

## Piatti D'autore

A selection of our staple menu items and guest favourites from the years.

### ANTIPASTI

<b>Marinated Olives</b>	\$6
<b>Calamari Fritti</b>	\$14
Fried calamari with lemon mayo and salsa verde	(sharing)\$20
<b>Polpo</b>	\$18
Roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette	
<b>Cozze</b>	\$18
Steamed mussels, white wine, salsa verde, cream	
<b>Baby Kale Caesar</b>	\$11
Classic caesar dressing with baby kale, pancetta, crostini and parmigiano	
<b>Paté</b>	\$16
House made chicken liver pate, peppered blueberries, crostini	
<b>Rucola</b>	\$11
Baby arugula, toasted almonds, dried cranberries, wildflower honey vinaigrette, goat cheese	

### PIATTO PRINCIPALE

<b>Pappardelle Bolognese</b>	\$22
Traditional style slow cooked ground veal with parmigiano, white wine and light tomato	
<b>Spaghettoni ai Gamberi</b>	\$28
Tiger shrimps, cherry tomatoes, baby spinach, spicy white wine tomato sauce	
<b>Gnocchi Gorgonzola</b>	\$22
House made gnocchi, rapini, gorgonzola cream	
<b>Penne Salsiccia</b>	\$22
Italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce	
<b>Pollo Parmigiano Panino</b>	\$20
Sandwich with breaded chicken breast, tomato sauce, mozzarella and side salad	
<b>Porchetta</b>	\$30
Slow roasted porchetta, garlic mashed potatoes, house made mustard, natural pan juices	
<b>Salmone e Asiago</b>	\$30
Asiago crusted salmon, shrimp and lemon risotto	

18% gratuity will be added to groups of 8 or more.

Please note: We cook from scratch, please allow us time to prepare your meal. Menu changes often, please read description, not all ingredients can be listed, please advise server of all dietary restrictions and food allergies

## Funzioni Settimanali

Our features, changing 1-2 weeks (or maybe not)

### ANTIPASTI

<b>Burrata</b>	\$18
Roasted cherry tomatoes, toasted pine nuts, fresh basil, crostini	
<b>Insalata di Barbabietole</b>	\$15
Roasted beets, arugula pesto, red onion, goat cheese, red wine vinaigrette	
<b>Funghi Ripieni</b>	\$18
Asiago cheese stuffed portobello mushroom	
<b>Carpaccio</b>	\$18
Beef tenderloin, baby arugula, extra virgin olive oil, lemon, cracked pepper, shaved parmigiano	
<b>Zuppa del giorno</b>	\$8
Daily Soup	

### PIATTO PRINCIPALE

<b>Linguine Tartufo</b>	\$25
Guanciale, taleggio cheese, butter, wine, black truffle oil	
<b>Spaghettoni Puttanesca</b>	\$20
Black olives, cherry tomatoes, anchovy, capers, hot pepper, olive oil, white wine, light tomato sauce	
<b>Bronzini Filets</b>	\$30
Confit tomato, buttered fingerling potatoes, broccolini, extra virgin olive oil, lemon, basil	
<b>Salsiccia ai Gamberi</b>	\$28
Sweet Italian sausage, jumbo tiger shrimp, red onion, sweet peppers, fingerling potatoes	
<b>Linguine Vongole</b>	\$28
Clams, extra virgin olive oil, white wine, fresh parsley, red pepper flakes	

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