

antipasti

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **13⁹⁵**

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce

17⁹⁵ | add extra arancini **8⁹⁵**

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce

17⁹⁵ | add extra meatball **5⁹⁵**

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **17⁹⁵** | also available "fra diavolo style"

capesanté NEW pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon **29⁹⁵**

bruschetta (3) crusty country Italian bread, tomato, basil, garlic

13⁹⁵ | add extra bruschetta **4⁵⁰**

burrata bruschetta NEW (3) crusty country Italian bread, wild garlic pesto, grape tomatoes, burrata cheese, fresh basil, extra virgin olive oil, balsamic glaze, **19⁹⁵** | add extra bruschetta **6⁵⁰**

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 **37⁹⁵**

mozzarella alla caprese fresh bufala mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **17⁹⁵** | add pesto genovese **5** | add prosciutto di parma **11⁹⁵**

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 **25⁹⁵** | add clams **11⁹⁵**

agnello half rack of lamb, garlic, oregano, lemon, extra virgin olive oil, garlic greek yoghurt sauce **32⁹⁵**

carpaccio di manzo thinly sliced certified angus beef, cherry tomato, wild arugula, shaved grana padano, extra virgin olive oil, lemon, capers **20⁹⁵**

burrata + parma prosciutto imported from Italy: fresh creamy mozzarella, prosciutto di parma, arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **34⁹⁵** (limited availability)

polpo char-grilled spanish octopus, lemon, oregano, extra virgin olive oil, chilies **22⁹⁵**

zuppa e insalata

zuppa di pomodoro made from scratch vegetable broth, hand-crushed san marzano tomatoes, garlic, onion, fresh thyme, chilies, bay leaf, grana padano, focaccia croutons, fresh basil, evoo drizzle, touch of cream **12⁹⁵** | add pesto genovese **5**

insalata mista fresh greens, grape tomato, locally cured salumi, mozzarella, signature house vinaigrette **14⁹⁵** starter | **21⁹⁵** entrée

insalata di rucola organic baby arugula, grape tomato, lemon vinaigrette, shaved grana padano, balsamic reduction **13⁵⁰** starter | **20⁵⁰** entrée
add prosciutto di parma **9**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, white anchovy, lemon **13⁹⁵** starter | **20⁹⁵** entrée

ADD to any salad or soup: sautéed garlic prawns **13⁹⁵** grilled herb chicken **9⁹⁵** | seared bay scallops **16⁹⁵** | goat cheese **5⁵⁰** | burrata **19⁹⁵**

pizze (limited availability)

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 **7**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **34⁵⁰**

quattro formaggi san marzano tomato sauce, fior di latte mozzarella, caprino goat cheese, fontina, asiago **32⁹⁵** | add arugula **5**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **34⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto, arugula, shaved grana padano **33⁹⁵**

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **31⁹⁵** | add mushrooms **5**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted green pepper **33⁹⁵**

lucania san marzano tomato sauce, mozzarella, calabrese salami, fennel sausage, mushroom, green peppers, onion **35⁹⁵**

burrata san marzano tomato sauce, mozzarella, arugula, fresh burrata **39⁹⁵**

bianca (white pizza) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **33⁹⁵**

contorni (sides)

spinaci sautéed organic spinach, garlic, lemon, evoo **12⁹⁵** |
add goat cheese **5⁵⁰**

brussels sprouts fritti capers, lemon, chilies, grana padano, evoo **14⁹⁵** |
add pancetta **7**

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

peperonata roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **13⁹⁵** | add house made fennel sausage **8⁹⁵** | add caprino goat cheese **5⁵⁰**

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

we encourage

FAMILY STYLE

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table whenever 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.

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 **21⁹⁵** | **add burrata 19⁹⁵** | **rigatoni** pasta also carries this sauce well

spaghetti con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **33⁹⁰** | **add extra meatball 5⁹⁵**

rigatoni all'arrabbiata toasted garlic, peperoncino, "angry" san marzano tomato sauce, hand torn basil, evoo **21⁹⁵** | **add house-made fennel sausage 8⁹⁵**

spaghetti all'amatriciana onion, peperoncino, pancetta, san marzano tomato, pecorino **30⁹⁵** | also pairs well with **rigatoni** pasta

tagliatelle alla bolognese house made pasta, slow braised ragu of beef, pancetta, trebbiano white wine, grana padano **33⁹⁵** | **equally delicious with rigatoni pasta**

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, san marzano tomato **31⁹⁵**

tagliatelle all'alfredo house made pasta, grana padano cream, cracked black pepper **28⁹⁵** | even better with fresh garlic and nutmeg **4** | **add prosciutto di parma + peas 12⁹⁵** | **add mushrooms 9⁹⁵**

spaghetti alla carbonara pancetta, free range egg, pecorino romano, cream, cracked black pepper **31⁹⁵**

capelli d'angelo con gamberi angel hair pasta, prawns, garlic, butter, white wine, cream **34⁹⁵**

tagliatelle alla marinara house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **36⁹⁵** | also available "arrabbiata style" | **add mussels 10⁹⁵** | **add clams 11⁹⁵**

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **33⁹⁵** | **add pancetta 7** | also available with white wine sauce

spaghetti alla procida NEW spanish octopus, cherry tomatoes, fresh garlic, olive oil, peperoncino, white wine, fresh parsley, lemon zest **44⁹⁵**

lasagna al forno fresh pasta, bolognese sauce, salsa besciamella, grana padano, mozzarella **33⁹⁵**

ravioli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce **32⁹⁵**

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **31⁹⁵**

ravioli di aragosta fresh house made lobster filled pasta, browned butter sage sauce **39⁹⁵**

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **32⁹⁵** | **add baked mozzarella 5⁵⁰**

gnocchi al pesto genovese fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **31⁹⁵** | **add burrata 19⁹⁵**

risotto alla milanese creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano **28⁹⁵** | **add mushrooms 9⁹⁵**

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **38⁹⁵** | **add clams 11⁹⁵**

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 **43⁹⁵**

capeasanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter zuppa or insalata **45⁹⁵**

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter zuppa or insalata **36⁹⁵**

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter zuppa or insalata **45⁹⁵**

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter zuppa or insalata **51⁹⁵**

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter zuppa or insalata **45⁹⁵**

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter zuppa or insalata **46⁹⁵**

saltimbocca alla romana sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter zuppa or insalata **53⁹⁵**

filetto di manzo 7 oz hand cut beef tenderloin, fresh rosemary, sea salt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana **57⁹⁵** | **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 **50**

vitello platter veal scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana **60**

agnello platter full rack of lamb, garlic, lemon, oregano, extra virgin olive oil, garlic greek yoghurt sauce **65**

bistecca alla fiorentina platter 30 oz beef porterhouse steak, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil **100**
(limited availability)

tagliata di manzo platter NEW 14 oz hand cut beef tenderloin, cherry tomatoes, argula, shaved grana padano, extra virgin olive oil **85**

pescatoria platter clams, mussels, prawns, scallops, calamari, octopus, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti **120** | 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)

ADD to any pasta, gnocchi, or risotto

sautéed garlic prawns **13⁹⁵** | **sautéed chicken 9⁹⁵** |

bay scallops **16⁹⁵** | **sautéed mushrooms 9⁹⁵** | **house made fennel**

sausage **8⁹⁵** | **sicilian meat balls (2) 11⁹⁵** | **mussels 10⁹⁵** | **clams 11⁹⁵** |

organic peas **5** | **goat cheese 5⁵⁰** | **capers 5** | **burrata 19⁹⁵** | **octopus 22⁹⁵** |

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