

## PIATTO PICCOLO

**Calamari** flash fried, tomato, roasted garlic, chillies 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** pistachio crusted scallops, citrus fruit insalata, crispy prosciutto 13.

**Gamberi in Padella** jumbo shrimp, white wine & garlic sauté, toasted almond Gremolata 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 Pomodori** variety of chopped heirloom tomatoes, shaved red onion, fresh mozzarella, torn basil, e.v. olive oil & aged balsamico 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.

**Lasagne** 4-Italian cheeses, onion marmalata & tomato confit layers, baked with béchamel 18.

**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.

**Ravioli** lemon ricotta & spinach stuffing, fresh basil pesto, Parmigiano & toasted almonds 21.

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

**Linguine** littleneck clams, roasted garlic, white wine, San Marzano tomato, parmigiano 21.

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

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

**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 con Asparagi** green asparagus spears, brodo, white wine, fresh lemon, mascarpone swirl, frico crisp 22.

**Risotto ai Crostacei** NS lobster, jumbo shrimp, scallops, smoked tomato, brodo, Prosecco & parmigiano 25.

## PIZZE

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

**Roasted Chicken** sundried tomato pesto & béchamel, roasted artichokes, spinach & mozzarella 18.

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

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

## PESCI & CARNI

**Merluzzo** fresh cod crusted with caper & breadcrumb Gremolata, tomato sugo, leek & bacon risotto 26.

**Salmone Atlantico** wildflower honey & balsamic lacquer, sweet pea, onion & pancetta orzo 25.

**Fritto Misto** jumbo shrimp, calamari & zucchini flash-fried, roasted garlic, lemon & fresh herb aioli, insalatina verde 24.

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

**Beef Tenderloin** crimini mushroom & cipollini onion sauté, accordion baked potato, spring vegetables 30.

**La Frasca Burger** hand chopped tenderloin, caramelized onions, fontina, Dijon aioli, shaved lettuce, Cambozola, toasted mozzarella bun, hand-cut fries 20.

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

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

**Scaloppine di Pollo** chicken breast sautéed with white wine, mascarpone, fresh lemon & rooftop herbs, buttered spinach, roasted new potatoes 25.