

FROM THE A LA CARTE MENU

2 COURSES - \$65

CHOOSE

3 COURSES - \$75

CICCHETTI – STARTERS

PANE – HOMEMADE BREAD, SICILIAN OLIVE OIL & BALSAMIC (GFO)

ANTIPASTO & PASTE – ENTREES

CAPRESE – MOZZARELLA, HERITAGE TOMATOES, BASIL OIL (GFV)

PASTICCIO DI MELANZANA – EGGPLANT AND PROSCIUTTO PUDDING WITH EGGPLANT AND RICOTTA ROLLS (GFVO)

POLPETTINE JOTTA – VEAL MEATBALLS SERVED IN A WHITE WINE SAUCE

FUNGHI TRIFOLATI – MUSHROOMS WITH HERBS, CHILLI, SUN-DRIED TOMATOES & BAKED RICOTTA (VGF)

CAPPON MAGRO – MARINATED GARDEN VEGETABLES, CURED SALMON, SALSA VERDE (VGFO)

GNOCCHI – POTATO GNOCCHI WITH BASIL PESTO (GFVOP)

MAFALDE – PASTA RIBBONS, FISH, TOMATO, ONION, GARLIC, HERBS, FISH STOCK

PANSOTTI – FILLED PASTA POCKETS WITH COLLARD GREENS, WALNUT SAUCE

BUCATINI – THICK RUSTIC SPAGHETTI LIKE PASTA, LAMB RAGOUT, TUSCAN PECORINO CHEESE

CONCHIGLIONI – GRATINATED PASTA SHELLS FILLED WITH EGGPLANT, BASIL & RICOTTA SALATA (V)

SEDANINI – HOLLOW RIDGED SHORT PASTA, FRESH PORK SAUSAGE, AGED SALAMI, HINTS OF TOMATO SAUCE

CARNI E PESCE – MEAT & FISH – MAINS

POLLO – OVEN ROASTED CHICKEN, GARLIC, SPLASH OF WINE, ROSEMARY (GF)

AGNELLO – SLOW BAKED LAMB, ROASTED ONIONS, HERBS (GF)

ANATRA – ROASTED DUCK WITH VENETIAN SPICES (GF)

PESCE – FISH FILLET WITH A TOMATO SALAD AND OLIVES (GF)

GUANCIALE – BEEF CHEEKS WITH PANCETTA (GF)

SEASONAL – MARKET TO PLATE

INSALATA E VERDURE – SALAD & VEGETABLES – SIDES

RADICCHIO – RADICCHIO LEAVES, ROASTED HAZELNUTS, GORGONZOLA DOLCE, MUSTARD VINAIGRETTE (GFV)

PATATE – ROASTED POTATOES, GARLIC, ROSEMARY (GFV)

DOLCE E FORMAGGIO – DESSERTS & CHEESE

TIRAMISU – CLASSIC ITALIAN DESSERT WITH MASCARPONE & MARSALA

SEMIFREDDO AL TORRONE – NOUGAT PARFAIT WITH HOMEMADE GELATO

BOCCONCINI CON RICOTTA – PROFITEROLES, RICOTTA MOUSE, CHOCOLATE SAUCE

CAPRICCIO 'MONTASIO' DOP – COW'S MILK, NON-PASTEURIZED, FRIULI VENEZIA GIULIA, ITALY