

# antipasti

**olive** assorted warm marinated olives, rosemary, thyme, lemon, garlic 13<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 17<sup>95</sup> | also available "fra diavolo style"

**capesanté NEW** pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon 29<sup>95</sup>

**bruschetta** (3) crusty country Italian bread, tomato, basil, garlic 13<sup>95</sup> | **add extra bruschetta** 4<sup>50</sup>

**burrata bruschetta NEW** (3) crusty country Italian bread, wild garlic pesto, grape tomatoes, burrata cheese, fresh basil, extra virgin olive oil, balsamic glaze, 19<sup>95</sup> | **add extra bruschetta** 6<sup>50</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** 11<sup>95</sup>

**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 32<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 34<sup>95</sup> (limited availability)

**polpo** char-grilled spanish octopus, lemon, oregano, extra virgin olive oil, chilies 22<sup>95</sup>

# 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 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, lemon 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, white 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* 16<sup>95</sup> | *goat cheese* 5<sup>50</sup> | *burrata* 19<sup>95</sup>

# 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 pizza) 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 14<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>

## we encourage FAMILY STYLE

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.

# 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** 19<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 4 | **add prosciutto di parma + peas** 12<sup>95</sup> | **add mushrooms** 9<sup>95</sup>

**spaghetti alla carbonara** pancetta, free range egg, pecorino romano, cream, cracked black pepper 31<sup>95</sup>

**capelli d'angelo con gamberi** angel hair pasta, prawns, garlic, butter, white wine, cream 34<sup>95</sup>

**tagliatelle alla marinara** house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream 36<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

**spaghetti alla procida** **NEW** spanish octopus, cherry tomatoes, fresh garlic, olive oil, peperoncino, white wine, fresh parsley, lemon zest 44<sup>95</sup>

**lasagna al forno** fresh pasta, bolognese sauce, salsa besciamella, grana padano, mozzarella 33<sup>95</sup>

**ravioli di zucca** handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce 32<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 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 32<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 31<sup>95</sup> | **add burrata** 19<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>

# 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 45<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 51<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 45<sup>95</sup>

**vitello alla parmigiana** pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter zuppa or insalata 46<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 53<sup>95</sup>

**filetto di manzo** 7 oz hand cut beef tenderloin, fresh rosemary, sea salt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana 57<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 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

**pescatora 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* 13<sup>95</sup> | *sautéed chicken* 9<sup>95</sup> |

*bay scallops* 16<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* 5 | *goat cheese* 5<sup>50</sup> | *capers* 5 | *burrata* 19<sup>95</sup> | *octopus* 22<sup>95</sup> |

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