

PIZZE ROSSE

MARGHERITA D.O.P.	\$19	VESUVIO	\$22
Crushed San Marzano tomatoes, fior di latte, fresh basil		Crushed San Marzano tomatoes, deep fried eggplant, fior di latte, garlic, fresh basil, oregano, salted ricotta	
MARINARA	\$17	PAISANO	\$23
Crushed San Marzano tomatoes, garlic, oregano, fresh basil, olive oil		Crushed San Marzano tomatoes, grilled chicken, sun dried tomatoes, caramelized onions, fior di latte, fresh basil	
QUATTRO FORMAGGI	\$21	DIAVOLA	\$23
Crushed San Marzano tomatoes, fior di latte, fontina cheese, parmigiano cheese, pecorino cheese, fresh herbs		Crushed San Marzano tomatoes, fresh basil, spicy soppressata, fior di latte, black olives, preserved chilies	
PEPPERONI	\$21	AGNELLO	\$25
Crushed San Marzano tomatoes, pepperoni, fior di latte, fresh basil		Crushed San Marzano tomatoes, grilled lamb, rapini, fior di latte, garlic, oregano, preserved chillies, fresh basil	
NAPOLETANA	\$19	VERDURE	\$21
Crushed San Marzano tomatoes, oregano, anchovies, capers, kalamata olives, garlic, preserved chillies, fresh basil		Crushed San Marzano tomatoes, fior di latte, wild mushrooms, spinach, garlic, sun dried tomatoes, grilled red onions	
MONTE	\$26		
Crushed San Marzano tomatoes, fior di latte, homemade sausage, pepperoni, nduja sausage, garlic, oregano, fresh basil.			

PIZZE BIANCHE

FUNGI	\$22	SALMONE	\$24
Fior di latte, wild mushrooms, black truffle, roasted garlic		Fior di latte, smoked salmon, fried capers, grilled red onions, dill	
BUFALINA	\$23	LA CARNE	\$24
Buffalo mozzarella, prosciutto di Parma, cherry tomatoes, arugula, shaved parmigiano		Fior di latte, spicy soppressata, homemade sausages, snap peas, caramelized onions and preserved chilies	
PESTO	\$24		
Fior di latte, grilled chicken, basil pesto, caramelized onions, roasted red peppers, goat cheese			
ANATRA	\$23		
Fior di latte, duck confit, red wine poached pears, walnuts			
FICHI	\$22		
Fior di latte, mascarpone, figs, speck, crushed pistachios, drizzled with honey			

ANTIPASTI

FORMAGGI E SALUMI	\$32	CALAMARI FRITTI	\$21
Chef's choice of 3 salami, 2 cheese, served with pickles, condiments and homemade flatbread.		Deep fried calamari, lightly dusted in flour, served with horseradish aioli	
ARANCINI DI ZUCCA	\$14	CALAMARI ALLA GRIGLIA	\$21
Traditional Italian risotto balls stuffed with butternut squash, smoked fior di latte served with butternut squash purée.		Grilled calamari served with mixed greens, olives, capers, tomato salsa and balsamic glaze	
OLIVE MISTE	\$11	COZZE	\$19
Marinated warm olives served with grill crostini.		P.E.I. mussels sautéed with white wine spicy tomato broth served with grilled crostini	
POLPETTE	\$18	GAMBERI ALLA GRIGLIA	\$18
Traditional Italian meatballs, spicy San Marzano tomato sauce served with grilled crostini.		Grilled shrimp, italian bomba, citrus dressing	
		ZUPPA DI PESCE	\$24
		Shrimps, P.E.I. mussels, grilled salmon, scallops, calamari, steamed in a light tomato marinara sauce.	

INSALATE

CESARE	\$17	RUCOLA	\$17
Romaine hearts, crispy prosciutto, herbed croutons, shaved parmigiano, homemade Caesar dressing.		Arugula, wild mushrooms, cherry tomatoes, shaved pecorino and honey balsamic vinaigrette	
CAVOLO NERO	\$17		
Kale, green apple, goat cheese, pumpkin seeds, champagne vinaigrette			
BURRATA	\$22		
Ripe tomatoes, fresh basil, olive oil, balsamic reduction.			

Add Grilled Shrimp	\$8
Add Grilled Chicken	\$6
Add Grilled Salmon(3oz)	\$9
Add Sautéed Rapini	\$5

PRIMI

TONNARELLI CACIO E PEPE \$20

Homemade tonnarelli, white truffle paste, black pepper, butter sauce, pecorino cheese

RIGATONI ALLA NORMA \$20

Rigatoni, San Marzano tomato sauce, eggplants, basil, salted ricotta

GNOCCHI AL POMODORO \$20

Homemade potato gnocchi, San Marzano tomato sauce, ricotta cheese.

