

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.

Cappasante scallops pistachio crusted, crispy prosciutto & winter citrus insalata 13.

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

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 alla Bolognese veal & pork ragù, fresh Mozzarella, basil pesto 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.

Fettuccine double smoked bacon, caramelized onions, brussel sprout leaves & Fontina 20.

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

Ravioli chestnut & Ricotta stuffing, porcini cream & Parmigiano 21.

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 Funghi wild mushrooms, mascarpone swirl & 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 warm bacon, apple & brussel sprout insalata, 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 Shank braised, red wine, fresh herbs, roasted garlic mash & winter vegetables 30.

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

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