

## pasta

**primi piatti** "mid-course" portions are available upon request

**bucatini cacio e pepe** pecorino romano, cracked black pepper **13<sup>95</sup>**

**spaghetti aglio olio e peperoncino** fresh garlic, olive oil, peperoncino, parsley **13<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 **22<sup>90</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 **5<sup>50</sup>**

**bucatini all'americana** onion, peperoncino, pancetta, san marzano tomato sauce, pecorino romano **18<sup>95</sup>**

**tagliatelle alla bolognese** slow braised ragu of beef, grana padano **19<sup>95</sup>**

**spaghetti alla puttanesca** olives, capers, anchovies, chilies, parsley, hand crushed san marzano tomato **17<sup>95</sup>**

**tagliatelle all'alfredo** grana padano cream, cracked black pepper **17<sup>95</sup>**  
| even better with fresh garlic and nutmeg | **add** prosciutto di parma + peas **4<sup>95</sup>**  
| **add** mushrooms **5<sup>95</sup>**

**spaghetti alla carbonara** pancetta, shallots, free range egg, pecorino romano, cracked black pepper **19<sup>95</sup>**

**capelli d'angelo con gamberi** angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **22<sup>95</sup>**

**tagliatelle alla marinara** prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **24<sup>95</sup>** | also available "arrabbiata style"

**spaghetti alle vongole** manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **23<sup>95</sup>** | **add** pancetta **2<sup>95</sup>**

**lasagna al forno** bolognese sauce, salsa besciamella, grana padano, mozzarella **19<sup>95</sup>**

**tortelli di zucca** handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage sauce **19<sup>95</sup>**

**ravioli di ricotta e spinaci** fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **19<sup>95</sup>**

**cannelloni ripieni di carne** fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **18<sup>95</sup>**

**gnocchi al pesto genovese** fresh hand crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **19<sup>95</sup>**

**risotto ai frutti di mare** creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **27<sup>95</sup>**

**ADD** to any pasta: sautéed garlic prawns **7<sup>95</sup>** | grilled garlic chicken **5<sup>50</sup>**  
bay scallops **6<sup>95</sup>** | sautéed mushrooms **5<sup>95</sup>** | house made fennel sausage **5<sup>50</sup>**  
sicilian meat balls **5<sup>95</sup>** | mussels **9<sup>95</sup>**

**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**

**pollo al limone** pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **28<sup>95</sup>** | **add** sautéed mushrooms **5<sup>95</sup>**

**pollo al marsala** sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **29<sup>95</sup>**

**piccata di vitello al limone** pan-seared veal scaloppine, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **31<sup>95</sup>**

**vitello alla parmigiana** pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **32<sup>95</sup>**

**saltimbocca alla romana** sautéed veal or chicken scaloppine, prosciutto, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **33<sup>95</sup>**

**la bistecca alla fiorentina** 20 oz classic florentine porterhouse, rosemary, sea salt, cracked black pepper, extra virgin olive oil, sautéed spinach, lemon, risotto alla parmigiana, insalata rucola **49<sup>95</sup>**

**filetto di manzo** 7 oz all natural, hand-selected beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil, sautéed spinach, risotto alla parmigiana, starter insalata di rucola **45<sup>75</sup>**

**gamberi alla busara** prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter minestra or insalata **29<sup>50</sup>**

**steak tasting** la bistecca alla fiorentina **29<sup>95</sup>**

**tasting of 3 carne** manzo, vitello, pollo **39<sup>95</sup>**

**ADD** to any steak | sautéed garlic prawns **7<sup>95</sup>** | porcini marsala **5<sup>95</sup>**  
sautéed mushrooms **5<sup>95</sup>** | gorgonzola mascarpone **4<sup>95</sup>** | ristretto sangiovese **3<sup>95</sup>**

## contorni

**spinaci** sautéed organic spinach, garlic, lemon, evoo **8<sup>95</sup>**

**brussels sprouts fritti** capers, lemon, chilies, grana padano, evoo **8<sup>95</sup>**

**risotto alla parmigiana** creamy carnaroli rice, parmigiano-reggiano **8<sup>95</sup>**

**polenta** soft cooked, coarse-ground corn, bolognese sauce, grana padano **8<sup>95</sup>**

## CENA/DINNER

## antipasti

**salumi** locally cured Italian deli meats sliced to order: mortadella, capocollo, soppressata, lonzino, bresaola, grana padano cheese chunks, aged fontina, mostarda, grilled red peppers, olives, peperoncino **9<sup>95</sup>** piccolo | **17<sup>95</sup>** grande | **add** prosciutto di parma **7<sup>50</sup>**

**mozzarella alla caprese** fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **13<sup>95</sup>** | **add** pesto genovese **1<sup>25</sup>** | **add** prosciutto di parma **7<sup>50</sup>**

**calamari fritti** sea salt, pepper, garlic greek yoghurt sauce, lemon **14<sup>75</sup>**

**carpaccio** thinly sliced raw beef tenderloin, capers, wild arugula, shaved grana padano, evoo, balsamic reduction, lemon **17<sup>95</sup>**

**capesante alla veneziana** pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon **18<sup>95</sup>**

**cozze al gorgonzola** fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **15<sup>95</sup>**  
| **add** clams **9<sup>95</sup>** | available "diavola" style

## minestre e insalate

**tortellini in brodo** chicken broth, hand crafted beef tortellini, spinach, grana padano **7<sup>95</sup>**

**minestrone** roasted tomato vegetable broth, local beans, hand-torn basil, grana padano **7<sup>50</sup>** | **add** pesto genovese **1<sup>25</sup>**

**insalata mista** fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **starter 7<sup>95</sup>** | **entree 12<sup>95</sup>**

**insalata di rucola** organic baby arugula, balsamic vinaigrette, shaved grana padano, balsamic reduction **starter 8<sup>95</sup>** | **add** prosciutto di parma **7<sup>50</sup>**

**rucola e barbabietola** organic baby arugula, beets, goat cheese, shallot vinaigrette **12<sup>95</sup>**

**insalata di cesare** torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **starter 7<sup>95</sup>** | **entree 12<sup>95</sup>**

**insalata di spinaci** organic baby spinach, beets, gorgonzola cheese, toasted walnuts, warm pancetta vinaigrette **13<sup>95</sup>**

**ADD** to any salad: sautéed garlic prawns **7<sup>95</sup>** | grilled garlic chicken **5<sup>50</sup>**  
seared bay scallops **6<sup>95</sup>** | grilled beef tenderloin **9<sup>95</sup>**

we encourage **FAMILY STYLE SHARING**

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.

