

"Se mentre mangi con gusto non hai allato a tia una pirsona che mangia con pari gusto allora il piaciri del mangiare e' come offuscato, diminuito" A. Camilleri

- GLI ANTIPASTI -

ANTIPASTO MISTO

Selection of cured Italian meats, cheeses & olives. 16

BRESAOLA

Cured painted hills beef with EVO, arugula & Parmigiano cheese. 14

BRUSCHETTA CLASSICA

Tomatoes, garlic, basil & EVO on toasted bread. 10

LA CAPRESE

Fresh mozzarella, tomatoes, basil with EVO & balsamic reduction. 12

POLPO AFFOGATO

Braised octopus in spicy tomato sauce on arugula. 14

COZZE E VONGOLE * (depending on season)

Manila clams, mussels sautéed in white wine & garlic. 14

- LE ZUPPE E LE INSALATE -

INSALATA TRICOLORE

Arugula, mozzarella, cherry tomatoes tossed with EVO & balsamic reduction. 11

INSALATA DI SPINACI

Spinach, crispy pancetta & hard-boiled egg & balsamic reduction. 12

INSALATA CESARE *

Crispy romaine, croutons, homemade Caesar dressing, grated Parmigiano cheese & anchovy. 10

INSALATA MISTA

Mixed green & cherry tomatoes tossed in EVO & balsamic reduction. 9

INSALATA DI BARBABIETOLE

Roasted beets, mixed green, gorgonzola cheese and toasted walnuts tossed in a balsamic reduction. 12

MINISTRONE

Classic Italian veggie soup. 12

ZUPPA DI LENTICCHIE

Lentils, home-made sausage, & veggies. 12

NONNA VITA

Vegetable broth with veal meatballs and thinly cut pasta. 12

- PRIMI E SECONDI PIATTI -

RAVIOLI AL MARSALA

Three cheeses homemade ravioli in a rich Porcini mushroom Marsala sauce. 19

LA PUTTANESCA

Homemade pasta, Kalamata olives, capers, anchovy & roasted garlic in a spicy tomato basil sauce. 18

GNOCCHI AL GORGONZOLA

Homemade ricotta gnocchi, tossed in a creamy gorgonzola cheese sauce, Parmigiano & walnuts. 19

LINGUINE ALLE VONGOLE *

Manila clams steamed in white wine & garlic. 21

LASAGNA

Homemade pasta sheets, layered with black Angus meat tomato sauce, béchamel & Parmigiano. 18

FETTUCCINE CON SALSICCIA

Homemade Italian sausage braised in tomato sauce, topped with ricotta cheese. 19

FETTUCCINE CON POLPETTE

Homemade veal meatballs with tomato sauce, Parmigiano cheese & basil. 19

SPAGHETTI ALLA BOLOGNESE

Beef ragu, sweet peas and grated Parmigiano cheese. 18

SPAGHETTI ALLA CARBONARA *

Pancetta, grated Parmigiano, black pepper & egg yolk. 19

SPAGHETTI AI GAMBERONI

5 jumbo tiger prawns sautéed with garlic, white wine, tomatoes and Chili flakes. 24

POLLO AL FORNO

Roasted free range dark meat chicken served with potatoes, and mixed vegetables. 21

CARTOCCIO

Chicken breast topped with Italian ham, mozzarella, Parmigiano in a white wine butter sauce. 21

VITELLO SALTIMBOCCA

Veal scaloppine topped with Prosciutto crudo, sage & black pepper in white wine sauce served with mixed vegetables. 22

PESCE DEL GIORNO *

Ask your server for our "fish of the day". (market price)

- CONTORNI -

PATATE AL FORNO

Oven roasted potatoes tossed with EVO. 8

SPINACI AL BURRO

Fresh spinach sautéed with butter. 9

VERDURE MISTE

Fresh vegetables sautéed in EVO. 10

- MENU DEI BAMBINI -

KID CAESAR * 5

MAC & CHEESE 9

FETTUCCINE CON
POLPETTE 9

LASAGNA 9

* add prawns \$3 *add meatball \$2

*gluten free pasta \$4 *extra bread table for two \$2

*Friday and Saturdays we are unable to make substitutions

*Parties of six or more: 20% gratuity included

**Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*