

pasta, gnocchi e risotto

spaghetti cacio e pepe pecorino romano, cracked black pepper **19**⁹⁵

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley **19**⁹⁵

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo **21**⁹⁵ | **add burrata** **24**⁹⁵ | **rigatoni** pasta also carries this sauce well

spaghetti con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **33**⁹⁰ | **add extra meatball** **5**⁹⁵

rigatoni all’arrabbiata toasted garlic, peperoncino, “angry” san marzano tomato sauce, hand torn basil, evoo **21**⁹⁵ | **add house-made fennel sausage** **8**⁹⁵

spaghetti all’amatriciana onion, peperoncino, pancetta, san marzano tomato, pecorino **30**⁹⁵ | *also pairs well with rigatoni pasta*

tagliatelle alla bolognese house made pasta, slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **33**⁹⁵ | *equally delicious with rigatoni pasta*

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, san marzano tomato **31**⁹⁵

tagliatelle all’alfredo house made pasta, grana padano cream, cracked black pepper **28**⁹⁵ | *even better with fresh garlic and nutmeg* **2**⁵⁰ | **add prosciutto di parma** + peas **9**⁹⁵ | **add mushrooms** **9**⁹⁵

spaghetti alla carbonara pancetta, free range egg, pecorino romano, cream, cracked black pepper **29**⁹⁵

capelli d’angelo con gamberi angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **33**⁹⁵

tagliatelle alla marinara house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **34**⁹⁵ | *also available “arrabbiata style”* | **add mussels** **10**⁹⁵ | **add clams** **11**⁹⁵

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **33**⁹⁵ | **add pancetta** **7** | *also available with white wine sauce*

lasagna al forno bolognese sauce, salsa besciamella, grana padano, mozzarella **30**⁹⁵

ravioli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **31**⁹⁵

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **31**⁹⁵

ravioli di aragosta fresh house made lobster filled pasta, browned butter sage cream sauce **39**⁹⁵

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **31**⁹⁵ | **add baked mozzarella** **5**⁵⁰

gnocchi al pesto genovese fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **30**⁹⁵

risotto alla milanese creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano **28**⁹⁵ | **add mushrooms** **9**⁹⁵

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **38**⁹⁵ | **add clams** **11**⁹⁵

ADD sautéed garlic prawns **13**⁹⁵ | *sautéed chicken* **9**⁹⁵ | *bay scallops* **15**⁹⁵ | *sautéed mushrooms* **9**⁹⁵ | *house made fennel sausage* **8**⁹⁵ | *sicilian meat balls (2)* **11**⁹⁵ | *mussels* **10**⁹⁵ | *clams* **11**⁹⁵ | *organic peas* **4** | *goat cheese* **5**⁵⁰

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

piatti (main plates)

gamberi alla busara prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter zuppa or insalata **43**⁹⁵

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter zuppa or insalata **45**⁹⁵

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter zuppa or insalata **36**⁹⁵

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter zuppa or insalata **43**⁹⁵

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter zuppa or insalata **49**⁹⁵

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter zuppa or insalata **44**⁹⁵

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter zuppa or insalata **43**⁹⁵

saltimbocca alla romana sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter zuppa or insalata **51**⁹⁵

tagliata di manzo 7 oz hand cut beef tenderloin, cherry tomatoes, arugula, shaved grana padano, spinaci, risotto alla parmigiana **57**⁹⁵ | **add sautéed garlic prawns** **13**⁹⁵ | *sautéed mushrooms* **9**⁹⁵

filetto di manzo 7 oz hand cut beef tenderloin, fresh rosemary, seasalt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana **54**⁹⁵ | **add sautéed garlic prawns** **13**⁹⁵ | *sautéed mushrooms* **9**⁹⁵

per due (platters for two)

pollo platter chicken scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **45**

vitello platter veal scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **55**

agnello platter full rack of lamb, garlic, lemon, oregano, extra virgin olive oil, garlic greek yoghurt sauce **60**

bistecca alla fiorentina platter 30 oz beef porterhouse steak, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil **95** (limited availability)

filetto di manzo platter 14-oz hand cut beef tenderloin, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil **80**

pescatora platter clams, mussels, prawns, scallops, calamari, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **85** | *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 **11**⁹⁵

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce **17**⁹⁵ | **add extra arancini** **8**⁹⁵

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce **17**⁹⁵ | **add extra meatball** **5**⁹⁵

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **16**⁹⁵ | *also available “fra diavolo style”*

bruschetta crusty country Italian bread, tomato, basil, garlic **9**⁹⁵ | **add extra bruschetta** **4**⁹⁵

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 **37**⁹⁵

mozzarella alla caprese fresh bufala mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **17**⁹⁵ | **add pesto genovese** **5** | **add prosciutto di parma** **9**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **19**⁹⁵

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **25**⁹⁵ | **add clams** **11**⁹⁵

agnello half rack of lamb, garlic, oregano, lemon, extra virgin olive oil, garlic greek yoghurt sauce **30**⁹⁵

carpaccio di manzo thinly sliced certified angus beef, cherry tomato, wild arugula, shaved grana padano, extra virgin olive oil, lemon, capers **20**⁹⁵

burrata + parma prosciutto imported from Italy: fresh creamy mozzarella, prosciutto di parma, arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **39**⁹⁵ (limited availability)

polpo NEW char-grilled spanish octopus, lemon, oregano, extra virgin olive oil, chilies **34**⁹⁵

zuppa e insalata

zuppa di pomodoro NEW san marzano tomato basil soup **12**⁹⁵ | **add pesto genovese** **5**

insalata mista fresh greens, grape tomato, locally cured salumi, mozzarella, signature house vinaigrette **14**⁹⁵ starter | **21**⁹⁵ entrée

insalata di rucola organic baby arugula, grape tomato, balsamic vinaigrette, shaved grana padano, balsamic reduction **13**⁵⁰ starter | **20**⁵⁰ entrée | **add prosciutto di parma** **9**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **13**⁹⁵ starter | **20**⁹⁵ entrée

ADD to any salad or soup: *sautéed garlic prawns* **13**⁹⁵ | *grilled herb chicken* **9**⁹⁵ | *seared bay scallops* **15**⁹⁵ | *goat cheese* **5**⁵⁰

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 (limited availability)

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **24**⁹⁵

marinara (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **22**⁹⁵ | **add anchovies** **7**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **34**⁵⁰

quattro formaggi san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **32**⁹⁵ | **add arugula** **5**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **34**⁹⁵

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto, arugula, shaved grana padano **33**⁹⁵

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **31**⁹⁵ | **add mushrooms** **5**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted green pepper **33**⁹⁵

lucania san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **35**⁹⁵

burrata san marzano tomato sauce, mozzarella, arugula, fresh burrata **39**⁹⁵

bianca (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **33**⁹⁵

contorni (sides)

spinaci sautéed organic spinach, garlic, lemon, evoo **12**⁹⁵ | **add goat cheese** **5**⁵⁰

brussels sprouts fritti capers, lemon, chilies, grana padano, evoo **13**⁹⁵ | **add pancetta** **7**

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **11**⁹⁵

peperonata roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **13**⁹⁵ | **add house made fennel sausage** **8**⁹⁵ | **add caprino goat cheese** **5**⁵⁰

creamy polenta soft cooked, coarse-ground corn, bolognese sauce, grana padano **11**⁹⁵