

## pasta, gnocchi e risotto

**spaghetti cacio e pepe** pecorino romano, cracked black pepper **19**<sup>95</sup>

**spaghetti aglio olio e peperoncino** fresh garlic, olive oil, peperoncino, parsley **19**<sup>95</sup>

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

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

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

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

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

**spaghetti alla puttanesca** olives, capers, anchovies, chilies, parsley, san marzano tomato **31**<sup>95</sup>

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

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

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

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

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

**lasagna al forno** bolognese sauce, salsa besciamella, grana padano, mozzarella **30**<sup>95</sup>

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

## 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



## antipasti

**olive** assorted warm marinated olives, rosemary, thyme, lemon, garlic **11**<sup>95</sup>

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

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

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

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

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

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

**calamari fritti** sea salt, pepper, garlic greek yoghurt sauce, lemon **19**<sup>95</sup>

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

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

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

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

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

## zuppa e insalata

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

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

**insalata di rucola** organic baby arugula, grape tomato, balsamic vinaigrette, shaved grana padano, balsamic reduction **13**<sup>50</sup> starter | **20**<sup>50</sup> 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**<sup>95</sup> starter | **20**<sup>95</sup> entrée

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

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**<sup>95</sup>

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

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

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

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

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

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

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

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

**burrata** san marzano tomato sauce, mozzarella, arugula, fresh burrata **39**<sup>95</sup>

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

## contorni (sides)

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

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

**risotto alla parmigiana** creamy carnaroli rice, parmigiano-reggiano **11**<sup>95</sup>

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

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