

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 Caecar</i>	16
Romaine hearts, prosciutto crumb, focaccia crisp, roasted garlic vinaigrette, parmesan cracker	
<i>Insalata Di Burrata & Barbadietola</i>	20
Raspberry pickled beets, fresh italian burrata, candied walnut, pomegranate	
<i>Crab Cakes</i>	17
Panko crusted snow crab cakes, wasabi aioli	
<i>Calamari Fritti</i>	18
Crispy Humboldt squid, pan fried calamari, sun-dried tomatoes, capers	
<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>Parmesan Fries</i>	12
Truffle aioli, ketchup	

PANINO- SANDWICH

<i>Chicken Parmigiana</i>	26
Breaded chicken breast, Italian “mozzarella di bufala” DOP, tomato sauce, focaccia bun	
<i>Prosciutto & Burrata</i>	25
Prosciutto di Parma aged 24 months, fresh italian burrata	
<i>Surf N’ Turf</i>	42
Atlantic lobster, 10oz house grind beef chuck, maple wood double smoked bacon, blue cheese	

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 squid 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, savory herbs

Raviolo 32

Handmade artisanal egg raviolo filled with braised short ribs& mascarpone, wild porcini cream.

PIATTI FORTI- MAIN

Beef tenderloin 52

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

Melanzan alla Parmigiana 20

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

DOLCI- DESSERTS

Tiramisu 13

Espresso infused cream, house made lady fingers, crispy almond tuile

Panna cotta 13

Basil syrup, 15 years balsamic reduction, peanut brittle, fresh berries.