



# MENU

A 20% gratuity will be added to groups of three or more.

We do not offer separate checks, but we can divide the total evenly among up to three cards.

## Appetizer

### **BURRATA LIMONCELLO** 14

Fresh burrata served with fresh tomato, bell peppers, and eggplant puree, basil olive oil, and balsamic vinaigrette.

### **BRUSCHETTA LIMONCELLO** 13

Grilled bread, topped with tomato, bell peppers, roasted eggplant, balsamic vinaigrette, pesto.

### **INSALATA DI SPINACI** 12

Spinach, gorgonzola, sun dried tomatoes, roasted garlic, pecorino cheese, balsamic vinaigrette.

### **INSALATA DI CESARE** 14

Romaine lettuce, parmesan crusted crouton, caesar dressing, parmesan cheese.

### **INSALATA DI RUCOLA** 18

Arugula, balsamic vinaigrette, prosciutto, burrata, parmesan cheese.

### **PIATTO DI SALUMI** 13

Parma prosciutto, pecorino cheese, kalamata olives.

### **POLENTA & GAMBERI** 17

Polenta, prawns, white wine sage reduction, parmesan cheese.

### **ANTIPASTO DELLA CASA** 29

Burrata with fresh tomato eggplant sauce, artichoke, bell pepper, Kalamata olives, eggplant, ricotta cheese and prosciutto, pesto and oregano.

### **BREAD** 6

(From Macrina Bakery)  
Served with olive oil and balsamic vinaigrette.

## Pasta

### **PAPPARDELLE PESTO E POLLO** 24

Homemade spinach pappardelle, pesto, cream sauce, roasted chicken, sun dried tomatoes, roasted garlic, parmesan cheese.

### **FETTUCCINE AL RAGÙ** 22

Homemade fettuccine, beef ragù, pecorino cheese.

### **MELANZANE PARMIGIANA** 22

Roasted eggplant, taglierini pasta, tomato sauce, fresh burrata, scamorza cheese, oregano, baked in the oven.

### **RAVIOLI DI CARNE** 21

Homemade ravioli filled with beef and ricotta cheese, tomato cream sauce, sage, calabrian peppers, pecorino cheese.

### **RAVIOLI DI ZUCCA** 21

Homemade ravioli filled with butternut squash and ricotta cheese, tomato cream sauce, parmesan cheese.

### **GNOCCHI CON BURRATA** 24

Homemade potato gnocchi, pesto, tomato cream sauce, parmesan cheese, topped with fresh burrata, baked in the oven.

### **GNOCCHI AL RAGÙ** 22

Homemade potato gnocchi, beef ragù, pecorino cheese.

### **GNOCCHI CON POLLO** 24

Homemade potato gnocchi, gorgonzola cream sauce, sage, roasted chicken, pecorino cheese.

### **CANNELLONI DI CARNE** 20

Homemade cannelloni, beef, ricotta cheese, bechamel, tomato sauce, pecorino cheese

### **LASAGNA ALLA BOLOGNESE** 24

Homemade layered pasta, beef ragù, bechamel, parmesan cheese, baked in the oven.

### **TAGLIERINI MARI E MONTI** 28

Homemade squid ink taglierini, brandy cream sauce, paprika, fresh prawns, pancetta, roasted garlic, sage, parmesan cheese.



## Pasta Gluten Free

- TRENETTE AL VEGETALI** 20  
Gluten Free Penne, Pesto (Nut Free), Tomato, Bell Peppers, And Roasted Eggplant Ragù
- PENNE PESTO** 20  
Gluten Free Penne, Pesto (Nut Free), Cream Sauce, Sun Dried Tomatoes, Roasted Garlic, And Pecorino Cheese.
- PENNE RAGÙ** 24  
Gluten Free Penne, Tomato Beef Ragù, And Pecorino Cheese.
- PENNE PESTO CON POLLO** 25  
Gluten Free Penne, Pesto (Nut Free), Cream Sauce, Roasted Chicken, Sun Dried Tomatoes, Roasted Garlic, And Pecorino Cheese.

## Special of the week

- ITALIAN SAUSAGE PASTA SPECIAL** 28  
Gnocchi pasta, in a red wine tomato sauce reduction, Italian sausage, sundried tomatoes, roasted garlic, calabrian pepper, topped with ricotta cheese
- BLACK COD** 31  
Fresh caught black cod (8oz) in a white wine and tomato sauce reduction, artichokes, kalamata olives, capers and shallots
- POLLO PIZZAIOLO** 28  
Two grilled chicken breast with white wine, tomato sauce, kalamata olives, capers, shallots, scarmoza cheese and burrata cheese.
- PAGLIA E FIENO WITH ARAGOSTA** 49  
Homemade pappardelle with brandy creamy sauce, fresh caught australian lobster tail, finished with lemon zest and panceta.

## Pizza

All Pizzas are 12 inches with Gluten Free option

- PIZZA SALAME PICCANTE** 22  
Spicy salami, roasted garlic, fresh burrata, fresh tomato sauce, calabrian peppers, oregano and pecorino cheese
- PIZZA MARGHERITA** 21  
Burrata, fresh tomato sauce, pesto, oregano and parmesan cheese.
- PIZZA SALCICCIA** 22  
Italian sausages, roasted garlic, fresh burrata, fresh tomato sauce, calabria peppers, oregano and pecorino cheese.
- PIZZA VEGETARIANA** 22  
Fresh burrata, fresh tomato sauce, tomatoes, roasted eggplant, bell pepper, Italian artichoke, pesto, oregano and parmesan cheese.
- PIZZA PROSCIUTTO** 24  
Burrata, fresh tomato sauce, prosciutto, arugula, balsamic vinaigrette, oregano and parmesan cheese.

## Dessert

- CANNOLI** 12  
Traditional 3" cannoli shell filled with cannoli cream.
- GELATO** 12  
Chocolate, Vanilla or Pistachio
- SORBETTO** 12  
Mango, Lemon or Raspberry
- AFFOGATO** 12  
Vanilla gelato, cream, shot of hot espresso coffee
- CHEESE CAKE GF** 12  
Italian flourless homemade cheese cake with guava puree.
- TORTA AL CIOCCOLATO GF** 12  
Italian flourless homemade chocolate cake with raspberry puree.
- TIRAMISU** 12  
Ladyfinger cookies, espresso coffee, mascarpone cheese, eggs yolks, sugar, cocoa powder, marsala wine, heavy cream.

*Grazie for dining with us! We hope you enjoyed your meal.*

*See you again soon!*