

PIATTO PICCOLO

Salumi Board Prosciutto San Daniele, Soppressata, Bresaola, Mortadella with pistachio, aged Parmigiano, radicchio marmellata, housemade grissini 24.

Arancini Roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, tomato sauce & basil pesto 14.

Calamari Flash-fried, tomato, roasted garlic, chilies 16.

Crostini Housemade Sourdough, whipped ricotta, roasted Concord grape, truffle infused honey 16.

Gamberi in Padella Jumbo shrimp, vino bianco & garlic sauté, toasted almond gremolata 18.

Costicine Brasate Crispy pork ribs, orange & chili agrodolce, celery root remoulade 16.

Pedoci Local mussels, San Marzano tomatoes, roasted garlic, caramelized onions, vino bianco & oregano 14.

Melanzane alla Parmigiana Layers of eggplant, béchamel, mozzarella, served with San Marzano tomato, fresh basil & parmigiano reggiano 16.

Zuppa di Pesce Jumbo shrimp, scallops, clams, mussels & local fish, tomato broth 14.

Insalata Misticanza Baby lettuce, radicchio, radish, cucumber, pickled red onion, citrus vinaigrette, truffle pecorino 16.

Insalata R&R Romaine & radicchio, hot bacon & garlic dressing, parmigiano 14.

Insalata Burrata Roasted heirloom beets, arugula, citrus crema, toasted Marcona almonds, plum vinaigrette, e.v olive oil 18.

PASTE

Spaghetti alla Chitarra Bolognese Slow simmered beef & pork, soffritto, San Marzano tomato, parmigiano 26.

Linguine ai Frutti di Mare Jumbo shrimp, mussels, scallops & clams, San Marzano tomato, caramelized onions, confit cherry tomatoes, basil oil, parmigiano 30.

Fettuccine Cacio e Pepe Topped with peppercorn crusted beef tenderloin, seared medium rare 34.

Pappardelle all'Anatra Housemade pappardelle with Brunello braised duck ragù, duck skin pangratatto, parmigiano 28.

Linguine Capesante Cast iron seared local scallops, garlic, pancetta, arugula, lemon 30.

Gnocchi al Pesto di Pomodoro Handmade potato gnocchi, sun-dried tomato & walnut pesto, preserved garlic scapes, focaccia crumb, Pecorino Romano 26.

Fettuccine al Limone Housemade Fettuccine, Argentinian Shrimp, fresh lemon, garlic, cream, pecorino sardo 28.

Ravioli ai Funghi Handmade pasta filled with ricotta, Cinnamon Cap mushrooms, Madeira, brown butter, parmigiano 26.

Mafalde all'Aragosta Housemade Mafalde, sautéed with fresh Atlantic Lobster, San Marzano tomato, preserved chili 36.

PIZZE

Margherita Burrata San Marzano base, fresh burrata, basil 22.

Salsiccia San Marzano base, housemade spicy salsiccia, caramelized red onions, Castelvetrano olives, mozzarella, fresh basil, hot honey drizzle 22.

Funghi Béchamel base, wild mushrooms, Gorgonzola dolce, mascarpone, fresh marjoram 22.

Prosciutto Crudo San Marzano tomato base, Prosciutto, roasted cherry tomatoes, arugula, mozzarella, shaved grana padano 22.

Pollo Herbed béchamel base, mozzarella, roasted Valley chicken, caramelized onions, crispy pancetta, baby kale, parmigiano 22.

PESCI & CARNI

Fresh Atlantic Halibut Pan seared Halibut, Argentinian Red Shrimp, crema di Vongole, guanciaie, fingerling potato, fennel soffritto, meyer lemon oil 44.

Salmone in Padella Nova Scotia Salmon, San Marzano tomato, pepper pilacca, Tuscan kale, chickpeas 36.

Filetto di Manzo 6oz Beef Tenderloin, chianti jus, truffle potato pavé, honey glazed carrots 54.

Stinco d'Agnello Slow braised Lamb Shank, Haskap lamb jus, celery root, saffron risotto 42.

Suprema di Pollo Herb roasted Valley Chicken Supreme, wild mushroom fregola, balsamico glazed cippolini, Marsala jus 36.

La Frasca Burger Housemade AAA Tenderloin Burger, confit pork belly, friulano, truffle aioli, tomato marmellata, arugula, sesame brioche bun, served with parmigiano frites 27.