

PIATTO PICCOLO

Calamari flash fried, tomato, roasted garlic, chilies 10.

Arancini smoked cherry tomato rice croquettes, fresh mozzarella centre, golden fried, tomato & basil sauce 11.

Pedoci local mussels, crushed tomatoes, roasted garlic, caramelized onions, white wine, oregano 10.

Soft Polenta homemade sausage ragù, sautéed wild mushrooms, parmigiano 12.

Gamberi in Padella jumbo shrimp, white wine & garlic sauté, toasted almonds, breadcrumbs, parsley 12.

Capesante local scallops, bacon wrapped, squash purée, balsamic drizzle, honey roasted hazelnuts 13.

Pork Ribs 12-spice rub, slow roasted, balsamic wildflower honey glaze 12.

Lumache snails, roasted garlic, tomato, prosciutto, mushrooms, sautéed, garlic toast 10.

Zuppa di Pesce alla Veneziana jumbo shrimp, scallops, mussels & local fish soup, tomato broth, sweet garlic 13.

Insalata di Finocchio shaved fennel, arugula, orange slices, honey roasted pecans, goat cheese, black olive & orange vinaigrette 12.

R&R Salad charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 10.

PASTA & RISOTTI

Gnocchi al Guardaporta handmade potato gnocchi sautéed in brown butter, slow braised beef & pork ragù, Neapolitan-style, parmigiano 19.

Fettuccine alla Busara jumbo shrimp, garlic, crushed red peppers, white wine, tomato, chives 19.

Spaghettoni green beans, black olives, tomato, e.v. olive oil, garlic, topped with seared rare fresh tuna 21.

Italiano Mac & Cheese pecorino, friulano, mascarpone & cambozola cheeses, caramelized onions, gratinéed with house smoked bacon & garlic breadcrumbs 18.

Linguine alla Vongole clams, sweet garlic, white wine, Italian parsley, parmigiano 20.

Spaghettoni homemade veal & pork meatballs, San Marzano tomato sauce, garlic toasted breadcrumbs, parmigiano 18.

Ravioli pumpkin filling, seared Brome Lake duck breast, allspiced, orange spiked demi-glace sauce 22.

Tagliatelle prosciutto di San Daniele, cream, parmigiano, crumbled prosciutto 18.

Cannelloni braised chicken, smoked bacon, sundried tomato pesto, basil, baked with béchamel & toasted breadcrumbs 19.

Linguine cast iron seared local scallops, garlic, pancetta, arugula, lemon squeeze 24.

Spaghetti Cacio e Pepe topped with peppercorn crusted tenderloin, seared rare 22.

Risotto Carciofi pancetta, Roman artichokes, sweet peas, San Marzano tomato, parmigiano 22.

Seafood Risotto lobster, shrimp, scallops, smoked tomatoes, Prosecco, parsley, parmigiano 25.

PIZZE

Goat Cheese tomato sauce, basil pesto, roasted zucchini, peperonata, cherry tomatoes, goat cheese & mozzarella 18.

Prosciutto di San Daniele tomato sauce, caramelized onions, roasted black olive & almond pesto, fresh mozzarella 18.

Housemade Sausage tomato conserva, caramelized onions, mozzarella, flash-fried basil 18.

Wild Mushroom béchamel, crisp pancetta, cipollini onions, sweet garlic pesto, smoked provolone, arugula, truffle oil 18.

PESCI & CARNI

Halibut Salmoriglio sweet garlic, oregano, mint, parsley & lemon pesto, toasted pine nuts, lemon risotto, roasted root vegetables 26.

Salmone Atlantica seared, cucumber radish salad, buttermilk & dill dressing, prosciutto-wrapped potatoes 25.

Tuna Tagliata fresh tuna seared rare, warm vegetable stack, red risotto 27.

Pesce n' Frites beer-battered haddock, housemade tartar sauce, cucumber salad, hand-cut Russet fries 22.

Beef Tenderloin cipollini & crimini mushroom sauté, accordion baked potato, roasted root vegetables 30.

La Frasca Lamb Burger pistachio & mint pesto, seared goat cheese, caramelized onions, toasted brioche bun, hand-cut Russet fries, rosemary ketchup 20.

Lamb Chops Scottadito chargrilled, salsa verde, prosciutto wrapped potatoes, green beans with butter & toasted almonds 30.

Costata di Maiale Valley pork chop, Fontina & prosciutto stuffed, focaccia crumb crust, Marsala & demi-glace sauce, brown butter potatoes & root vegetables 25.

Crispy Fried Chicken buttermilk soaked, herbs & spices, honey fig gravy, homemade cornbread, bacon & chive potato salad 24.