

Antipasti Caldi

BRUSCHETTA, 10 oven-baked, crostini, house made Stracchino cheese, dark cherries, cherry gelatini, red onion, cracked black pepper

ARTICHOKE BOTTOMS, 15 Lightly battered & fried, hot peppers, rosemary, spinach

PACIFIC OCTOPUS, 15 char-grilled, Calabrese sausage, rice beans, tomato

VEAL SWEETBREADS, 13 sauteed crispy, shiitake mushrooms, tomato agrodolce

PIG'S FOOT "COSTOLETTO", 10 focaccia-dusted & flash fried, capers, flatleaf parsley, lemon

WHITE PIZZA, 11 ricotta & mozzarella cheeses, roasted garlic, extra virgin olive oil

RED PIZZA, 12 pepperoni, Italian sausage, mozzarella cheese, classic marinara sauce

Zuppe

TOMATO PARMESAN, 5

CREMINI, PORCINI & CREAM, 5

Primi

FETTUCCINE, 14
ricotta stuffed squash blossoms, starship squash, spinach, garlic, olive oil

MALLOREDDUS, 15
char-grilled prawns, tomato, roasted garlic

AGNOLOTTI, 14
pork & onion filling, golden & hothouse tomatoes, light cream

TRECCE, 13
oven-baked, beef meatballs, mozzarella cheese, opal basil, simple tomato sauce

Antipasti Freddi

FANNY BAY OYSTERS, 3 EACH served raw on the half shell, acini di pepe pasta, tomatoes, roasted peppers, lemon aioli

BURRATA PUGLIESE, 20 house made & served chilled, shaved Prosciutto di Parma ham, tomatoes, tomato brodo, crostini

DUCK LIVER PATE, 11 served chilled, date & onion puree, toasted walnuts, truffle mustard, Parmesan "frico", crostini, sea salt

BEEF "CRUDO", 12 served raw, chopped onion, sliced tomato, sundried tomato pesto, crostini with melted caciocavallo cheese, balsamic

Insalate

ARUGULA, 9 goat cheese, blueberries, toasted pignoli, red onion, herb vinaigrette

HEIRLOOM TOMATOES, 10 house made mozzarella cheese, torn basil, extra virgin olive oil

GREEN BEANS, 8 blanched & chilled, Gorgonzola cheese, lemon garlic oil

Secondi

WILD SOCKEYE SALMON, 29
pan-seared, sweet corn, fennel pollen, spinach, chives

ATLANTIC SCALLOPS, 26
pan-seared & caramelized, creamy polenta, sweet bell pepperonata, tomato, speck ham

LONG ISLAND DUCK, 25
hard seared breast*, confit of leg, saffron & toasted almond risotto, Marsala sugo

LAMB SHANK, 22
slow-cooked, cannellini gigante, pea shoots, torn mint

Contorni

cauliflower & squash Parmigiano, 4
broccoli & lemon, 3
white potatoes & garlic, 4

Formaggi choice of three, 12
Robiola Bosina PIEMONTE mixed milk, soft, rich, creamy, balanced
Quadrello di Bufala LOMBARDIA buffalo milk, soft, rich, tangy
Formaggio Capra LOMBARDIA goat milk, semi-soft, yeasty
Fontina Val d'Aosta D.O.P. PIEMONTE cow milk, semi firm, nutty
Parmigiano-Reggiano EMILIA-ROMAGNA cow milk, hard, piquant
Gorgonzola Dolce LOMBARDIA cow milk, soft, mild, blue veined

*Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness. « We will not guarantee any meat cooked over medium. We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients. « Gratuity of 18% may be added to parties of eight or greater.