

## 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** seared scallops, crisp prosciutto, parsnip purée, roasted pumpkin insalata 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.

**Caesar Insalata** chopped romaine, garlic-laced focaccia croutons, crisp bacon, classic dressing, grated parmigiano 10.

**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.

**Italiano Mac & Cheese** cambozola, mascarpone, Friulano & pecorino, caramelized onions, bacon, garlic breadcrumbs, gratinéed 18.

**Fettuccine** jumbo shrimp, garlic, roasted tomatoes, e.v. olive oil, fresh basil, parmigiano 19.

**Ravioli** roasted veal, herbs & ricotta stuffing, parmigiano cream sauce, red wine reduction 21.

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

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

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

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

**Spaghettoni** housemade beef & pork meatballs, San Marzano tomato sauce, parmigiano 18.

**Pappardelle** braised beef ragù, wild mushrooms, ricotta & truffled demi-glace 20.

**Linguine** housemade sausage, spinach, e.v. olive oil, garlic, chilies & parmigiano 18.

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

**Risotto con Zucca** roasted butternut squash, brodo, white wine, crisp prosciutto 22.

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

## PIZZE

**Goat Cheese** béchamel, honey roasted squash, flash fried kale, goat cheese & mozzarella 18.

**Housemade Sausage** San Marzano tomato sauce, basil pesto, peperonata & mozzarella 18.

**Roasted Chicken** San Marzano tomato sauce, charred broccolini, roasted garlic, mozzarella 18.

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

## PESCI & CARNI

**Halibut in Acqua Pazza** tomato broth, garlic, white wine & fennel, rosemary potatoes, buttered green beans 28.

**Salmone Atlantico** wildflower honey lacquer, warm kale & cabbage insalata, roasted parsnips 26.

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

**Beef Tenderloin** crimini mushroom & cipollini onion sauté, accordion baked potato, honey glazed carrots, buttered green beans 30.

**Lamb Chops Scottadito** chargrilled, sour cherry demi-glace, prosciutto wrapped new potatoes & root vegetables 30.

**Costata di Maiale** Valley pork chop, prosciutto & provolone stuffed, crumb crusted, Marsala & demi-glace sauce, brown buttered potatoes, flash fried brussels sprouts 25.

**Chicken Scaloppine** wild mushrooms, port demi-glace, fregola, fresh herbs & charred broccolini 25.

**La Frasca Burger** hand chopped tenderloin, caramelized onions, fontina, tomato marmalade, shaved lettuce, toasted rosemary bun, parmigiano fries 20.