

ANTIPASTA

Lattuga 12

Butter lettuce, shredded parmesan cheese, toasted speck, roasted pine nuts, lemon dressing

Insalata Di Barbabierole 14

Red Beet, avocado, spinach, ricotta cream and roasted walnuts, balsamic vinegar dressing

Riso Soffiato Gorgonzola e Pere 14

Rice puff shell garnished with Tosi DOP Gorgonzola cheese, pear, caramelized walnut, finished with balsamic drops

Carpaccio di Salmone/Pesce Spada 19

Cured swordfish filet, cherry tomato confit, capers, green olives and house cured king salmon, avocado mousse, black sesame seeds finished with orange dressing

Tartare Di Tonno Affumicato 19

Dry smoked albacore tuna, rose water, pomegranate, Dijon dressing, micro greens

Burrata Caprese 16

Burrata Pugliese, heirloom tomatoes, basil Tuscan olive oil, focaccia bread

Bruschetta Assortita 18

Mix of three bruschetta, Carciofi, shredded pecorino, tomato, basil, salted black cod pate'

Tagliere Salumi E Formaggi 20

Prosciutto cotto, mortadella, coppa piacentina, San Daniele prosciutto pecorino sardo, grana padano 24, gorgonzola dolce, house pickles, pinsa bread

Meatballs & Polenta 16

Ground beef meatballs, parmesan, pecorino Romano cheese, Italian polenta

Baked Garlic Potato Wedges 9

Baked Yukon Gold potatoes, garlic, parsley, parmesan cheese

Polpo Brasato 21

Braised octopus, sautéed Muraski peppers and broccolini

Fritto Misto 19

Deep fried calamari, prawns, smelt, and seasonal vegetables, blood orange aioli

PASTA

Mandilli Pesto Alla Genovese 23

House made pasta, Genovese pesto, pecorino and parmesan cheese,

Bucatini Alla Puttanesca 23

House made bucatini pasta with anchovies, capers, black olives, in tomato sauce

Trofie Nduja 25

House made cork screw pasta with calamari, cozze, prawns, nduja sausage, white wine sauce

Gnocchi All' Amatriciana 24

Fresh potato gnocchi, guanciale stagionato, tomato sauce, white wine

Ravioli Del Plin 26

Ravioli filled with roasted pork veal and beef, demi-glace and parmesan cheese sauce

Mezzelune Ravioli 26

Half moon ravioli filled with ricotta cheese, goat cheese, tomato coulis sauce and crispy fried eggplant

Fettucini Al Ragu Di Agnello 24

House made fettuccine, slow cooked lamb ragu, parmesan cheese

Pappardelle ai Funghi 26

Spinach pappardelle, trumpet royal mushroom, Italian sausage, crescenza cheese, white wine sauce

Lasagna Alla Bolognese 24

House made lasagna sheet, I.G.P. Bolognese ragu, béchamel sauce, parmesan cheese

Eggplant Parmigiana 18

Eggplant, mozzarella, light tomato sauce, basil

PINSA

San Daniele 17

Prosciutto San Daniele Burrata Pugliese, arugula, shaved parmesan cheese and tomato sauce

Pinsa Vegetariana 19

Roasted eggplant, grilled artichoke, olives, tomato sauce, mozzarella di buffalo, mushrooms

Margherita 15

San Marzano tomatoes, buffalo mozzarella, fresh basil

ENTRÉE

Spiedino Di Pesci 28

Grilled fish skewer, king salmon, prawns, yellow squash, bell pepper, zucchini, cherry tomato, served with mixed green salad, radish, cucumber lemon dressing

Branzino Al Cartoccio 36

Mediterranean striped bass fillet deboned, cherry tomato confit, farro, crispy delicate squash

Pollo Arrosto 27

Baked half chicken, baked potatoes, sautéed Lacinato kale

Bistecca di Maiale Arrosto 31

Porterhouse pork chop, grilled corn, sautéed spinach, rosemary sauce

Guancia Brasata al Barolo 30

Braised beef cheek, served with garbanzo bean purée and micro green salad

DESSERT

Cheesecake 8

Graham cracker crust, crème fraiche, mixed berry reduction

Tiramisu 9

Mascarpone, espresso, ladyfingers, chocolate, espresso caramel

Costiera 9

Limoncello, panna cotta

Sbrisolona alle Albicocche 9

Apricot, walnut, almond, cinnamon crumble