MAFALDE AI FUNGHI \$24

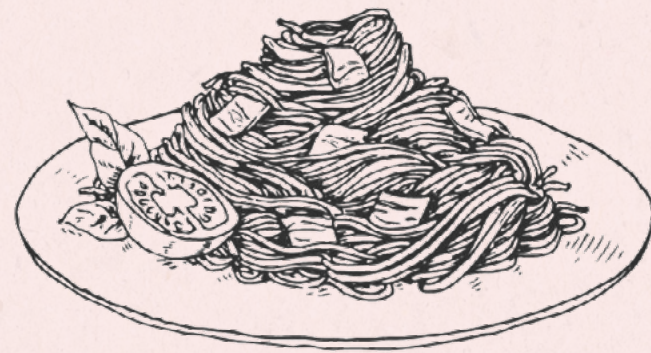
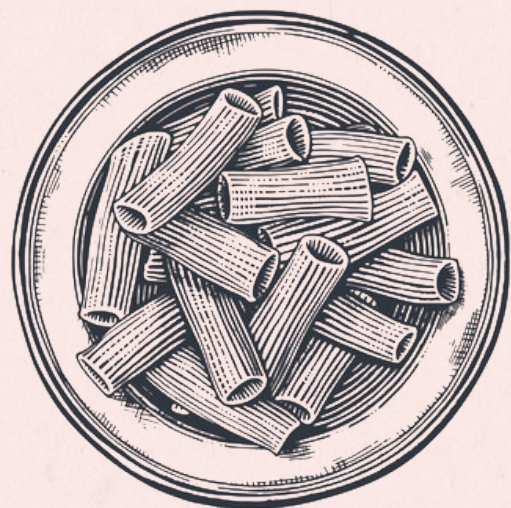
Mafalde pasta, wild mushrooms, truffle cream sauce, parmigiano reggiano

TAGLIATELLE AL CINGHIALE \$26

Homemade tagliatelle with braised wild boar, oyster mushrooms, parmigiano reggiano

TAGLIATELLE ALL'AGNELLO \$24

Homemade tagliatelle, lamb ragu, pecorino cheese



CASARECCE AL POLLO \$24

Casarecce pasta, grilled chicken, roasted red peppers, pesto cream sauce with pine nuts, parmigiano reggiano

TONNARELLI DEL TIRRENO \$30

Homemade tonnarelli, P.E.I. mussels, tiger shrimps, scallops, calamari, light white wine tomato sauce

RIGATONI AI GAMBERI \$26

Rigatoni, tiger shrimps, mascarpone cheese, cognac rose sauce

TAGLIATELLE AL SALMONE \$24

Homemade tagliatelle, smoked salmon, snap peas, vodka cream sauce, fresh dill

MAFALDE ALL'ARAGOSTA \$32

Mafalde pasta, lobster, oyster mushrooms, mascarpone cheese, white wine rose sauce

SECONDI

CHICKEN PARM \$28

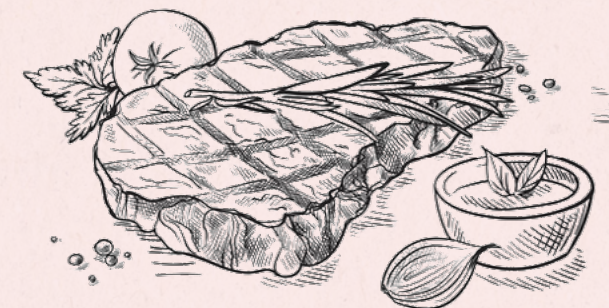
Breaded chicken breast served with spaghetti and San Marzano tomato sauce

LASAGNE DI CARNE \$28

Lasagne layered with meat ragu (beef-pork) served with béchamel sauce

COSTATA DI AGNELLO \$42

Grilled rack of lamb, served with mashed potatoes and seasonal vegetables, red wine demi-glaze



GALLETTO \$28

Pan-seared chicken supreme served with garlic smashed potatoes, seasonal vegetables and creamy mushroom sauce

SCALOPPINE AL MARSALA \$30

Pan-seared veal scaloppine cooked in a marsala wine, served with wild mushrooms, fingerling potatoes and seasonal vegetables.

SALMONE \$30

Pan-seared salmon fillet served with fingerling potatoes, seasonal vegetables and lemon garlic butter sauce

BISTECCA \$40

10oz striploin steak, served with mashed potatoes, seasonal vegetables and red wine demi-glaze



RISOTTI

FUNGHI \$26

Carnaroli rice, wild mushrooms, white wine, shaved parmigiano, white truffle oil

FRUTTI DI MARE \$32

Carnaroli rice, calamari, scallops, P.E.I. mussels, tiger shrimps, light white wine tomato sauce

POLLO \$26

Carnaroli rice, grilled chicken, red peppers, spinach, white wine, shaved parmigiano