

ANTIPASTI - INSALATE - ZUPPE

SCHIACCIATA

Warm handmade focaccia bianca, e.v. olive oil, roasted garlic, fresh herbs, sea salt....\$8

SALUMI MISTI

Italian meats & cheeses, rosemary Schiacciatina, Cerignola olives, Truffle honey, candied pecans....\$24

ARANCINI DI ZUCCA

Butternut Squash risotto croquettes, fior di latte centre, Prosciutto di San Daniele, browned butter, toasted pepitas....\$14

SGABELLO

Warm housemade flatbread sandwiched with provolone, truffle oil drizzle....\$14

GAMBERI IN PADELLA

Pan seared jumbo shrimp wrapped with pancetta, Sherry, garlic & cream, toasted crumbs....\$16

CALAMARETTI FRITTI

Flash-fried calamaretti served with roasted garlic & chili aioli....\$14

CAPESANTE AL SUGO

Seared local Scallops, panko & almond crusted, blood orange beurre blanc....\$17

MINISTRA DELLA SPOSA

Roasted chicken, homemade meatballs, fresh vegetables & pasta soup....\$12

ZUPPA DI PESCE

Italian seafood soup....\$14

MELANZANE ALLA PARMIGIANA

Breaded eggplant baked with mozzarella, tomato & parmigiano....\$14

INSALATA DI ERBETTE

Roasted beets, arugula, crushed hazelnuts, crumbled goat cheese, hazelnut vinaigrette....\$16

INSALATA CON POLLO ARROSTO

Roasted chicken, crisp pancetta, grape tomatoes, Italian mixed greens, croutons, garlic dressing, grated pecorino....\$16

INSALATA INVERNALE

Honey & thyme roasted root vegetables, baked Cambozola, crispy prosciutto, arugula, toasted pecans, maple balsamico vinaigrette....\$16

PIZZA TRADIZIONALE

MARGHERITA

San Marzano tomato sauce, fior di latte & fresh basil....\$22

SALSICCIA

San Marzano tomato sauce, housemade salsiccia, caramelized onions, wild mushrooms, chili oil, mozzarella....\$24

TARTUFATA

Housemade truffle béchamel, wild mushrooms, caramelized onions, mozzarella, fresh thyme, truffle oil....\$24

PROSCIUTTO E ZUCCA

Garlic oil base, Prosciutto di San Daniele, honey roasted buttercup squash, crispy kale, fior di latte, balsamico & honey drizzle....\$24

CALABRESE

San Marzano tomato sauce, Calabrese salami, peperoncino, caramelized onions, mozzarella....\$24

POLLO ALLA VODKA

San Marzano Vodka sauce, fresh burrata, roasted chicken, caramelized onions, sundried tomato, arugula....\$26

CINQUE FORMAGGI E PERA

Roasted garlic & e.v olive oil base, fior di latte, fontina, provolone, cambozola, parmigiano, honey roasted pears....\$24

QUATTRO CARNI

San Marzano tomato sauce, salami, housemade meatballs, pancetta, prosciutto, mozzarella, garlic oil drizzle....\$26

MELANZANE

Almond & sundried tomato pesto base, stracciatella, flash-fried eggplant, Cerignola olives, fresh basil....\$24

PASTA FATTA A MANO

FETTUCCINE CAPESANTE

Housemade Fettuccine, local seared Scallops, sundried tomato pesto, asparagus, zucchini, cherry tomato, almond gremolata....\$28

TROMBE ALLA BOLOGNESE

Bronze die extruded Trombe, slow simmered pork & beef, San Marzano tomato, parmigiano....\$26

MEZZI RIGATONI ALLA BOSCAIOLA

Mezzi Rigatoni, herb roasted Local Valley Chicken, bacon, caramelized onions, mushrooms, demi-glace & parmigiano....\$26

LINGUINE AI FRUTTI DI MARE

Linguine, Jumbo Shrimp, Scallops, Mussels, Clams, garlic, tomato, herbs, chilies, white wine, arugula....\$29

PANSOTTI ALL'ARAGOSTA

Handmade pasta filled with fresh NS Lobster & mascarpone, sherry & tarragon crema, almond gremolata, parmigiano...\$32

LASAGNA

Handmade lasagna layered with beef and pork ragù, montasio & béchamel....\$26

GNOCCHI CON FUNGHI

Fresh handrolled gnocchi, wild mushrooms, porcini crema, truffle essence, fresh thyme, parmigiano....\$26

TORTELLINI AL PROSCIUTTO

Handmade Tortellini filled with cheese, julienne prosciutto, cream & parmigiano....\$26

RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta & fresh herbs, sautéed with tomato, white wine, parmigiano....\$26

PAPPARDELLE CON AGNELLO RAGÙ

Pappardelle with slow braised Lamb Shank ragù, vino rosso, caramelized shallots, fresh herbs, parmigiano....\$26

FETTUCCINE CON GAMBERI

Housemade Fettuccine, Jumbo Shrimp, garlic, vino bianco, cream, lemon gremolata, parmigiano....\$28

CANNELLONI

Handmade cannelloni filled with spinach, mushroom & ricotta, baked with San Marzano tomato, herbed béchamel, parmigiano....\$26

PESCI - POLLO - CARNI

FRESH ATLANTIC HALIBUT

Seared Atlantic Halibut, butter poached Argentinian Shrimp, charred cherry tomatoes, lemon cream beurre blanc, roasted potatoes, sautéed winter greens & heirloom carrots...\$38

RISOTTO ALL'ANATRA

Confit Duck leg, Chianti braised Arborio rice, Amarena cherry jus, duck skin pangrattato....\$36

OSSO BUCO

Slow braised Beef shank, San Marzano tomato, vino rosso, fregola al parmigiano, brown butter winter greens....\$36

ZARZUELA

Genovese-style seafood stew with jumbo shrimp, scallops, halibut, mussels, clams, baby potatoes, caramelized onions, roasted fennel, fresh herbs & vino bianco....\$36

POLLO ALLA PARMIGIANA

Chicken scaloppine, crumb-crust, topped with tomato, prosciutto & fresh mozzarella, served with spaghetti pomodoro, charred broccolini....\$34

LONZA DI TONNO AI PISTACCHI

Pistachio-crust, tuna, seared rare, lemon cream spaghetti....\$32