

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.