

## 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, chilies, 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 Fungi** 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, 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, 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-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.