

Caldo

Ribollita Tuscan bean and vegetable soup with pancetta & escarole 6

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

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

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

Cacciavacallo

Talleggio

Pecorino Sardo

Gorgonzola Dolce

Monte Poro

Affettati

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

Mortadella

Prosciutto San Daniele

Soppresata Piccante

Speck

Prosciutto Cotto

Copa

Pizze 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, cacciavacallo, 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, arugula & parmesan 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

Insalate

Cesare Romaine, homemade croutons, Caesar dressing & parmigiano cheese 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)

ADD: CHICKEN 4 SHRIMP 6 SALMON 8

Panini

Pollo Grilled chicken with portobello mushroom, onion, fresh mozzarella cheese, & spinach pesto 13

Verdure Grilled eggplant, yellow squash, portobello mushroom, roasted peppers, baby arugula and sliced tomato 12

Manzo Grilled beef filet with fontina cheese, portobello mushroom, roasted red peppers 14

Caprese Fresh tomato, mozzarella, roasted red peppers, arugula with an olive oil & balsamic dressing 12

Prosciutto Prosciutto di Parma, roasted peppers, goat cheese & arugula 13

Pasta

Bucatini all'Amatriciana 14

Bucatini, pancetta, onions & spicy tomato sauce

Pappardelle Bolognese 15

Pappardelle, slow cooked Bolognese sauce & ricotta

Rigatoni Vodka 14

Rigatoni, prosciutto, onions, tomatoes, peas & a touch of cream

Penne Pomodoro 13

Penne, tomato sauce & basil

Lasagna 17

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

Spaghetti con Polpette 15

Spaghetti & homemade veal, pork & beef meatballs

Linguine alle Vongole 19

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

Garganelli 17

Homemade garganelli pasta, wild mushroom ragu & cream

Orecchiette con Broccoli Rabe e Salsiccia 15

Orecchiette, broccoli rabe, sweet fennel sausage & chile

Spaghetti alla Carbonara 14

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

Pesce

Salmone 17

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

Orata 23

Filet of Mediterranean Dorade with spinach oven roasted tomatoes & fennel

Branzino 21

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

Grigliata Mista mkt.

Chef's choice of grilled fish, seasonal vegetables & roasted potatoes

Carni

Brasato al Barolo 19

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

Pollo al Mattone 18

Wood oven roasted organic free range chicken, escarole, cannellini beans, pancetta & green onion

Bistecca 21

Grilled skirt steak, arugula and white bean salad with red onion & cherry tomatoes

Pollo alla Milanese 15

Crispy chicken cutlet, arugula salad with cherry tomatoes & red onion

I contorni

Spinach 6 Brussel sprouts & pancetta 6

Broccoli rabe 8 Escarole & beans 7

Rosemary roasted potatoes 5

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