

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, Italian olives, apricot mostarda, candied pecans....\$26

BURRATA E PROSCIUTTO

Fresh Italian Burrata served with Prosciutto di San Daniele, caramelized pears & toasted sourdough....\$20

SGABELLO

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

CALAMARETTI FRITTI

Flash-fried calamaretti, tossed in Arrabbiata sugo, lemon....\$14

GAMBERI IN PADELLA

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

ARANCINI ALLA ZUCCA

Butternut Squash risotto croquettes, fior di latte centre, Pancetta, pumpkin crema butter, toasted pepitas....\$16

MELANZANE ALLA PARMIGIANA

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

ZUPPA DI PESCE

Italian seafood soup....\$16

MINESTRA DELLA SPOSA

Roasted Local Valley Chicken, housemade meatballs, fresh vegetables & pasta soup....\$14

INSALATA DI ERBETTE

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

INSALATA CON POLLO ARROSTO

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

INSALATA INVERNALE

Radicchio, endive, arugula, fresh pears, roasted grapes, Cambozola, walnuts, prosecco vinaigrette....\$16

PIZZA TRADIZIONALE

MARGHERITA

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

SALSICCIA

San Marzano tomato sauce, housemade fennel sausage, rapini, mozzarella, fresh Stracciatella, Calabrian chili....\$24

TARTUFATA

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

PROSCIUTTO E RUCOLA

San Marzano tomato sauce, Prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, shaved parmigiano....\$24

POLLO ALLA VODKA

San Marzano Vodka sauce, fresh Burrata, roasted chicken, caramelized onions, arugula....\$26

CALABRESE

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

PORCHETTA E PERA

Béchamel, roasted Porchetta, caramelized pears, fontina, aged balsamico....\$24

QUATTRO CARNI

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

MELANZANE

San Marzano tomato, flash fried eggplant, caramelized shallots, mozzarella, goat cheese, Italian olives, basil....\$24

PASTA FATTA A MANO

TAGLIATELLE AL LIMONE

Housemade Tagliatelle, NS Jumbo Shrimp, fresh lemon, cultured butter, basil, parmigiano....\$28

PAPPARDELLE CON AGNELLO RAGÙ

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

AGNOLOTTI DI ZUCCA

Handmade pasta filled with roasted pumpkin, brown butter & sage, amaretti crumble, parmigiano....\$26

LINGUINE AI FRUTTI DI MARE

Linguine, Jumbo Shrimp, Scallops, Mussels, Clams, garlic, tomato, herbs, chilies, white wine, arugula...\$32

LASAGNA

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

SPAGHETTINI CON POLPETTE

Housemade extruded Spaghettni, housemade beef meatballs, San Marzano tomato, fior di latte, parmigiano.....\$26

FETTUCCINE CON CAPESANTE

Housemade Fettuccine, seared local Scallops, sundried tomato crema, confit garlic, fresh basil....\$30

RAVIOLI

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

GNOCCHI CACIO E PEPE

Fresh hand-rolled potato gnocchi, toasted black peppercorn, pecorino romano, black truffle....\$26

CAPPELLETTI ALLA CIPOLLA

Handmade pasta filled with caramelized onions & ricotta, housemade sausage, rapini, taleggio fonduata, parmigiano....\$26

SPAGHETTINI ALL'ARAGOSTA

Housemade extruded Spaghettni, fresh Nova Scotia Lobster, wild mushroom & sherry crema...\$34

TORTELLINI AL PROSCIUTTO

Handmade Tortellini filled with ricotta, provolone, pecorino romano & parmigiano, Prosciutto di San Daniele, crema....\$26

MEZZI RIGATONI ALLA BOSCAIOLA

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

PESCI – POLLO – CARNI

FRESH ATLANTIC HALIBUT

Seared Atlantic Halibut, ‘Nduja & local mussel crema, roasted fingerling potatoes, charred broccolini...\$38

STINCO D’AGNELLO

Chianti braised Lamb Shank, parmigiano polenta, charred broccolini & honey glazed carrots....\$46

FILETTO DI MANZO

Beef Tenderloin, Chianti braised onions, sundried tomato fingerling potatoes, charred broccolini...\$52

ZARZUELA

Genovese-style seafood stew with jumbo shrimp, scallops, halibut, mussels, clams, baby potatoes, caramelized onions, roasted fennel, fresh herbs & vino bianco....\$38

POLLO ALLA PARMIGIANA

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

LONZA DI TONNO AI PISTACCHI

Pistachio-crusted tuna, seared rare, charred broccolini, lemon cream spaghetti....\$32