

antipasti

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **13⁹⁵**

arancini siciliani (2) carnaroli rice croquettes, arrabbiata sauce **18⁹⁵**
add extra arancini **9²⁵**

polpette (3) signature sicilian meatballs, spicy san marzano tomato sauce **18⁹⁵**
add extra meatball **6²⁵**

scampi (6) prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **17⁹⁵**

capesanté pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon **29⁹⁵**

bruschetta (3) crusty country Italian bread, tomato, basil, garlic **13⁹⁵**
add extra bruschetta **4⁵⁰**

burrata bruschetta (3) crusty country Italian bread, wild garlic pesto, grape tomatoes, burrata cheese, fresh basil, extra virgin olive oil, balsamic glaze **19⁹⁵**
add extra bruschetta **6⁵⁰**

mozzarella alla caprese fresh bufala mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **18⁹⁵** | **add pesto genovese** **5**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **23⁹⁵**

cozze al gorgonzola fresh west coast mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **27⁹⁵**
add clams **11⁹⁵**

agnello half rack of lamb, garlic, oregano, lemon, extra virgin olive oil, garlic greek yoghurt sauce **32⁹⁵**

carpaccio di manzo thinly sliced certified angus beef, cherry tomato, wild arugula, shaved grana padano, extra virgin olive oil, lemon, capers **21⁹⁵**

burrata + parma prosciutto fresh creamy mozzarella, prosciutto di parma, arugula, cherry tomato, balsamic vinegar, extra virgin olive oil **38⁹⁵**

polpo char-grilled spanish octopus, lemon, oregano, extra virgin olive oil, chillies, evoo **24⁹⁵**

zuppa e insalata

zuppa di pomodoro made from scratch vegetable broth, hand-crushed san marzano tomatoes, garlic, onion, fresh thyme, chillies, bay leaf, grana padano, focaccia croutons, fresh basil, evoo drizzle, touch of cream **14⁵⁰**
add pesto genovese **5**

insalata mista fresh greens, grape tomato, salumi, mozzarella, signature house vinaigrette **14⁹⁵** starter | **22⁹⁵** entrée

insalata di rucola organic baby arugula, grape tomato, lemon vinaigrette, shaved grana padano, balsamic reduction **14⁵⁰** starter | **21⁹⁵** entrée
add prosciutto di parma **12⁵⁰**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, white anchovy, lemon **14⁹⁵** starter | **22⁹⁵** entrée

ADD to any salad: *sautéed garlic prawns* **14⁹⁵** | *grilled herb chicken* **9⁹⁵**
seared bay scallops **16⁹⁵** | *burrata* **19⁹⁵**

pizze

san marzano tomato, whole milk mozzarella **27**

ADD: *roasted onion* **3⁵⁰** | *hot calabrian chili oil* **3⁵⁰** | *cremini mushroom* **5**
kalamata olives **5** | *wild arugula* **5** | *cherry tomato* **5** | *basil pesto* **5**
whole milk mozzarella **5⁵⁰** | *pepperoni* **6⁹⁵** | *sicilian anchovies* **6⁹⁵**
fennel sausage **8⁹⁵** | *prosciutto di parma* **12⁵⁰** | *fresh burrata* **19⁹⁵**

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **28⁹⁵** | **add cherry tomato** **5**

marinara (no cheese) san marzano tomato sauce, roasted garlic, Greek wild oregano, evoo **22⁹⁵** | **add sicilian anchovies** **6⁹⁵**

taverna (dal 1969) san marzano tomato sauce, whole milk mozzarella, crumbled Italian beef, onions, mushrooms **37⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, parma prosciutto, arugula, shaved grana padano **35⁹⁵** | **add cherry tomato** **5**

pepperoni NEW san marzano tomato sauce, whole milk mozzarella, pepperoni **33⁹⁵** | **add mushroom** **5**

funghi NEW (white pizza) evoo, whole milk mozzarella, pecorino romano, fontina, cremini mushroom, fresh thyme, arugula **35⁹⁵**

special pizza | rotates weekly **MP**

contorni (sides)

brussels sprouts fritti capers, lemon, chillies, grana padano, evoo **14⁹⁵**
add pancetta **7**

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **11⁹⁵**

TASTING

4-course \$75 per person | optional wine pairing available for **\$45** per person. Full table participation required; ask your server for current selections and availability.

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table whenever possible. Please advise of any dietary restrictions. For your convenience, a 20% gratuity will be added to parties of 6 or more. Please inform your server if you have any time constraints.

pasta, gnocchi e risotto

spaghetti cacio e pepe pecorino romano, cracked black pepper 21⁹⁵

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley 22⁵⁰

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo 22⁹⁵ | **add burrata** 19⁹⁵ | **rigatoni** pasta also carries this sauce well

spaghetti con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo 35⁴⁵ | **add extra meatball** 6²⁵

rigatoni all'arrabbiata toasted garlic, peperoncino, "angry" san marzano tomato sauce, hand torn basil, evoo 23⁹⁵ | **add house-made fennel sausage** 8⁹⁵

rigatoni alla vodka **NEW** onion, garlic, chilies, vodka, tomato cream, fresh basil 29⁹⁵

spaghetti all'amatriciana onion, peperoncino, pancetta, san marzano tomato, pecorino 30⁹⁵ | also pairs well with **rigatoni** pasta

tagliatelle alla bolognese house made pasta, slow braised ragu of beef, pancetta, trebbiano white wine, grana padano 33⁹⁵ | equally delicious with **rigatoni** pasta

