

ANTIPASTI- APPETIZERS

<i>Insalata Caprese</i>	18
Italian “mozzarella di bufala” DOP, village farms ripe tomatoes, extra virgin olive oil, 25-year-old balsamic	
<i>Insalata Di Caesar</i>	16
Romaine hearts, prosciutto crumb, baked focaccia crisp, roasted garlic vinaigrette, parmesan cracker	
<i>Insalata Di Burrata & Barbadietola</i>	20
Raspberry pickled beets, fresh italian burrata, candied walnut, hazelnut honey	
<i>Crab Cakes</i>	17
Panko crusted snow crab cakes, wasabi aioli	
<i>Calamari Fritti</i>	18
Crispy lightly battered calamari, jalapeno lime reduction	
<i>Meatballs</i>	18
Black truffle cream, garlic toast, Parmigiano Reggiano	
<i>Arancini</i>	15
Applewood smoked cheddar filled risotto balls, sun dried tomato jam, chilli aioli	
<i>Beef Slider</i>	21
House made brioche bun, grind beef chuck patty	
<i>Parmesan Fries</i>	12
Truffle aioli, ketchup	

PANINO- SANDWICH

<i>Chicken Parmigiana</i>	26
Breaded chicken breast, Italian “mozzarella di bufala” DOP, tomato sauce, ciabatta bun	
<i>Prosciutto & Burrata</i>	25
Prosciutto di Parma aged 24 months, fresh italian burrata	

PRIMI- PASTA, RISOTTO, FARINACEI

Gnocchi “al Pomodoro” 23

Ethereal potato gnocchi, San Marzano tomato sauce, bufflo mozzarella, Parmigiano Reggiano

Pappardelle “alla Bolognese” 28

All beef classic meat sauce simmered for four hours

Spaghettoni “Pollo e Salsiccia” 26

Ground spicy chicken sausage, artichoke, peas, garlic light tomato sauce

Lobster Spaghettoni “alla Carbonara” 35

Atlantic lobster, applewood bacon, green peas, Parmigiano Reggiano

Linguine “ai Frutti di Mare” 27

Sustainable scallops and prawns, Manila clams, San Marzano tomato sauce

Linguine “alla vongole” 25

Classic “aglio e olio” Manila clams, parsley

Risotto ai funghi 29

Carnaroli rice, roasted mix mushrooms, savoury herbs

Risotto alla Parmigiana 24

Carnaroli rice, Parmigiano Reggiano

Raviolo 32

Hand made artisanal egg raviolo filled with braised short ribs& mascarpone, wild procini cream.

PIATTI FORTI- MAIN

Beef tenderloin 52

Seared 6oz Alberta Angus reserve beef tenderlion, wild mushrooms, rosemary infused demi-glace,

Melanzan alla Parmigiana 20

Baked Italian eggplant, bocconcini, tomato ragu, Parmigiano Reggiano crust, basil infused virgin olive oil