgin olive oil, seasonal vegetable ragu **MP** (limited availability)

we encourage FAMILY STYLE SHARING

antipasti

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **9⁹⁵**

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce **15⁹⁵ | add extra arancini 7⁹⁵**

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce **17⁹⁵ | add extra meatball 5⁹⁰**

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **16⁹⁵ | also available "fra diavolo style"**

bruschetta crusty country Italian bread, tomato, basil, garlic **7⁹⁵ | add extra bruschetta 3⁷⁵**

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 **31⁹⁵**

mozzarella alla caprese fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **17⁹⁵ | add pesto genovese 2 | add prosciutto di parma 7⁹⁵**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **19⁹⁵**

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **22⁹⁵ | add clams 10⁹⁵**

agnello half rack of lamb, garlic, oregano, lemon, extra virgin olive oil **27⁹⁵**

carpaccio di manzo **NEW** thinly sliced certified angus beef, cherry tomato, wild arugula, shaved grana padano, extra virgin olive oil, lemon **19⁹⁵ | add capers 4**

burrata + parma prosciutto **NEW** imported from Italy: fresh creamy mozzarella, prosciutto di parma,arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **29⁹⁵** (limited availability)

minestre e insalate

zuppa del giorno **NEW** chef's soup of the day **11⁹⁵**

insalata mista fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **13⁹⁵ starter | 18⁹⁵ entrée**

insalata di rucola organic baby arugula, grape tomato, balsamic vinaigrette, shaved grana padano, balsamic reduction **12⁹⁵ starter | 17⁹⁵ entrée | add prosciutto di parma 7⁹⁵**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **13⁹⁰ starter | 18⁹⁰ entrée**

ADD to any salad or soup: *sautéed garlic prawns* **13⁹⁵ | grilled herb chicken 9⁹⁵ | seared bay scallops 14⁹⁵ | goat cheese 5**

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, a 20% gratuity will be added to parties of 6 or more. Please inform your server if you have any time constraints.

pizze

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **24⁹⁵**

marinara (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **22⁹⁵ | add anchovies 6**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **30⁹⁵**

quattro formaggi san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **29⁹⁵ | add arugula 4**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **31⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto, arugula, shaved grana padano **28⁹⁵**

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **26⁹⁵ | add mushrooms 5**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted green pepper **29⁹⁵**

lucania san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **33⁹⁵**

burrata **NEW** san marzano tomato sauce, mozzarella, arugula, fresh burrata **38⁹⁵**

bianca (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **29⁹⁵**

contorni (sides)

spinaci sautéed organic spinach, garlic, lemon, evoo **11⁹⁵ | add goat cheese 5**

brussels sprouts fritti capers, lemon, chilies, grana padano, evoo **11⁹⁵ | add pancetta 2⁹⁵**

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **11⁹⁵**

peperonata **NEW** roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **12⁹⁵ | add house made fennel sausage 8⁹⁵ | add caprino goat cheese 5**

creamy polenta soft cooked, coarse-ground corn, bolognese sauce, grana padano **11⁹⁵**