



..... **DINNER MENU**



— **ANTIPASTI CALDI** —
(COLD)

Bruschetta

In house crostini topped with stracciatella and oven roasted cherry tomatoes, basil oil
\$16

Beetroot Ravioli

Handcrafted beetroot ravioli stuffed with ricotta, cream cheese, walnuts, and pistachios, finished with fresh microgreens, orange segments and feta crumble.
\$18

Smoked Salmon Tartare

Smoked salmon tartare over creamy avocado mash, brightened with citrus, olive oil, and a garnish of fresh microgreens, served with a side of in-house herb crostini
\$24

Burrata e Frutteto

Fresh burrata, slow-oven roasted cherry tomatoes, sweet orchard relish, basil, extra virgin olive oil, house made-Focaccia
\$22

Antipasto Classico

Brie, Fontina, and Gorgonzola cheeses, paired with Prosciutto, Hot Salami and Capicollo. Accompanied with Olives, roasted pistachios & walnuts, sweet orchard relish served with in house herb crostini.
\$24

— **ANTIPASTI FREDDI** —
(HOT)

Calamari Fritti

Lightly fried semolina dusted calamari served with in house garlic aioli and lemon
\$16

Polpette della Nonna

Grandma's classic Italian beef & pork meatballs, hand-rolled and slow-cooked in house-made san marzano tomato sauce, topped with Parmigiano Reggiano
\$18

Eggplant Parmigiana

Thinly sliced eggplant layered with mozzarella, marinara sauce, topped with Parmigiano Reggiano
\$16

Garlic Shrimps

Black tiger shrimp sautéed with fresh garlic, extra virgin olive oil, white wine, and a touch of chili flakes, finished with lemon and fresh parsley.
\$18

Mushroom Arancini

Golden-fried risotto balls filled with mushrooms and served with house-made truffle pecorino aioli.
\$20

— **INSALATE (SALAD)** —

House Salad

Mix Greens, garden vegetables, Parmesan shavings, toasted pumpkin seeds tossed in balsamic vinaigrette
\$14

CHEF'S SPECIAL

Burrata Salad

Arugula, sliced red onions, cherry tomatoes, tossed in white balsamic vinaigrette with creamy burrata, dusted with pistachio crumble
\$20

Summer Salad

Watermelon, arugula, feta, kalamata olives, mint, tossed in white balsamic vinaigrette
\$18

— **CONTORNI (SIDES)** —

Garlic Bread with Marinara \$5

Truffle Parmesan Fries \$8

Sauteed Spinach \$6

Housemade Focaccia \$6

Mashed Potatoes \$6

..... **DINNER MENU**

PRIMI PIATTI

Spaghetti Aglio e Olio

Spaghetti tossed in olive oil, sautéed garlic, chilli flakes, shrimp finished with fresh parsley.
\$22

Spaghetti alla Carbonara

Spaghetti with crispy pancetta, egg yolk and Pecorino Romano (no cream!)
\$26

Spaghetti alla Puttanesca

Spaghetti with Kalamata olives, capers, garlic, anchovies, and a touch of chili, finished with fresh parsley.
\$22

Spaghetti con Polpette

Classic Italian beef & pork meatballs in marinara, served over spaghetti finished with Parmigiano and fresh basil.
\$28

DAILY SPECIALS

Ask your server about our daily specials

Risotto alla Pescatora

Arborio risotto simmered in a rich seafood broth with black tiger shrimps, mussels, calamari, and cherry tomatoes, finished with fresh herbs.
\$36

Tagliatelle alle Vongole

Tagliatelle with fresh manila clams, sautéed garlic, and white wine, finished with fresh parsley and extra virgin olive oil.
\$28

Smoked Salmon Tagliatelle

Tagliatelle tossed with B.C. smoked salmon, capers, garlic, and a light tomato sauce, finished with extra virgin olive oil.
\$32

Tagliatelle alla Bolognese

Tagliatelle tossed in a slow-simmered beef ragù, finished with Parmigiano Reggiano
\$30

Add Grilled Chicken Breast \$8, Grilled Black Tiger Shrimps \$10

Grilled 6oz Smoked Salmon \$16

All our pastas come with Garlic Bread

SECONDI PIATTI

Chicken Marsala

Pan-seared chicken breast with porcini mushrooms in a velvety Marsala wine reduction, accompanied by silky potato purée and finished with fresh herbs.
\$32

Veal Parmigiana

Breaded veal cutlet topped with house-made tomato sauce and melted mozzarella, served with spaghetti
\$34

Shrimp Caponata

Black Tiger shrimps with Sicilian caponata of eggplant, bell peppers, tomatoes, and olives, finished with fresh herbs and a drizzle of extra virgin olive oil.
\$30

Lamb Shank

Tender, slow-cooked lamb shank atop creamy rosemary polenta, finished with a rich pomegranate reduction and microgreens.
\$44

DAILY SPECIALS

Ask your server about our daily specials

Salmon Piccata

Pan-Seared Salmon with lemon caper white wine sauce served on a bed of sautéed spinach.
\$36

DOLCI

Classic Tiramisu

House-made Savoiardi biscuits soaked in espresso, Kahlúa and Baileys topped with mascarpone cream
\$16

Vanilla Bean Gelato

2 Scoops of Vanilla gelato
\$7

Panna Cotta al Pistacchio

Silky pistachio cream infused panna cotta, delicately sweetened and finished with pistachio crumble
\$14

Coming Soon

PIZZE

*Prepared with premium Neapolitan ingredients, including Caputo 00 Flour, San Marzano tomatoes and extra-virgin olive oil.
Hand-stretched to approximately 12", the traditional personal size in Italy.*

CLASSICS

Marinara

San Marzano tomato sauce, basil, extra virgin olive oil
\$18

Diavola

San Marzano tomato sauce, fior di latte, spicy salami, hot honey.
\$27

Margherita

Fior di Latte, Parmigiano Reggiano, San Marzano tomato sauce, basil, extra virgin olive oil.
\$22

Prosciutto e Rucola

San Marzano tomato sauce, fior di latte, Parmigiano Reggiano, arugula, Prosciutto
\$28

DELLA CASA

The Woodfired Special

San Marzano tomato sauce, fior di latte, crumbled beef & pork meatballs, Parmigiano Reggiano
\$27

Pepperoni

Fior di Latte, Parmigiano Reggiano, San Marzano tomato sauce, Italian Pepperoni
\$23

Puttanesca

Fior di Latte, San Marzano tomato sauce, anchovies, capers, kalamata olives extra virgin olive oil.
\$24

Stracciatella e rucola

San Marzano tomato sauce, Parmigiano Reggiano, Stracciatella, arugula.
\$24

VEGETARIAN

Quattro Formaggi

Fior di Latte, Brie, Gorgonzola, Fontina, Parmigiano Reggiano, extra virgin olive oil.
\$24

Pizza Verde

Basil pesto, fior di latte, artichokes, caramelized onions
\$25