

antipasti

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

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce **18⁹⁵**
add extra arancini **9²⁵**

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce **18⁹⁵**
add extra meatball **6²⁵**

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **17⁹⁵**

capesanté 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 (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**

mozzarella alla caprese fresh bufala mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **18⁹⁵** | **add pesto genovese** **5**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **23⁹⁵**

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **27⁹⁵**
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 **21⁹⁵**

burrata + parma prosciutto fresh creamy mozzarella, prosciutto di parma, arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **38⁹⁵**

polpo char-grilled spanish octopus, lemon, oregano, extra virgin olive oil, chilies, evoo **24⁹⁵**

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 **14⁵⁰**
add pesto genovese **5**

insalata mista fresh greens, grape tomato, salumi, mozzarella, signature house vinaigrette **14⁹⁵** starter | **22⁹⁵** entrée

insalata di rucola organic baby arugula, grape tomato, lemon vinaigrette, shaved grana padano, balsamic reduction **14⁵⁰** starter | **21⁹⁵** entrée
add prosciutto di parma **12⁵⁰**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, white anchovy, lemon **14⁹⁵** starter | **22⁹⁵** entrée

ADD to any salad: *sautéed garlic prawns* **14⁹⁵** | *grilled herb chicken* **9⁹⁵**
seared bay scallops **16⁹⁵** | *burrata* **19⁹⁵**

pizze

san marzano tomato, whole milk mozzarella **27**

ADD: *roasted onion* **3⁵⁰** | *hot calabrian chili oil* **3⁵⁰** | *cremini mushroom* **5**
kalamata olives **5** | *wild arugula* **5** | *cherry tomato* **5** | *basil pesto* **5**
whole milk mozzarella **5⁵⁰** | *pepperoni* **6⁹⁵** | *sicilian anchovies* **6⁹⁵**
fennel sausage **8⁹⁵** | *prosciutto di parma* **12⁵⁰** | *fresh burrata* **19⁹⁵**

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **28⁹⁵** | **add cherry tomato** **5**

marinara (no cheese) san marzano tomato sauce, roasted garlic, Greek wild oregano, evoo **22⁹⁵** | **add sicilian anchovies** **6⁹⁵**

taverna (dal 1969) san marzano tomato sauce, whole milk mozzarella, crumbled Italian beef, onions, mushrooms **37⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, parma prosciutto, arugula, shaved grana padano **35⁹⁵** | **add cherry tomato** **5**

pepperoni NEW san marzano tomato sauce, whole milk mozzarella, pepperoni **33⁹⁵** | **add mushroom** **5**

funghi NEW (white pizza) evoo, whole milk mozzarella, pecorino romano, fontina, cremini mushroom, fresh thyme, arugula **35⁹⁵**

special pizza | rotates weekly **MP**

contorni (sides)

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

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

TASTING

4-course \$75 per person | optional wine pairing available for **\$45** per person. Full table participation required; ask your server for current selections and availability.

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table whenever possible. Please advise of any dietary restrictions. 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 21⁹⁵
- spaghetti aglio olio e peperoncino** fresh garlic, olive oil, peperoncino, parsley 22⁵⁰
- spaghetti al pomodoro e basilico** san marzano tomatoes, garlic, fresh basil, evoo 22⁹⁵ | **add burrata** 19⁹⁵ | **rigatoni** pasta also carries this sauce well
- spaghetti con polpette** handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo 35⁴⁵ | **add extra meatball** 6²⁵
- rigatoni all'arrabbiata** toasted garlic, peperoncino, "angry" san marzano tomato sauce, hand torn basil, evoo 23⁹⁵ | **add house-made fennel sausage** 8⁹⁵
- rigatoni alla vodka** **NEW** onion, garlic, chilies, vodka, tomato cream, fresh basil 29⁹⁵
- 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 30⁹⁵ | 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 37⁹⁵
- tagliatelle alla marinara** house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream 39⁹⁵ | also available "arrabbiata style"
add mussels 10⁹⁵ | **add clams** 11⁹⁵
- spaghetti alle vongole** manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley 35⁹⁵ | **add pancetta** 7 | also available with white wine sauce
- spaghetti alla procida** spanish octopus, cherry tomatoes, fresh garlic, olive oil, peperoncino, white wine, fresh parsley, lemon zest 48⁹⁵
- lasagna al forno** fresh pasta, bolognese sauce, salsa besciamella, grana padano, mozzarella 35⁹⁵
- 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 34⁹⁵ | **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 31⁹⁵ | **add mushrooms** 9⁹⁵
- risotto ai frutti di mare** creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley 41⁹⁵ | **add clams** 11⁹⁵

piatti (main plates)

- parmigiana di melanzane** **NEW** pan-fried sliced eggplant, mozzarella, parmigiano-reggiano, fresh basil, spaghetti pomodoro 35⁹⁵
- branzino** **NEW** grilled whole fresh Greek sea bass, lemon, oregano, capers, parsley, extra virgin olive oil, roasted cherry tomato, lemon risotto; deboned by request in kitchen **MP** (limited availability)
- gamberi alla busara** prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter zuppa or insalata 44⁹⁵
- capesanté alla veneziana** pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter zuppa or insalata 46⁹⁵
- 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 63⁹⁵
add sautéed garlic prawns 14⁹⁵ | **sautéed mushrooms** 9⁹⁵
- ## alla famiglia (family style sharing plates)
- 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 120 (limited availability)
- tagliata di manzo platter** 14 oz hand cut beef tenderloin, cherry tomatoes, argula, shaved grana padano, extra virgin olive oil 92
- pescatora platter** clams, mussels, prawns, scallops, calamari, octopus, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti 135 | also available with white wine sauce
- ADD** to any pasta, gnocchi, or risotto
sautéed garlic prawns 14⁹⁵ | sautéed chicken 9⁹⁵ | bay scallops 16⁹⁵
sautéed mushrooms 9⁹⁵ | house made fennel sausage 8⁹⁵
sicilian meat balls (2) 12⁵⁰ | mussels 10⁹⁵ | clams 11⁹⁵ | organic peas 5
capers 5 | grape tomato 5 | burrata 19⁹⁵ | octopus 24⁹⁵
gluten free pasta available upon request | **add** 3