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, san marzano tomato 31⁹⁵

tagliatelle all'alfredo house made pasta, grana padano cream, cracked black pepper 30⁹⁵ | even better with fresh garlic and nutmeg 4
add prosciutto di parma + peas 12⁹⁵ | **add mushrooms** 9⁹⁵

spaghetti alla carbonara pancetta, free range egg, pecorino romano, cream, cracked black pepper 31⁹⁵

capelli d'angelo con gamberi angel hair pasta, prawns, garlic, butter, white wine, cream 37⁹⁵

tagliatelle alla marinara house made pasta, prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream 39⁹⁵ | also available "arrabbiata style"
add mussels 10⁹⁵ | **add clams** 11⁹⁵

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley 35⁹⁵ | **add pancetta** 7 | also available with white wine sauce

spaghetti alla procida spanish octopus, cherry tomatoes, fresh garlic, olive oil, peperoncino, white wine, fresh parsley, lemon zest 48⁹⁵

lasagna al forno fresh pasta, bolognese sauce, salsa besciamella, grana padano, mozzarella 35⁹⁵

ravioli di zucca handcrafted butternut squash and mascarpone filled pasta, pine nuts, browned butter sage cream sauce 32⁹⁵

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream 31⁹⁵

ravioli di aragosta fresh house made lobster filled pasta, browned butter sage sauce 39⁹⁵

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella 34⁹⁵ | **add baked mozzarella** 5⁵⁰

gnocchi al pesto genovese fresh hand-crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo 31⁹⁵ | **add burrata** 19⁹⁵

risotto alla milanese creamy imported carnaroli rice, shallots, trebbiano white wine, saffron, butter, parmigiano-reggiano 31⁹⁵ | **add mushrooms** 9⁹⁵

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley 41⁹⁵ | **add clams** 11⁹⁵

piatti (main plates)

parmigiana di melanzane **NEW** pan-fried sliced eggplant, mozzarella, parmigiano-reggiano, fresh basil, spaghetti pomodoro 35⁹⁵

branzino **NEW** grilled whole fresh Greek sea bass, lemon, oregano, capers, parsley, extra virgin olive oil, roasted cherry tomato, lemon risotto; deboned by request in kitchen **MP** (limited availability)

gamberi alla busara prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter zuppa or insalata 44⁹⁵

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon, spaghetti aglio olio, starter zuppa or insalata 46⁹⁵

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter zuppa or insalata 36⁹⁵

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter zuppa or insalata 45⁹⁵

scaloppine di vitello con funghi pan-seared scaloppine of veal, lemon, butter, white wine, mushrooms, spaghetti aglio olio, starter zuppa or insalata 51⁹⁵

piccata di vitello al limone pan-seared scaloppine of veal, lemon, butter, white wine, capers, spaghetti aglio olio, starter zuppa or insalata 45⁹⁵

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter zuppa or insalata 46⁹⁵

saltimbocca alla romana sautéed veal scaloppine, prosciutto di parma, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter zuppa or insalata 53⁹⁵

filetto di manzo 7 oz hand cut beef tenderloin, fresh rosemary, sea salt, cracked pepper, extra virgin olive oil, brussels sprouts, rosotto alla parmigiana 63⁹⁵
add sautéed garlic prawns 14⁹⁵ | **sautéed mushrooms** 9⁹⁵

alla famiglia (family style sharing plates)

pollo platter chicken scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana 50

vitello platter veal scaloppine - choice of style: limone, piccata, saltimbocca, funghi, marsala or parmigiana 60

agnello platter full rack of lamb, garlic, lemon, oregano, extra virgin olive oil, garlic greek yoghurt sauce 65

bistecca alla fiorentina platter 30 oz beef porterhouse steak, fresh rosemary, sea salt, cracked black pepper, extra virgin olive oil 120 (limited availability)

tagliata di manzo platter 14 oz hand cut beef tenderloin, cherry tomatoes, argula, shaved grana padano, extra virgin olive oil 92

pescatora platter clams, mussels, prawns, scallops, calamari, octopus, shallots, chilies, white wine, san marzano tomato, parsley, spaghetti 135 | also available with white wine sauce

ADD to any pasta, gnocchi, or risotto

sautéed garlic prawns 14⁹⁵ | **sautéed chicken** 9⁹⁵ | **bay scallops** 16⁹⁵

sautéed mushrooms 9⁹⁵ | **house made fennel sausage** 8⁹⁵

sicilian meat balls (2) 12⁵⁰ | **mussels** 10⁹⁵ | **clams** 11⁹⁵ | **organic peas** 5

capers 5 | **grape tomato** 5 | **burrata** 19⁹⁵ | **octopus** 24⁹⁵

gluten free pasta available upon request | **add** 3