

## Antipasti

### Freddo

**Bruschette:** \$5 each, 2 for \$9, 3 for \$12

Eggplant caponata

Housemade ricotta & oven roasted tomato

Prosciutto, fig compote & caramelized onion

**Olive** Warm marinated cerignola olives 6

**Mozzarella di Bufala**, Oven roasted tomatoes, toasted pine nuts & basil pesto 10

**Carpaccio di Manzo** Thinly sliced raw filet of beef, baby arugula, crispy artichokes & parmigiano 11

**Tartara di Tonno** Yellowfin tuna tartar, avocado, capers, frisee & fennel 14

**Formaggi** served with local honey & grapes

3 for \$10, 4 for \$12, 5 for \$15

Toma Bosciola

Cacciavallo

Taleggio

Pecorino Sardo

Gorgonzola Dolce

Monte Poro

**Affettati**

\$5 each, 3 for \$12, 5 for \$20

Mortadella

Prosciutto San Daniele

Soppressata Piccante

Speck

Prosciutto Cotto

Coppa

### Caldo

**Ribollita** Tuscan bean and vegetable soup with pancetta & escarole 6

**Calamari Fritti** Fried calamari & shrimp with a spicy tomato sauce & garlic aioli 12

**Zuppa di Cozze** Prince Edward Island mussels with garlic, white wine & tomato sauce 10

**Polpette** Veal, beef & pork meatballs with tomato & basil 8

**Arancini Bolognese** Sicilian rice balls, slow cooked bolognese & peas 8

### Insalata

**Cesare** Romaine, homemade croutons, Caesar dressing & parmigiano 7

**Rucola** Baby arugula & endive, toasted almonds, red onion & gorgonzola dolce 9

**Spinaci** Baby spinach, frisée, sliced apple, dried cranberries & goat cheese 8

**Romana** Romaine, roasted peppers, olives, ham, caciocavallo cheese & red wine vinaigrette 8

**Mista** Baby greens, cherry tomatoes, shaved carrots, endive & balsamic vinaigrette 7  
(add gorgonzola 2)

**Pizza** All our pizzas are fired in our wood burning oven with housemade dough

**Margherita** Tomato sauce, mozzarella & basil 12

**Primavera** Whole wheat dough, tomato sauce, mozzarella & seasonal vegetables 14

**Uccello** Fresh tomato, mozzarella, spinach & roasted garlic 13

**Quattro Formaggi** Gorgonzola dolce, cacciavallo, mozzarella & fontina 15

**Salsiccia** Tomato sauce, mozzarella, sweet fennel sausage & broccoli rabe 14

**Polpette** Tomato sauce, mozzarella, meatballs & ricotta 13

**Gamberetti** Pesto, mozzarella, shrimp & roasted cherry tomatoes 16

**Sorrentina** Tomato sauce, mozzarella, prosciutto, baby arugula & parmigiano cheese 16

**Quattro Stagioni** Tomato sauce, mozzarella, ham, olives, mushrooms & artichokes 16

**Funghi** Fontina, taleggio, wild mushrooms & thyme 15

**Piccante** Tomato sauce, mozzarella, soppressata, caramelized onions & spicy oil 15

**Napoletana** Tomato, mozzarella, anchovies, capers & chile 13

## Pasta

### **Bucatini all'Amatriciana 15**

Bucatini, pancetta, onions & spicy tomato sauce

### **Pappardelle Bolognese 17**

Housemade pappardelle, slow cooked 3 meat ragu & ricotta

### **Spaghetti ai Frutti di Mare 23**

Spaghetti, shrimp, scallops, baby clams, mussels, calamari, tomato sauce & chile

### **Linguine alle Vongole 19**

Linguine, baby cockle clams, garlic, white wine & chile

### **Orecchiette 16**

Orecchiette, broccoli rabe, sweet fennel sausage & chile

### **Lasagna 17**

Housemade pasta layered with our bolognese ragu, bechamel & parmigiano cheese

### **Garganelli 19**

Homemade garganelli pasta, wild mushroom ragu & cream

### **Spaghetti alla Carbonara 16**

Spaghetti, egg yolk, pancetta, parmigiano cheese, shallots & cracked black pepper

## Pesce

### **Salmone 22**

Organic Scottish salmon, truffled artichoke puree, roasted brussel sprouts & pancetta

### **Orata 28**

Whole wood oven roasted Dorade with spinach, fennel & oven roasted tomatoes

### **Branzino 25**

Wild striped bass in 'aqua pazza' with baby clams, black olives, capers & tomato

## Carni

### **Brasato al Barolo 23**

Braised short ribs over creamy gorgonzola polenta, grilled asparagus & horseradish gremolata

### **Vitello Milanese 27**

Breaded veal cutlet, baby arugula, cherry tomatoes, red onion & parmigiano

### **Pollo Arrosto 22**

Crispy 1/2 organic free-range chicken, escarole, cannellini beans, pancetta, green onion & pan jus

### **Maiale 25**

Pan roasted Berkshire pork chop, pine nut soffrito, braised Tuscan kale & fig reduction

### **Bistecca 28**

Grilled New York Strip Steak, broccoli rabe, rosemary roasted potatoes, caramelized onion & wild mushroom sauce

## I contorni

Broccoli rabe 8

Rosemary roasted potatoes 5

Roasted Brussel sprouts with pancetta 6

Spinach 6

Escarole 7

Roasted Garlic Mashed Potato 5

\*The consumption of undercooked or raw egg, fish or beef can increase your risk of food related illness\*